

Garlic Franks – Garlic Hot Dogs

U.S.	Ingredient	Metric
4 lb	Pork, beef or mixture	1825.0 g
1½ lb.	Pork back fat	680.0 g
2/3 cup	Skim milk powder	55.0 g
4 tsp.	Salt	29.0 g
1 Tbs.	Sausage phosphate*	10.0 g
1 Tbs.	Garlic, powdered	9.0 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.	Mace, ground	1.7 g
1½ tsp.	Liquid smoke	8.0 ml
5¾ lb.	← Totals →	2.6 Kg



Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

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, then mix all in with the meats.
6. Grind meat in a food processor until the meat is emulsified. See my “Tips” files for notes on emulsions.
7. Place meat in the stuffer, slide on the casing and fill it with the mixture. Pinch and twist the stuffed sausage into links ----- about 6 inch links are good.
8. Poach in 170° F water to internal temperature of 155° F.
9. Plunge hotdogs into cold water to bring the temperature down. Note: if they wrinkle, dip in very hot water for 15 seconds. Wipe them dry.
10. Store in refrigerator, or freeze.

* Optional

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