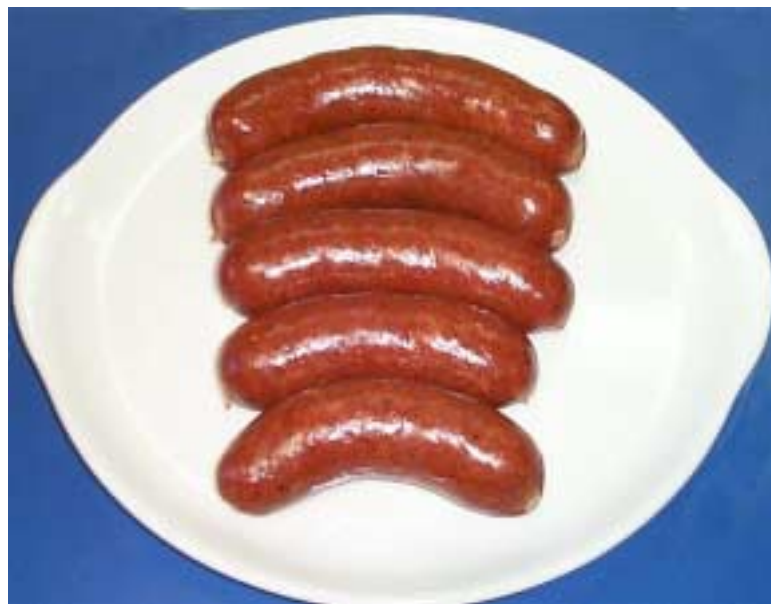


## Five Alarm Hot Links

| U.S.     | Ingredient            | Metric   |
|----------|-----------------------|----------|
| 4 lb.    | Pork butt             | 1825.0 g |
| 1 lb.    | Beef chuck            | 450.0 g  |
| 4 tsp.   | Salt                  | 30.0 g   |
| ¼ cup    | Chopped garlic        | 30.0 g   |
| 3 Tbs.   | Pepper, cayenne*      | 15.0 g   |
| 2 tsp.   | Sodium phosphates     | 7.3 g    |
| 1 tsp.   | Prague powder #1      | 7.0 g    |
| 3 tsp.   | Cumin, ground         | 6.0 g    |
| 1 Tbs.   | Pepper, black, ground | 6.0 g    |
| 2 tsp.   | Paprika               | 4.5 g    |
| 2 tsp.   | Coriander, ground     | 3.5 g    |
| ¼ tsp.   | Allspice, ground      | 0.5 g    |
| 1/8 tsp. | Cloves, ground        | 0.2 g    |
| ½ cup    | Ice water             | 125.0 ml |
|          | 35mm hog casings      |          |



5½ lb.      ← Totals →      2.5 Kg

\* Increase or decrease to your tolerance for heat!

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

### Preparation:

1. Cube the meats and chill them until they are partially frozen.
2. Grind the meats through 1/4" (6mm)plate; Chill again, and grind through 1/8" (4mm)plate.
3. Combine remaining dry ingredients and dissolve in water.
4. Add mixture to the ground meats and stir in well
5. Stuff into 35mm hog casings and tie off into 8" links.
6. Hot smoke to and internal temperature of 155°F (68°C).

**Note:** In addition to the cayenne, I personally like to add 2 tablespoons per 5 pounds of links of "Fresh Chili Paste" (Sambal Oelek) from [http://www.huyfong.com/no\\_frames/oelek.htm](http://www.huyfong.com/no_frames/oelek.htm)  
Or, alternatively, you might try habenero chilies as a substitute.

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