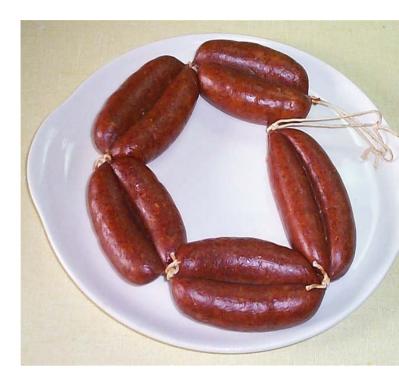
Louisiana Red Devil Hot Links

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Butt	2270.0 g	72.15
½ lb.	Pork Fat	225.0 g	7.15
¾ lb.	Pork skin, fine ground	340.0 g	10.81
6 Tbs.	Molasses, un-sulfured	90.0 ml	2.86
2 Tbs.	Salt	44.0 g	1.40
6 Tbs.	Cayenne	32.0 g	1.02
4 Tbs.	Onion, powder	32.0 g	1.02
3 Tbs.	Paprika, sweet	18.0 g	0.57
3 Tbs.	Paprika, smoky	18.0 g	0.57
2 Tbs.	Soy Protein	18.0 g	0.57
1½ Tbs.	AmesPhos	15.0 g	0.48
4 tsp.	Garlic powder	12.0 g	0.38
2 Tbs.	Guanillo chilies	10.0 g	0.32
11/4 tsp.	Cure #1	8.0 g	0.25
1 Tbs.	Pepper, black	6.5 g	0.21
1 Tbs.	Anise	6.0 g	0.19
1 tsp.	Allspice	1.9 g	0.06

Totals ·



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

100 %

3 Kg

Method:

7 lb.

- 1. Cut the pork skin into 2-inch squares; partially freeze then grind three times through your finest plate.
- 2. Cut the pork fat into 2-inch cubes; partially freeze then grind once through your finest plate.
- 3. Cut the pork butt into 2-inch cubes; partially freeze then grind once through your largest plate.
- 4. In a large tub, add the skin, fat, meat and molasses together and mix very well.
- 5. Add all the remaining dry ingredients to a spice mill and pulverize them to a fine powder.
- 6. Stir this mixture into the meat mixture and grind through a medium plate then regrind the mass through a fine plate.
- 7. Stuff into 32 mm hog casings, tying off 5-inch links.
- 8. Hang links to dry and allow them to reach ambient temperature.
- 9. Pre-heat smoker to 130°F (54°C) applying smoke for about 2 hours; Raise temperature to 185°F (85°C) and continue to smoke-cook to an internal temperature of 160°F (71°C).
- 10. Plunge in ice water to stop cooking and remove them when they are approximately 90°F (32°C) internally.

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