

Instructions for making Hi Mountain Hot Dogs

Hi Mountain Hot Dog kit has been carefully formulated to satisfy most people's taste. We suggest you **start with a small 1-pound batch** to make sure the flavor is to your liking. Sometimes, there may be a bit of trial and error to get the taste to be exactly the way you want it.

For those who like more intense flavor, try a 1-pound batch with our recommended measurements. If that isn't intense enough, make a second 1-pound batch with an additional **1/2 teaspoon of seasoning**. Once you've dialed in your perfect recipe, you can add additional flavors like garlic, pepper, onion, jalapeño or any other powdered spice to personalize your 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 below. 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.

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.

CUSTOMER SERVICE: 1- 800- 829- 2285

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