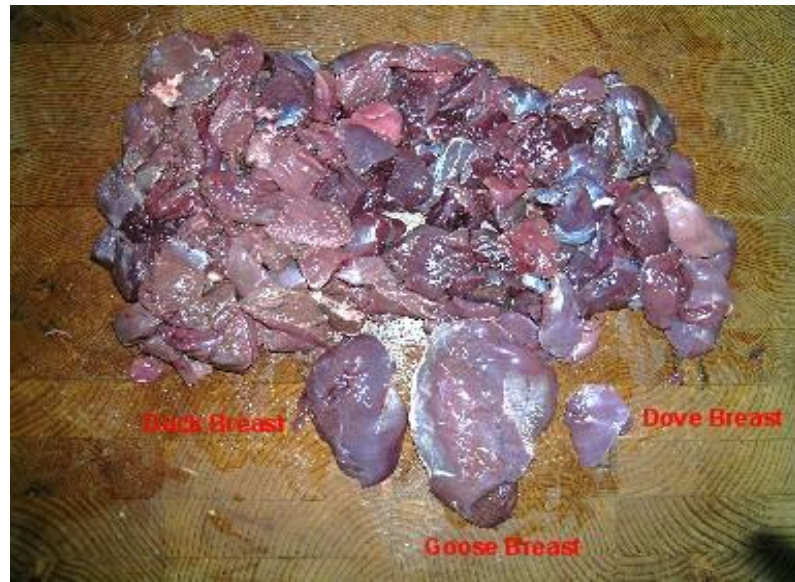


Game Bird Hunters Salami

[Salame cacciatori dell'uccello selvaggio]

This salami can be made with any game meat substituted for the game birds; this particular batch is made from duck, goose and dove breasts. Wild turkey, chukkar, pheasant, etc. breasts can also be added to the game portion. The general proportion to remember is approximately 60% game-30% park fat-15% lean pork.

U.S.	Ingredient	Metric	Percent
4 lb.	Game bird breasts	1820.0 g	57.35
2 lb.	Pork back fat	900.0 g	28.35
1 lb.	Pork, leg meat, lean	454.0 g	14.25
3 TBS.	Salt	66.0 g	2.00
4 tsp.	Corn syrup solids	32.0 g	1.00
5 tsp.	Coriander seeds, ground	9.0 g	0.30
1 TBS.	Dextrose	9.0 g	0.30
4 tsp.	Garlic powder	9.0 g	0.30
1 Tbs.	Pepper, black, coarse	8.5 g	0.27
1¼ tsp.	Cure #2	7.9 g	0.25
2¾ tsp.	Mace, ground	4.7 g	0.15
<½ tsp.	LHP starter culture	0.6 g	0.02
	M-EK-4 mold culture [optional]		
	42+ mm hog casings		
7¼ lb.	← Totals →	3.3 Kg	



This formulation is based on metric measures; U.S. measures are approximate!

Method:

1. Carefully remove all the pellets and any downy feathers from the meat!
2. Cut the meats and fat into chunks and partially freeze.
3. Grind the mixture through a 3/8-inch plate.
4. Mix the ground meats with the remaining ingredients and thoroughly blend all the ingredients together.
5. Dissolve the dried starter culture in ½ cup of cool, pure water; add it to the mixture and blend again thoroughly.
6. Stuff into hog casings, and tie off into 6-inch links. [opt: spray outer casings with M-EK-4 culture]
7. Incubate the sausage at 88-90°F temperature 90% R/H; hold 24 hours to allow fermentation to lower the pH.
8. Store at +/-65 °F and 75% R/H for minimum of 3 weeks.
9. When the salami is very firm it can be held at room temperature and humidity until consumed.



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