



Chili Flavored Hot Dog

(0330002)

Ing: Beef, pork, water, spices, salt, dehydrated vegetables (onion & garlic), sodium phosphate, dextrose, paprika, hydrolyzed soy protein, sodium erythorbate

Meat Block: 60 lbs. Beef (80% lean)
20 lbs. Pork (80% lean)
20 lbs. Pork Fat

Additives: 1-bag (5.6875 lbs) Chili Dog Unit #0330292
4 oz. (.25) Sure Cure 6.25%
8 oz. (.5) Sodium Phosphate #0710069
7/8 oz (0.05 lbs) Sodium Erythorbate 0700139
22 lbs. Ice

Country Style Process

Grind fat pork trim through 3/16th inch plate, twice. Grind Venison trim through the 1/8th inch plate, twice.

Mix: Place venison meat in mixer. While mixing add phosphate, seasoning, Sure Cure and Ice Cold Water. Mix for 5 minutes. Add fine ground fat trim and, mix for 3 more minutes. Stuff.

Traditional Bowl Chopper

1. Place beef into bowl cutter, add spice, cure, phosphate, sodium erythorbate and 1/3 of the ice.
2. Chop Appox. 15 revolutions
3. Add 1/3 more ice now add the Pork meat
4. Chop on high speed till product shows protein extraction. (shiny surface appearance)
5. Add balance of ice (last 1/3) and chop a few revolutions to drop temperature, now add fatty material and chop to fine emulsion and a product temperature of 50° - 55°F.

Stuff: Stuff into 25mm-27mm pre-soaked natural lamb casing or peelable casings. Link in 6" to 8 " links. Hang and smoke.

Cook Cycle Wieners

Dry Bulb	Wet Bulb	R/H*	Smoke	Time	Shower
120°F	86°F	25%	Off	½ Hour	off
130°F	97°F	30%	On	½ Hour	off
140°F	107°F	35%	On	½ Hour	off
150°F	120°F	40%	On	½ Hour	off
160°F	0°F	0%	Off	15 minutes	off
170°F	170°F	100%	Off	Until internal temperature of 158°F	off
0°F	0°F	0%	Off	10 minutes	ON

*Relative Humidity