



# INDIANA STATE FAIR RECIPE TRAIL

## Double Turkey Chili Dogs



## Ingredients

- 1 pound ground turkey
- 1 1/2 cups chopped sweet onion
- 12 ounces tomato sauce
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon hot pepper sauce
- 1/2 teaspoon chili powder
- 1/2 teaspoon pepper
- 1 teaspoon brown sugar
- 8 turkey hot dogs
- 8 hot dog buns, split and lightly toasted
- 1/2 cup cheddar cheese, shredded
- 1 jalapeno, sliced and deseeded, optional
- 1/2 cup green onions, optional
- 1/2 cup sour cream or plain Greek yogurt (optional)



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## Instructions

1. Over medium heat, brown ground turkey and onions, breaking up the turkey into small pieces. Drain any fat from the skillet. Reduce heat to low.
2. Stir in tomato, Worcestershire sauce, hot pepper sauce, chili powder, pepper and sugar. Gently simmer for about 10-12 minutes, stirring occasionally.
3. Grill hot dogs over medium direct heat, turning every few minutes until the internal temperature reaches 165°F.
4. Place cooked hot dogs into toasted buns. Ladle 1/4 cup chili sauce over each hot dog. Top with shredded cheese, jalapenos and other desired toppings.

## Fun Facts

- Indiana is the fourth largest turkey producer in the United States, producing over 20.5 million turkeys annually.
- Americans eat about 16 pounds of turkey annually.
- A 3.5-ounce portion of roasted skinless turkey breast is about 160 calories, contains only 4 grams of fat, 30 grams of protein and is naturally low in sodium.
- Turkey should be cooked to an internal temperature of 165°F to ensure ideal preparation. To check the temperature, place a meat thermometer in the innermost part of the thigh or the thickest part of the breast.