

Hot Dogs (Frankfurters)

U.S.	Ingredient	Metric Wt.
4 lb	Pork (or pork/beef mix)	1825.0 g
2/3 cup	Skim milk powder	55.0 g
1 1/2 tsp.	Salt	15.0 g
1 Tbs.	Amesphos*	10.0 g
1 Tbs.	Paprika, mild	9.0 g
1 Tbs.	Pepper, white	8.0 g
1 tsp.	Prague Powder #1	6.0 g
1 tsp.	Garlic, powdered	3.0 g
1 tsp.	Mace	1.7 g
1/2 tsp.	Liquid smoke (optional)	2.0 ml
	Sheep Casings	
4 1/4 lb.	←Totals →	1.9 Kg



Variation: for garlic hot dogs, add 1 Tablespoon of finely minced raw garlic

Preparation:

1. Soak the casing in warm water for 30 minutes; flush out the inside.
2. Cut the meat in small cubes, partially freeze, and grind through a fine plate.
3. Add the salt, cure and phosphate to the meats and mix well.
4. Add remaining dry ingredients to a spice mill or coffee mill, and process into a fine powder - the consistency of powdered sugar.
5. Dissolve dry ingredients in a little water. Stir well, let rest a few minutes (options: add the liquid smoke....if making the garlic variety, also add the garlic now), then mix all in with the meats.
6. Grind meat in a food processor--I use a old Cuisinart DLC 7e--until the meat is emulsified. I have to divide the batch into three.
7. Keep the meat temperature below 60°F (15°C) during emulsification. See my "TIPS" page at <http://home.pacbell.net/lpoli/Tips.htm#Emulsions>.
8. Place meat in the stuffer, slide on the casing and fill it with the mixture.
9. Pinch and twist the stuffed sausage into links--If using sheep--about 6 inch links are good. If using hog casings (30 mm - as in garlic sausage), make links about 3 or 4 inches.
10. Place hotdogs on cooking sticks and place in the oven (or smoker--if you're lucky to have one) at 180° F until the internal temperature reaches 160° F. If you will be using a smoker, allow them to air dry first. Alternative: Poach in 180° F water to internal temp of 160° F.
11. Remove from the oven (or smokehouse) and rinse hot dogs with hot water to wash off any exuded fat from the cooking process.
12. Plunge hotdogs into cold water to rapidly bring the temperature down. Wipe them dry.
13. Store in refrigerator, or freeze.

* Amesphos available at: <http://www.theingredientstore.com>

**Len Poli, October, 1999, updated November 2001 and August 2005
Sonoma, California**