

# Hot Dog Recipes

No matter if you call them hot dogs, wieners, or frankfurters, these hot dog recipes have all been developed to make them suitable for home sausage making.

They're meant to be made with quality meats, not the nasty things you hear are sometimes put into commercial hot dogs.

Great wieners can be made from just about any combination of meat, but the most common are beef or pork (or a combination of the two).

Hot Dogs are a cured and cooked sausage. They can be cooked (and smoked) in the smoke house or you can add liquid smoke to the recipe mix and finish them in simmering water on the stove.



Either way, it's important to remember to use a cure.

## Emulsifying Meat

Almost all commercially produced hot dogs are made with emulsified meat.

You can produce a good frankfurter at home by grinding your meat multiple times through the finest plate on your meat grinder **but...**

...If you want to go the extra step (and you own a food processor) you **can** emulsify your frankfurter meat and make something very close to a commercial product (only better).

By the way, this process works nicely for bratwurst, knockwurst, and bologna style sausages also.

1. Grind your meat twice through the smallest plate of your meat grinder.
2. Add all of the spices and cure to the meat and mix very well.
3. Refrigerate the meat mixture for about 30 minutes to make sure it is good and cold.
4. In small batches, process the chilled meat mixture in your food processor until it is the consistency of a fine mousse (almost like baby food). Continue until all the meat has been emulsified.

I find it is easier to get a good emulsification if I add small amounts of ice water to mixture while it is being processed.

You can add as much as 1 1/2 cups of water to 5 lbs of meat without it having any adverse effects on your finished sausage.

## Hot Dog Recipe #1

3 lbs pork butt (shoulder) 80% lean  
2 lbs beef chuck, 80% lean  
3 tablespoons paprika  
3 tablespoons corn syrup  
2 teaspoons garlic powder or granules  
1 tablespoon ground dried mustard  
1 tablespoon kosher salt  
2 teaspoons fine ground black pepper  
2 teaspoons ground coriander  
1 teaspoon ground mace 1 teaspoon ground cardamom  
1 cup non-fat dried milk powder  
1 teaspoon #1 cure (prague powder or Instacure)  
ice water (up to 2 cups)  
2 teaspoons liquid smoke. Omit if you will be smoking and cooking the links in the meat smoker.

Cut the pork and beef into 1-2 inch cubes and grind it twice through the smallest plate on your meat grinder.

Combine all the spices and cure, except for the corn syrup, and process them in the food processor for a minute or so until they are uniform and well mixed.

Pour the spices, cure and the corn syrup into the meat and mix it all by hand very thoroughly. Then place the mixture into the refrigerator for about 30 minutes.

Working in small batches, emulsify the meat mixture in the food processor. Add small amounts of water as needed to get a nice consistency

Stuff the emulsified meat mixture into casings and either prepare them for the smoke house or ready them to be simmered in hot water. You should allow the links to air dry for at least 30 minutes, whichever method you choose.

Make sure to cook the wieners in either the smoker or a 200 degree F water bath until they reach an internal temperature of 152-155 degrees F.

## Kosher Hot Dogs Recipe

5 lbs lean beef chuck (shoulder)  
3 tablespoons ground mustard seed  
2 tablespoons paprika  
1 teaspoon fine ground black pepper  
2 teaspoons ground mace  
2 tablespoons kosher salt  
1/2 teaspoon granulated garlic or garlic powder  
1/2 teaspoon ground celery seeds  
1 teaspoon #1 cure (prague powder or Instacure)  
1 cup ice water

Cut the beef chuck into 1-2 inch pieces, then grind it at least twice through the finest plate on your meat grinder.

Combine all your spices, then combine them with the ground meat and mix it all very well for 2 to 3 minutes to get a very even spice distribution.

Working in small batches and adding ice water as needed, emulsify the sausage mixture in your food processor.

Stuff the emulsified sausage mixture into 1 1/8 inch natural sheep casings or an equivalent sized collagen casing. If you use collagen casings, make sure they are the kind made especially for use in the smoker.

Take the wieners to the meat smoker and process until they reach 152-155 degrees internal temperature.

I find that one pan of wood chips and about 90 minutes of smoke is all it takes to make a well smoked weiner.

#### Tip

If you elect to cook your sausages in a 200 degree F water bath instead of the smoker, add 2 teaspoons of liquid smoke to the meat mixture before emulsifying.

## Dakota's Best Hot Dog Recipe

2 lbs lean beef chuck and 3 lbs lean pork shoulder  
1 tablespoon onion powder  
2 teaspoons garlic powder  
1 tablespoon paprika  
1 tablespoon kosher salt  
1 tablespoon ground mace  
1 tablespoon ground white pepper (can substitute black)  
1 tablespoon sugar  
1 teaspoon ground coriander  
1 teaspoon ground mustard 1/2 teaspoon ground celery seed  
1/2 teaspoon ground dried marjoram  
1 cup non-fat dried milk powder  
2 egg whites  
1 teaspoon #1 cure (prague powder or Instacure)  
1 cup ice water

Cube the meat, refrigerate it for 30 minutes, then grind it at least twice through the finest plate on your meat grinder. You may find it easier to grind if you chill it between grindings.

Mix all the spices and cure and incorporate them with the egg whites into the ground meat. Allow the mixture to cool in the refrigerator for another 30 minutes, and then grind it one more time through your fine grinding plate.

In small batches, adding the ice water as needed, emulsify the meat mixture in your food processor.

Stuff the emulsified sausage into large sheep casings or small pork casings, and ready them for the meat smoker.

If you use collagen casings, be sure they are the kind made especially to be used in the smoke house.

Traditionally, wieners don't have a heavy smoke flavor. I find using one pan of wood chips and applying the smoke for only the first 60 to 90 minutes of the cooking/curing process is about right.

You can also finish this "best hot dog recipe" by cooking them in simmering (180-200 degree F) water until they reach 152 degrees internally. If you choose this method, add 2 teaspoons of liquid smoke to the meat mixture when you add the rest of the spices.