

West Virginia Hotdogs - Ingredients for volunteers to bring would be:

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Hot dogs

Buns

West Virginia chili

- 2 pounds of hamburger meat
- 1 large onion
- $\frac{3}{4}$ cups of tomato sauce
- 4 $\frac{1}{2}$ cups water
- 1 cup of ketchup
- 2 teaspoons apple cider vinegar
- 2 teaspoons chili powder
- 1 teaspoon salt
- 2 teaspoons black pepper

Step 1 - Crumble the meat and cook in just enough water to cover it.

Step 2 - Once the meat is done, add the rest of the ingredients and simmer for 1 $\frac{1}{2}$ hours.

West Virginia slaw

- 4 cups cabbage finely chopped (you can use either a food processor or a grater)
- $\frac{1}{2}$ cup carrots
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- 2 tablespoons sugar
- 1 Tablespoon lemon juice
- 1 Tablespoon Apple Cider vinegar
- $\frac{1}{2}$ teaspoon sea salt
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon black pepper

Combine all ingredients and put in fridge for at least 3 hours.

The chili goes on top of the hotdog, and the slaw goes on top of the chili.

Onions

Yellow mustard

Relish

Barbeque sauce

Fresh or pickled jalapeños

Chips/dips

Dessert/fruit

