

HOT DOGS

Meat Mixing Chart for Hi Mountain Hot Dogs

HOT DOGS		
Total Lbs.	Lbs. Ground Beef or Venison	Lbs. Ground Pork
23	11 lbs.	12 lbs.
10	4 1/2 lbs.	5 1/2 lbs.
5	2 lbs.	3 lbs.
1	7 oz.	9 oz.

Seasoning Chart for Hot Dogs

HOT DOGS		
Pounds of Meat	Seasoning	Ice Water
1	1 T. + 1 1/4 t.	.5 oz.
5	1/4 C. + 3 T. + 1 t.	2.5 oz.
10	3/4 C. + 2 T.	5 oz.
23	1 pouch	7.5 oz.

You can add other tasty ingredients such as onions, garlic, jalapenos, green chillies, or cheese to the meat mixture before stuffing.



CUSTOMER SERVICE:

1-800-829-2285

HELP ON THE WEB:

www.himtnjerky.com

Hi Mountain Jerky

1000 College View Dr. • Riverton, WY 82501

Important to read before you begin: Do not soak collagen casing prior to stuffing. This is a fresh hot dog and will not have cure added to it. ***This product does not contain MSG or Nitrates.***

Use the charts provided. Using a different mix of meat to pork will effect the moisture content of the cooked sausages. We recommend using a pork butt or shoulder.

- Dice All Meat into 1 inch cubes
- Grind through coarse blade once, mixing the pork with beef or venison as you load the grinder.
- Measure seasonings according to the chart.
- Sprinkle seasoning on ground meat, add water, and mix thoroughly with your hands (*you can also use a meat mixer*).
- Run seasoned meat back through the grinder using the fine blade and then stuff the casings.
- Slip casings onto stuffing horn and use only enough pressure to fill the casing firmly (*stuffing too tight or over stuffing will cause the casings to break*).

Refrigerate hot dogs until ready to cook for up to three days or freeze for future use.

Cooking Instructions: Pan fry or grill hot dogs until internal temperature reaches 160 degrees and meat is no longer pink.