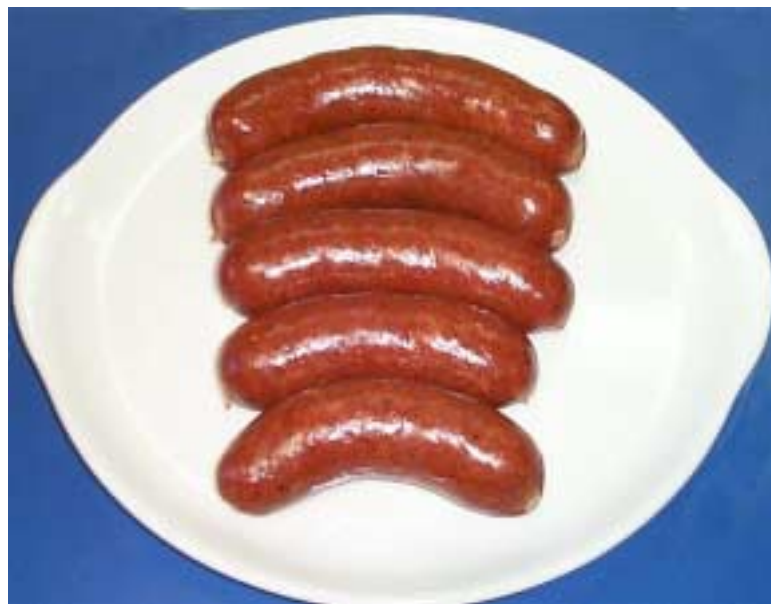


Five Alarm Hot Links

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
Or, alternatively, you might try habenero chilies as a substitute.

Len Poli – Sonoma, California

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