

Hot Dogs - Swiss Style - [Nitrite Free]

U.S.	Ingredient	Metric	Percent
2 lb.	Veal	900.0 g	63.00
1 lb.	Pork jowl	454.0 g	32.00
1 Tbs.	Salt	22.0 g	1.50
¼ cup	Non-fat dry milk	18.0 g	1.25
1 tsp.	Sugar, granulated	12.0 g	0.85
2 tsp.	Mustard seed, ground	6.0 g	0.42
2 tsp.	Lemon zest	6.0 g	0.42
2 tsp.	Pepper, white, ground	5.0 g	0.35
¾ tsp.	Ginger, powdered	1.6 g	0.10
½ tsp.	Mace, ground	0.9 g	0.06

26 mm Sheep casings

3 lb. ← Totals → 1.5 Kg 100%



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Cut the veal in small cubes, partially freeze, and grind through a medium and then through a fine plate; add the salt to the meat and mix well chill to 40°F.
2. Add the ground veal 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 veal, chill to 40°F.
4. Reserve the lemon zest but add remaining ingredients to a spice mill or coffee mill, and process into a fine powder
5. Sprinkle dry ingredients over the veal and process for 30 seconds,
6. Add the chilled jowl 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 lemon zest 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 170° F water [do not simmer] to internal temperature of 160° F; then chill immediately in an ice bath until the sausage temperature drops to about 90°F.
10. Drain and hold sausage at room temperature until the casings are dry.

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Sonoma Mountain Sausage Company
Sonoma, California - July 2007