

Recipe Name: **Old-Fashioned Frankfurter**

Variation Name:

Date entered: 3/10/2014      25% max liquid absorption (% of meat weight)(default 15%)

Date used: 1/3/2014      0% liquid added by packer (% of meat wt.)(default:0%)

*For 'skin-on' brined meats, reduce weight entry by 10%*

Ingredients:				state: Heated to 150 IMT. Cook before eating.	if smoked, must use Cure #1
kg.	est.volume	grams	pct.	style: <b>smoked/cooked</b>	(from below) fat: 19.6%, salt: 0.96%
					nitrite: 158 ppm, nitrate: no nitrate
0.00350	.59 tsp	3.500	0.25%	Prague powder #1	2.5 ml
0.01000	1.68 tsp	10.000	0.72%	salt (non-iodized)	10 ml
0.68000		680.000	48.97%	Pork Class II-A: <30%. Pork butt	1.5 lbs
0.450		450.000	0.324	Beef ground: 85/15%	1 lb
0.10000	25.06 Tbsp	100.000	7.20%	non fat dry milk	1/2 cup = 100 gm
0.05500	-	55.000	3.96%	egg (whole)	one egg = 55 gm
0.08000	80.00 ml	80.000	5.76%	water	80 ml
0.00330	1.65 tsp	3.300	0.24%	coriander (ground seed)	1-1/2 tsp
0.00180	.82 tsp	1.800	0.13%	onion powder	1 tsp
0.00230	1.10 tsp	2.300	0.17%	pepper (black)	1 tsp
0.00110	.50 tsp	1.100	0.08%	mustard (ground)	1/2 tsp
0.00070	.25 tsp	0.700	0.05%	garlic (powder)	1/4 tsp
0.00040	.27 tsp	0.400	0.03%	marjoram (dried)	1/4 tsp
0.00042	.25 tsp	0.420	0.03%	mace (ground)	1/4 tsp
1.3885	total weight, kg.		...of sausage (ignores casing)		

0.0133	salt weight, kg.	0.96% salt weight, wt. %	...salt (including cure)
-	sugar weight, kg.	0.00% sugar weight/wt. %	...sugar (including cure)
		158 ppm Nitrites (bulk)	
		no nitrate Nitrates (bulk):	
0.27	est. total fat, kg.	19.6% fat %	...estimate
0.94	est. total water, kg.	67.4% water % (natural + packer + recipe liquids)	...estimated water (all forms)

<b>Batch #/Wt/Date:</b>	1	1.233325	1/3/2014
Cook Note 1	<cooking note 1>		
Cook Note 2	<cooking note 2>		
Cook Note 3	<cooking note 3>		
Cook Note 4	<cooking note 4>		

**This Recipe - - NOTES:**      **This Recipe - - Rating:**      **Good**

smoked, non-emulsified version      "Mastering the Craft of Making Sausage," Warren R. Anderson, p.207-8

Original recipe (at right) is in volumes. Weights were measured while making 1st batch.

% moisture takeup was increased to give single phase. Dry milk powder soaks up all the liquid.

**Resources**      casing: <none>      other: <none>

**Raw Material Treatment**

step 1 Cut meat into 3/4" cubes. Chill 30 minutes. Grind through 3/16 (4.8 mm) plate. Chill 30 min. Re-grind, small-dia. Hole plate.

step 2 Mix salt + cure in water. Mix all ingredients, then add to meat. Knead for 3 minutes.

step 3 <RMT note 3>

step 4 <RMT note 4>

**Finished Product Treatment**

detail 1 Stuff hog casings. Form links. Refrigerate overnight, uncovered.

detail 2 Smoke.

detail 3 <FPT note 3>

## Abstract:

Pickle: none

Grind: Cut meat into 3/4" cubes. Chill 30 minutes. Grind through 3/16 (4.8 mm) plate. plate.

2nd Grind: Re-grind, small-dia. Hole plate.

Mix: Mix salt + cure in water. Mix all ingredients, then add to meat. Knead for 3 minutes.

Stuff & Tie: Form links, traditional frankfurter size.

Rest: Refrigerate overnight, uncovered. Rest 2 hours at room temp to form pellicle.

Smoke: Smoke as desired.

Cool: Shower with water.

Store: Keep up to 3 days. Freeze up to 3 months.

Package: Vacuum pack for freezing.