

## California Hot Links

These are very similar to the hot links you find at BBQ shops, fundraisers, food fairs, and church picnics in the African-American communities of the S. F. Bay Area.

U.S.	Ingredient	Metric	Percent
3 lb.	Pork Trim (60/40)	1590.0 g	57.24
2 lb.	Beef, chuck	908.0 g	32.68
2 Tbs.	Salt	44.0 g	1.58
½ cup	NF milk powder	40.0 g	1.44
5 Tbs.	Paprika, hot	30.0 g	1.08
4 Tbs.	Cayenne	21.0 g	0.76
2 Tbs.	Onion powder	16.0 g	0.58
2 Tbs.	Mustard powder	14.0 g	0.50
1 Tbs.	Sugar, brown	11.0 g	0.40
1 Tbs.	AmesPhos (opt.)	10.0 g	0.36
1 Tbs.	Garlic powder	9.0 g	0.32
1 tsp.	Cure #1	6.0 g	0.22
1 Tbs.	Pepper, black	6.0 g	0.22
1 Tbs.	Anise	6.0 g	0.22
2 tsp.	Coriander	4.0 g	0.14
1½ tsp.	Allspice	3.0 g	0.11
4 Tbs.	Crystal Hot Sauce	60.0 ml	2.16
½ cup	Chipped ice*		
<b>6 lb.</b>	<b>← Totals →</b>	<b>2.7 Kg</b>	<b>100%</b>



**Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**

### Method:

1. Partially freeze the meat and fat; then grind them together through a large plate.
2. Add all the remaining ingredients to a spice grinder and pulverize to a fine powder.
3. Sprinkle the ground ingredients over the meat and mix well.
4. Grind the mixture through a medium plate; then, regrind through a fine plate, \* adding a little ice at a time during the final grind.
5. Stuff into 34mm hog casings and tie off in 6-inch links.
6. Hang casings at room temperature until outer surface is dry.
7. Place in 150°F (65°C) pre-heated smoker and apply smoke for 2½ hours; raise the temperature to 180°F (82°C) and continue to smoke until internal temp is 160°F (71°C).
8. Plunge in ice water to stop cooking, then, dip in boiling water to shrink the casings.

Len Poli – Sonoma, California

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