

Instructions for making Hi Mountain Hot Dogs

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*).

Smoking/Cooking Instructions

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

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

Add Your Own Ingredients: You can choose to add other tasty ingredients such as onions, garlic, jalapeños, green chilies or grated cheese to the meat mixture before stuffing.

Meat Mixing Chart for Hi Mountain Hot dogs

For 23 lbs. (total) of meat mix 11 lbs. of ground beef or venison with 12 lbs. of ground pork.

For 10 lbs. (total) of meat mix 4 1/2 lbs. of ground beef or venison with 5 1/2 lbs. of ground pork.

For 5 lbs. (total) of meat mix 2 lbs. of ground beef or venison with 3 lbs. of ground pork.

For 1 lbs. (total) of meat mix 7 oz. of ground beef or venison with 9 oz. of ground pork.

Seasoning Chart Chart for Hi Mountain Hot dogs

1 lbs. of meat: Mix 1 T. + 1 1/4 t. of seasoning and .5 oz. of ice water.

5 lbs. of meat: Mix 1/4 C.+ 3 T. + 1 t. of seasoning and 2.5 oz. of ice water.

10 lbs. of meat: Mix 3/4 C.+ 2 T. of seasoning and 5 oz. of ice water.

23 lbs. of meat: Mix 1 pouch of seasoning and 7.5 oz. of ice water.

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