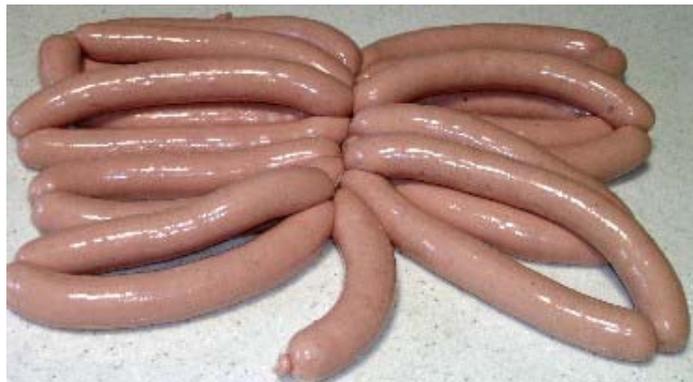


Cheese Franks

U.S.	Ingredient	Metric	Percent
3½ lb	Beef round	1600.0 g	62.00
1½ lb.	Pork jowls	680.0 g	26.00
1¼ cup	Cheddar, high melt-diced	180.0 g	7.00
¾ cup	Skim milk powder	55.0 g	2.00
5 tsp.	Salt	36.0 g	1.4
1 Tbs.	Sausage phosphates	10.0 g	0.40
1 Tbs.	Paprika, mild	9.0 g	0.35
1 Tbs.	Pepper, white	8.0 g	0.30
1 tsp.	Prague Powder #1	6.0 g	0.25
1 tsp.	Garlic, powdered	3.0 g	0.12
1½ tsp.	Mace	2.0 g	0.01
2 tsp.	Liquid smoke	10.0 ml	0.40
	26 mm sheep casings		
5 lb.	← Totals →	2.6 Kg	100 %



Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Preparation:

1. Cut the beef in small cubes, partially freeze, and grind through a medium and then through a fine plate; add the salt, cure and phosphate to the meat and mix well chill to 40°F.
2. Add the ground beef to a food processor; process until the meat is the consistency of batter.
3. Cut the jowl in small cubes and grind through a medium and then through a fine plate; keeping it separate from the beef, chill to 40°F.
4. Add remaining dry ingredients to a spice mill or coffee mill, and process into a fine powder
5. Sprinkle dry ingredients over the beef and process for 30 seconds,
6. Add the chilled pork and process to a fine emulsion. [important: keep the mixture below 55°F by adding a very little ice water if necessary]
7. Stir the cheese into the emulsion until it is well mixed.
8. Place batter into the stuffer, Stuff, pinch and twist the sausage into links-about 8-inch links.
9. Poach in 180° F water [do not simmer] to internal temperature of 160° F.
10. Hold at room temperature until the casings are dry.
11. **OPTIONAL:** Smoke at 120°F for two hours; then plunge hotdogs into cold water to bring the temperature down.