

### **Hot dog sauce Sri Lankan style- Gayani Silva (for 10 hot dogs)**

I was taught how to make this sauce by my neighbor, Mrs. Chandra Gunewardena of Sri Lanka a long time ago, as the Fountain Café special sauce. I do not know this for a fact, but it sure tastes like it. She is not with us today, and so, this recipe is dedicated in her memory. I hope it brings childhood memories to those who are familiar with this sauce.



#### **Sauce 1**

2 large tomatoes  
1 oz. brown Sugar  
1 tsp chili powder, salt to taste  
¼ cup vinegar  
3-4 dried red chili, seeded, soaked in a little vinegar ( less if you cannot hand this level of spice)  
2 cloves garlic and small piece of ginger chopped.

Cut tomatoes roughly, add chili powder, garlic, ginger, fresh soaked chili, and salt, boil stirring all the time till most of the water is evaporated and the tomato has become pulp. Use a food processor, and puree it and strain well with a sieve. Add vinegar and sugar. Heat through till the sauce thickens and has the consistency of chili sauce.

#### **Sauce 2**

1 ½ onions thinly sliced  
3 - 4 pods garlic also thinly sliced  
2 cups whole milk  
Salt and pepper  
1 -2 tsp of oil  
2 tsp of corn starch, dissolved in a little milk

Fry onions and garlic in heated oil till brown. Add milk, salt and pepper and bring to boil, add corn starch and thicken.

#### **Final Sauce:** (Need 1/2 cup stock)

Add both sauce 1 and 2 together. Make sure to keep stirring at this point as otherwise the sauce will try to curdle. Add about ½ cup of warm stock till the sauce comes to the Fountain Café Sauce consistency. Adjust salt and pepper to taste. Serve with a bun made like a 6” small French baguette, with a good sausage. (Avoid hot dogs/ hot dog buns)

#### **Tips**

1. I have used a can of tomato paste and extra chili powder to make the first sauce instead of dry chili/fresh tomatoes. It works well.
2. This sauce is not very thick: not as thick as ketchup, more the consistency of a very thick soup.
3. Sometimes, when I am really lazy , I have used Sri Lankan chili sauce instead of making the first sauce, and the taste is pretty close
4. I have also used ketchup instead of the first sauce, but this makes it a little sweet, and the taste changes slightly. However, kids liked it this way as well.