

## Rudy's All Beef Hot Dogs

| U.S.          | Ingredient                                    | Metric        | Percent     |
|---------------|---|---------------|-------------|
| 5 lb          | Beef or ground beef (25-27% fat not less fat) | 2300.0 g      | 91.73       |
| 1¼ cups       | NFDM (Non-fat dry milk)                       | 100.0 g       | 3.99        |
| 5¼ tsp.       | Salt  | 36.8g         | 1.47        |
| 6 tsp.        | Paprika (see Optional below)                  | 12.8g         | 0.50        |
| 3 tsp         | Phosphate (Brifisol, AmesPhos or similar)     | 12.5g         | 0.50        |
| 3 tsp.        | Garlic, powder or minced fine (less is OK)    | 9.0g          | 0.36        |
| 1 tsp.        | Cure #1                                       | 7.0g          | 0.28        |
| 1¼ tsp.       | MSG (Accent)                                  | 6.0g          | 0.24        |
| 2 tsp.        | Onion Powder                                  | 6.0g          | 0.24        |
| 2 tsp         | White Pepper, ground                          | 5.0g          | 0.20        |
| 1 tsp.        | Mustard seed, ground                          | 3.5g          | 0.14        |
| 1½ tsp.       | Coriander seed, ground                        | 3.0g          | 0.12        |
| ¾ tsp.        | Celery Seed, ground                           | 2.5g          | 0.10        |
| ¼ tsp.        | Sodium erythorbate                            | 2.0g          | 0.08        |
| 1 tsp.        | Nutmeg, ground                                | 1.3g          | 0.05        |
| <b>5½ lb.</b> | <b>← Totals →</b>                             | <b>2.5 Kg</b> | <b>100%</b> |

### Optional:

- 1 tsp. Liquid Smoke (I like to use smoked Paprika and eliminate the liquid smoke)
- 3 tsp. Jalapeno, ground (I use 6 tsp. dried Jalapeno flakes, pulverized in a coffee grinder which yields about 3 tsp. powder. This amount yields a mildly warm hot dog. You can also use ground cayenne or other hot pepper of your choice to taste).



Stuffed into cellulose casings, tied at each link



Finished links, removed from casings

### Method:

1. Use 27% ground beef or grind beef trim through 3/16" or 1/8" plate.
2. Sprinkle ingredients over meat and mix well.
3. Emulsify mixture using food processor (I use a Kitchen-Aid 11 cup) to a smooth paste. To do this, I process ¾ lb. at a time with ¼ cup ice water and 2 ice cubes and process for 1 minute, 30 seconds until a nice, smooth paste is produced.
4. Stuff into sheep or, for skinless, cellulose casings (right click on: <http://www.alliedkenco.com/>). Cellulose casings need to be tied between each link -as shown in picture- or they will unravel).
5. Heat using 180-degree (no hotter) water in large kettle until internal temperature reaches 152-degrees F.
6. Allow them to cool thoroughly, and if you used cellulose casings, remove them now for the skinless hot dogs.
7. I find the skinless dogs taste best BBQ'd on the grill or fried in a bit of oil or butter (avoid boiling). Do be SURE to use the phosphates or the dogs will be too dry.
8. Cellulose casings are cheaper than sheep and produce a straight link. (Right click on: <http://www.lemproducts.com/> also sells them, but cost a bit more than from Allied-Kenco).
9. These measure out at 24-26% fat, finished, vs. 29-32% fat for commercial beef dogs.