

# Hot Dogs or Wieners – Recipe for 25# Batch

Curley's Sausage Kitchen [www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com) [curley@curleyssausagekitchen.com](mailto:curley@curleyssausagekitchen.com) 319-635-2236

<b>Meat Options to use:</b> 25# beef 25# pork 15# beef/10# pork 12 ½# beef/12 ½# pork 15# wild game/10# pork	<b>Old Fashioned Wieners</b> Old Fashioned Wiener Unit 6 cups water 1 oz. sure cure	<b>Chili Hot Dogs</b> Chili Hot Dog Unit 6 cups water 1 oz. sure cure
<b>Procedures:</b> Grind all meat twice through 3/16th plate. For more coarse texture only grind once. Place ground meat in meat lugs, pans or meat mixer, sprinkle on 1/2 of seasoning, cure and water. Mix thoroughly with hands or meat mixer 5 minutes. Add rest of seasoning, cure and water. Mix thoroughly 5 minutes. As you mix the meat it will get tacky (sticky) and will turn a dark cured color. Mixing of meat is the most important part of sausage making. Pack meat into stuffer very tightly to exclude all air pockets. Stuff into natural hog casings or cellulose casings. Place in refrigerator overnight, this is essential for the meat to cure.	<b>Smoking:</b> Hang sausages in smokehouse evenly, so as not to touch. Drying cycle—sausage needs to be dry for smoke to penetrate casing. This usually takes about 1 to 2 hours at 130-140°, damper open full, need to get humidity out. Smoking cycle - turn temp to 150-160°, damper 1/2 open, add smoke and smoke for 2 hours, usually 2 pans chips or saw dust. Cook cycle—turn temp to 170-190° until internal temp is 150°, dampers closed. Need to keep humidity in. Cold shower—place meat in lug, run cold water for 5 minutes over meat, this helps cool the sausage and prevent wrinkles.	

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