

Traditional Family Recipes from Mary Ann Cazier Johnson

My father, Verl Cazier, was an amazing cook. He loved doing it and we owned quite a few food establishments. We even had a café in downtown Salt Lake City and one time, Called the Exchange Place Café. It was on Exchange Avenue in the heart of the city.

When my dad was 19 years old, he invented a product which he called Hot Dog Sauce. Its purpose was to make an ordinary hot dog taste divine. He took the ordinary things you usually find on a hot dog, ketchup, mustard, onions and relish, and turned them into something extraordinary. He had a small shop on Main street in Afton, WY. Where he sold his footlong hot dogs. Then he enlisted and my Grandmother took over the shop and ran it. The Foot Long Hot Dog with its special sauce became famous in Star Valley and people would drive miles to get it.

The recipe was a tightly held secret until just a few years before my father passed away. He was living in Logan Utah at the time and printed it out for all his kids and also sold the recipe on-line.

The hot dog sauce, although made for hot dogs, has many other uses. It is a fabulous base for spaghetti sauce and for sloppy joes.

The enchilada sauce was created later, I believe when we owned a pizza parlor called The Valley Villa, in Lander, WY. The pizza parlor also had a deli and we sold food that was shipped to us from New York City and other places around the country. My father was way ahead of his time. :) I am not sure that the farmers and cowboys in Lander really ever appreciated the sophistication he brought to their small town.

The reason that I have made some adjustments to the recipes is that I enjoy a less spicy food than my dad did. You will have to experiment to find what works for you.

Of course, the recipes are restaurant size (which is perfect for canning) and need to be cut down if you are making them for just one meal. I have given you my smaller batch amounts.

I hope you enjoy these very old and traditional family recipes. :)

Verl's Enchilada Sauce

2 gallons water	1 gallon water	½ gallon water
6 oz beef soup base	3 oz beef soup base	1 ½ oz beef soup base
1 TB black pepper	½ TB black pepper	¾ tsp black pepper
3 TB salt	1 ½ TB salt	1-2 tsp salt
1 cup chili powder	½ c chili powder	¼ c chili powder (I use less than is specified. In a large batch I use 2/3 cup)
1 tsp red pepper	½ tsp red pepper	¼ tsp red pepper (I use less than is specified. In a large batch I use ¾ tsp)
1 oz cumin (4 TB)	2 TB cumin	1 TB cumin (I use less than is specified. In a large batch I use 3 TB)
2 ¾ c corn starch	1 ½ c corn starch	¾ c corn starch

Put all ingredients into a large pot. Bring them to a boil. Mix water into corn starch until a smooth liquid. Add slowly into boiling liquid, stirring constantly. Fill sterilized jars, if canning, and water bath for 35 min for pints and 45 minutes for quarts.

Grandma's Hot Dog Sauce

When I am canning, I do not add the hamburger or the shortening. I don't want to have to pressure cook the jars. If you choose to add these two ingredients you will need to call the county extension office to find out how long to pressure the jars. In fact, I never add the shortening. It is just extra calories I don't want, and I don't think it impacts the flavor enough to warrant its use.

I add quite a bit less mustard than the recipe calls for. I want a milder taste and I want the color to be redder. You will need to experiment for yourself. Also, my grandmother's recipe calls for a huge amount of onion. My dad used quite a bit less and so do I. Again, it is a matter of taste.

Thickening is also an issue. Some people like it very thick so that it lays on top of the hot dog. I like mine less thick so that it runs down the sides of the hot dog but doesn't saturate the bun.

2 lbs. hamburger

¼ c salt

18 lbs. chopped onion ((Dad and I prefer 8 lbs.)

1 c shortening

2 1/3 oz paprika (9½TB)

¾ c chili powder (I use ¼ c)

¼ c black pepper (I use a scant ¼ cup)

1 gallon catsup (128 oz)

4 ½ c white sugar

4 c mustard (I use 2 cups)

2 c corn starch (I use less 1 to 1 ½ c)

Peel and chop onions. Put all ingredients into a large pot and bring to a boil. You can sauté the hamburger and onion first, if desired. Mix water into corn starch until a smooth liquid. Add slowly into boiling liquid, stirring constantly. This is a thick mixture and can scorch on the bottom easily. Bring to boil on medium heat stirring constantly until it has been thickened. Fill sterilized jars, if canning, and water bath for 35 min for pints and 45 minutes for quarts.

I had a friend whose husband couldn't eat tomato products but for some reason could have catsup. She used this sauce for her family for spaghetti sauce, sloppy joe's and as a base for chili. Here are her adjustments – 10 lbs onion, 1/8 c chili powder, 228 oz catsup, 8 ½ c white sugar, 2 ½ c mustard)