

Autoclave Frankfurter Fiesta

Proro, Melted Mint Forums

Abstract

This protocol is part of the VERVE holiday drive to collect exotic off-the-shelf laboratory recipes. More details [here](#).

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Protocol

Autoclave cookery basics

Step 1.

Place food in container or foil as directed in the recipe.

Autoclave cookery basics

Step 2.

Place on shelf in the autoclave chamber.

Autoclave cookery basics

Step 3.

Fill chamber.

Autoclave cookery basics

Step 4.

Set autoclave to sterilize and close.

Autoclave cookery basics

Step 5.

Let autoclave come to 265°F. Pressure must show in the green range.

Autoclave cookery basics

Step 6.

Adjust to maintain temperature between 260-270°.

Autoclave cookery basics

Step 7.

Follow the cooking time as per the recipe, beginning as soon as temperature reaches 265°F.

Autoclave cookery basics

Step 8.

When cooking time is complete, vent and remove food.

Autoclave cookery basics

Step 9.

If any food or its liquids leak into the water in the chamber, drain the autoclave and refill with fresh water before using again.

Franks with steamed buns

Step 10.

Line autoclave tray with heavy-duty foil.

Franks with steamed buns

Step 11.

Slash franks on a diagonal 3 or 4 times on both sides.

Franks with steamed buns

Step 12.

Place franks on tray.

Franks with steamed buns

Step 13.

Cook accord to instructions outlined in autoclave cookery basics for 4 minutes.

🕒 **DURATION**

00:04:00

Franks with steamed buns

Step 14.

Vent, then remove the sausages and foil.

Franks with steamed buns

Step 15.

Place buns on the tray and put them in with the door closed for about 4-5 minutes to warm.

🕒 **DURATION**

00:05:00

Franks with steamed buns

Step 16.

Break out the mustard, sauerkraut, and any condiment you desire.