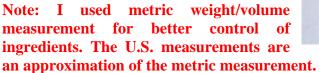
## **Garlic Franks – Garlic Hot Dogs**

U.S.	Ingredient	Metric
4 lb	Pork, beef or mixture	1825.0 g
$1\frac{1}{2}$ 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	$6.0\mathrm{g}$
1 tsp.	Mace, ground	1.7 g
1½ tsp.	Liquid smoke	8.0 ml







## **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.

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<sup>\*</sup> Optional

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## Sonoma Mountain Sausages

Somoma, California