

"Hobble Creek Hot Dogs"
(Ranch-Made All-Beef Frankfurters)
(+ Buns, Mustard, Relish!)

- 2 level. tspns. Prague Powder #1
- 4 tblspns. uniodized salt
- 10 lbs. lean beef chuck
- 1 pint icewater
- 4 tblspns. paprika
- 4 tblspns. dry powdered mustard
- 1 tspn. white pepper
- 1 tspn. black pepper
- 1-1/2 tspns. ground celery seeds
- 1 tblspn. coriander
- 2 tspn. garlic powder
- 1 cup soy protein concentrate
- 4 tblspns. powdered dextrose

To make all-beef frankfurters, cut nearly-frozen meat into inch chunks then grind them through a 3/8" plate using a little ice water to keep the plate and knives cool. Mix all the dry ingredients together with the Prague Powder then stir the mixture into some of the ice water for even distribution in the meat. Finally, mix every ingredient together, including the meat, making sure the curing agent is distributed entirely throughout the sausage. Emulsify the sausage in small batches inside a food processor, using ice water as needed to thin the mixture slightly and reduce the stress on the motor. Do not over process the meat. When a sticky paste develops, start another batch, refrigerating the last.

Stuff the sausage into 29-32 m.m. hog casings, 24-26 sheep casings, or plastic casings in desired lengths. Our gang always liked 22 m.m. "foot longs" in tender sheep casings. Hang the franks inside your kitchen thirty minutes or more, then cook them in 200° F. (93° C.) hot water until the internal meat temperature reaches 150° F. (66° C.). Use a probe-type thermometer with a cable and alarm. Immediately, immerse them in icewater, lowering the internal meat temperature to room temperature. Allow the franks to bloom in the refrigerator overnight before eating them.

Best Wishes,
Chuckwagon

Hey wranglers! Don't forget the buns, mustard, and relish!

[USA] "Horsethief Hot Dog Buns"
(Classic Hot Dog Bun Recipe)

Americans consume more than 16 billion hot dogs each year... seven billion during the summer months alone! That means we eat six hundred hot dogs every second! Shucks pards, no wonder we're tippin' the scales. I wonder how this compares to the amount consumed in other countries. If you make your own

frankfurters, please don't put them on store-bought buns. You should have great buns to put them on. Here's how to make your own:

- 1 cup milk
- ½ cup water
- ¼ cup butter
- ¼ cup shortening
- 4-1/2 cups all-purpose flour
- 1 package (.25 ounce) instant yeast
- 2 tblspns. white sugar
- 1-1/2 tspns. salt
- 1 egg

In a small saucepan, heat the milk, water and butter only until tepid (about 110 degrees F.) In a large bowl, mix together 1-3/4 cup flour, yeast, sugar, and salt. Mix the milk mixture into the flour mixture, and then mix in the egg. Stir in the remaining flour, a little at a time, until dough is made. Turn the dough out onto a lightly floured surface and knead until it is smooth and elastic. Cover, the dough and allow it to rise for 30 to 35 minutes. Punch it down and allow it to rise again before dividing it and shaping it into buns. Place the shaped dough onto a greased baking sheet and bake at 400 degrees F. for 10 to 12 minutes, or until the buns are golden brown.

[USA] "Cowboy's Hot Dog Mustard" (Rodeo & Circus Style Mustard)

- 3 tblspns. vegetable oil
- 1 large onion (chopped)
- 1 large green pepper (chopped)
- 2 cloves garlic (minced)
- 1/2 tspn. celery seeds
- 1/4 cup dijon mustard

Using a large skillet, sauté the onion and green pepper over medium-low heat, stirring them often, until the vegetables are softened. Add the garlic and celery seeds and continue to cook until they release their flavors. Garlic burns easily so cook it quickly over lower heat. Finally, stir in the mustard and blend the flavors. The mustard sauce may be used immediately or covered, cooled, and refrigerated.

[USA] "Hobble Creek Hot Dog Relish" (Western Style Hot Dog Relish)

- 1 cup onions (finely chopped)
- 1 cup cabbage (finely chopped)
- 1 cup green tomatoes (finely chopped)
- 1 small apple with peeling (finely chopped)
- 4 green bell peppers (finely chopped)
- 2 red bell peppers (finely chopped)
- 3/4 tspns. turmeric

- 1/8 tspn. ground cinnamon
- 1/8 tspn. ground cloves
- 1 cup white vinegar
- 1 cup water
- 1 cup of salt (for brining)

Use a coarse blade to grind the vegetables or pulse them in a processor, sprinkle salt over them, and mix them well, allowing them to stand overnight in a bowl of cold water. Next morning, drain and rinse the vegetables well. Mix all the ingredients together and bring them to boil over high heat. Immediately discontinue the heat and allow the mixture to stand and cool. Refrigerate and use the relish within three days or double the recipe and preserve it with the hot jar canning process.

Best Wishes,
Chuckwagon