

Tony's Garlic Hot Dogs

These were my favorite hot-dogs at the Fourth of July BBQ at Nonno's House... Yummy, they were soooo good!

| U.S. | Ingredient | Metric | Percent |
|--------|---------------------|----------|---------|
| 1½ lb. | Beef chuck | 700.0 g | 52.00 |
| 1 lb. | Pork butt | 455.0 g | 34.00 |
| ½ cup | Water, ice | 125.0 ml | 9.30 |
| 1 Tbs. | Salt | 22.0 g | 1.60 |
| ¼ cup | Skim milk powder | 20.0 g | 1.50 |
| 2½ tsp | Garlic powder | 7.5 g | 0.60 |
| 2 tsp. | Paprika, mild | 5.0 g | 0.40 |
| ½ tsp. | Cure #1 | 3.0 g | 0.20 |
| 1 tsp. | Pepper white | 1.2 g | 0.10 |
| ½ tsp. | Coriander ground | 1.0 g | 0.07 |
| 1 tsp. | Mace ground | 1.0 g | 0.07 |
| ½ tsp. | Ginger | 0.8 g | 0.06 |
| | Large sheep casings | | |

3.0 lb. ← Totals → **1.3 Kg 100.00**

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

Method:

1. Combine all the spices, milk, and salt in a spice grinder and grind to a powder. Set aside.
2. Keeping the meats separate, cube and chill until almost frozen
3. Grind the beef, twice, through a small plate; then process to a paste a food processor.
4. Grind the pork, twice, through the fine plate and add the ground spice mixture
5. Now add the ground pork to the processed beef in the food processor and chop well until a good emulsion forms. Add a little ice water at a time to cool the emulsion.
6. Stuff into large sheep casings and tie off into 6-inch fat links.
7. Place hotdogs on cooking sticks and place in the smoker at 180° F until the internal temperature reaches 160° F. Alternative to lack of smoker: Poach in 180° F water to internal temp of 160° F.
8. Remove from the smoker and rinse hot dogs with hot water to wash off any exuded fat from the cooking process.
9. Plunge hotdogs into ice-cold water to rapidly bring the temperature down. Wipe them dry.
10. Store in refrigerator, or freeze.



Tony Frakes – July 2004 - Santa Rosa, California
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