

## "Lone Peak Hog Longhorns" (All Pork Frankfurters)

Okay gang! That last recipe was for all beef franks. This one is for all pork hot dogs.

- 10 lbs. pork butt
- 2 level. tspns. Prague Powder #1
- 1 pint ice water
- 4 tblspns. paprika
- 4 tblspns. ground mustard powder
- 1 tspn. freshly ground black pepper
- 1 tspn. ground white pepper
- 1-1/2 tspn. ground celery seeds
- 1 tblspn. coriander
- 2 tspns. garlic powder
- 4 tblspns. Un-iodized salt
- 1-1/2 cups soy protein concentrate
- 4 tblspns. powdered dextrose

Do Rocky Mountain piggies have longhorns? Of course not, although we like to tease "tenderfeet" with tales of jack rabbits and hogs wearing antlers! Cut the meat (with its fat) into chunks and then grind it through a 3/8" plate. 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.

Stuff the sausage into 24-26 mm. lamb casings for franks, or even 32-35mm hog casings for larger diameter doggies. Twist or tie links into desired lengths for hot dogs. Hang the franks inside your kitchen to dry them thirty minutes, while you preheat your smokehouse to 120° F., almost closing the dampers. Hang the sausages on smoke sticks then raise the smokehouse temperature gradually (a few degrees at a time) to 160° F. over the next 90 minutes with hickory smoke, until the internal meat temperature reaches 148° F. Use some caution raising the heat. If you try to hurry the process by using too much heat too quickly, the texture will resemble sawdust! For more moist franks, use a steam cabinet or Chinese bamboo steamer to heat the doggies to 152°F. internal meat temperature. Do not allow them to reach over 160° F. or you'll break the fat. Shower the franks with cold water and allow them to "bloom" overnight inside a refrigerator.

Best Wishes,  
Chuckwagon