

# Vegetarian Hot Dog

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Materials	Metric	US
Ground wheat gluten	750 g	1.65 lb
Tofu	100 g	3.5 oz
Soy protein isolate	20 g	0.7 oz
Potato flour	30	1.05 oz
Oil	30 ml	1 oz fl
Potato starch	30	1.05 oz
Guar gum	10 g	0.35 oz
Carrageenan	10 g	0.35 oz
Salt	10 g	0.34 oz
Pepper	4 g	0.14 oz
Coriander	2 g	0.07 oz
Paprika	4 g	0.14 oz
Annatto	4 g	0.14 oz
Nutmeg	1 g	0.03 oz
Allspice	1 g	0.03 oz
Onion powder	5 g	0.17 oz
Garlic powder	5 g	0.17 oz
Ginger	0.5 g	0.01 g
Cayenne	0.5 g	0.01 g

## Instructions

1. Mix oil with potato flour to make a paste.
2. Except the oil paste, starch, guar and carrageenan, blend all other ingredients together.
3. You might need some water - apply as little as possible.
4. Lastly, add oil paste, flour, starch, guar, carrageenan and mix all together.
5. Stuff hard into 38 mm casings.
6. Cook in 176-185° F (80-85° C) water for 20 minutes.
7. Place sausages in cold water for 5 minutes.
8. Remove and let them cool.

