DAMN GOOD HOT DOGS

This is the original hot dog recipe that made it all happen . . . a variation of the dogs we currently make and sell nationwide. Using a mixture of meats and fat gives it the silky texture that I love.

8 pounds pork butt
4.8 pounds chicken
5 pounds beef
2.2 pounds beef fat
2 cups nonfat powdered milk
⅓ cup egg white
5 cups simple syrup
½ cup salt
2 teaspoons pink salt *
6 tablespoons paprika
⅓ cup white pepper
⅕ cup dried parsley
½ tablespoon dried thyme
⅔ cup chili powder
2 tablespoons cayenne powder
2½ tablespoons garlic powder
½ tablespoon poultry powder
3½ cups ice water
About 35 feet Grade-A sheep casings

Cut all meat and fat into 1-inch cubes, let rest in freezer until semi-frozen and temperature is below 40°F. Mix together all of the non-meat ingredients (not including water) and let sit in the fridge. Mixing ahead of time helps hydrate the milk powder.

Grind all the meat through a fine die. You can store in the refrigerator or the freezer, but it is important to keep the temperature below 40°F at all times.

Put all meat in a chilled mixing bowl and use paddle attachment or mix thoroughly and slowly. Mix in the other ingredients on low speed until everything is integrated and very sticky.

Turn mixer on high and let it whip for 4 minutes, adding the ice water slowly.

When it is pureed, stuff hot dog mix into grade-A sheep casings. Keep refrigerated until ready to cook.

Makes about 60 ⅓-pound hot dogs

* Curing salt. Necessary to inhibit growth of bacteria. Use and store with caution. See page 288.

See also Sausage Basics, page 32.