



Yield 1X:	605.65	oz
Portion:	3.50	oz
Portions:	173.04	
Shelf life:	Freeze	
Date:	8.17.22	

Allergens:
Fish, garlic, dairy

McFarland Springs Trout Dogs

Prep Recipe Ingredient	1.00	X	1.50	X	2.00	X
	lb	oz/each	lb	oz/each	lb	oz/each
Trout Fillets, skinless, boneless	25.00		37.00	8.00	50.00	
Salt		6.25		9.38		12.50
Sugar		2.00		3.00		4.00
Celery powder		1.00		1.50		2.00
Paprika		3.00		4.50		6.00
Mustard powder		2.00		3.00		4.00
Black pepper		0.40		0.60		0.80
White pepper		0.40		0.60		0.80
Celery seeds, ground		0.40		0.60		0.80
Nutmeg		0.20		0.30		0.40
Garlic powder		0.40		0.60		0.80
Non-fat dry milk		9.60		14.40	1.00	3.20
Reduced trout stock	7.00	8.00	11.00	4.00	15.00	
Trout oil	3.00	12.00	5.00	10.00	7.00	8.00

Carefully measure and prepare all ingredients. Cut fish to fit through grinder. Combine salt, sugar, all spices, garlic powder, and non-fat dry milk and mix thoroughly in a suitable bowl. Combine with fish in a suitable container and mix to distribute evenly. Transfer to sheet pans in the freezer and chill until the mixture becomes icy. Grind through a fine die, and spread evenly onto two sheetpans. Return to the freezer until the ground meat becomes icy.

Working in 20.5 oz. batches, process until the mixture is smooth and the mixture is beginning to stick to the sides of the workbowl, then add 6 ounces of icy trout stock all at once. Continue to process until smooth, then slowly add 3 oz. of trout oil. Process until smooth, scrape sides, process until smooth, and transfer to the stuffer.

When all of the meat has been processed, fill casings to 85% capacity. Link and tie or braid. Hot smoke program 2. Shower to 70 F. then refrigerate. Peel casings and pack.