

## Genoa Salami – American style

(semi-dry procedure)

Most “Genoa” (JEN-oh-wah) salami available in USA delicatessens is a cooked variety and is not typical of the Genoa salami found in Italy (which is dry cured). This formulation is what most Americans are familiar with eating. If you are looking for the Italian version (Salame Sant’Oclese) check my alphabetic list.

	<b>Ingredient</b>	<b>Metric</b>
4 ¾ lb.	Pork shoulder	2156.0 g
3 ¼ lb.	Beef chuck	1474.0 g
3 ½ Tbs.	Salt, table	77.0 g
2 Tbs.	Dextrose	18.0 g
½ oz.	Garlic, fresh, pressed	12.0 g
4 ½ tsp.	Pepper, black coarse	10.0 g
4 tsp.	Pepper, white, ground	10.0 g
1.5 tsp.	Prague #2	9.0 g
4.5 tsp.	Sodium erythorbate	9.0 g
½ tsp.	Bactoferm TSP-X Starter	3.0 g
5.0 oz.	Red wine	150.0 ml
	Artificial or natural casing	
<b>8.7 lb.</b>	<b>← Totals →</b>	<b>3.9K g</b>



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

### Method:

1. Add the pressed garlic to the wine; set aside for 2 hours,
2. Cube meats into 3.5 cm (1½ inch) cubes.
3. Chill meats until they reach 4.5 °C (40 °F).
4. Grind all meats through ¼-inch (6mm) plate.
5. Return to refrigerator until meats are 4.5 °C (40 °F).
6. Add the salt and cure and mix until they are evenly distributed and the meat paste is sticky.
7. Prepare the remaining ingredients by coarsely grinding them using a mortar and pestle.
8. Mixing them well into the meat paste.
9. Stuff into a 75 mm (3 inch) casing (natural or artificial).
10. Allow them to hang at room temperature until the surface is dry.
11. Refrigerate for 24 hours.
12. Incubate at 23 °C (75 °F) for 24 hours; then raise temperature 71 °C (160 °F).
13. Heat Salami to internal temperature of 65 °C (150 °F).
14. Shower or immerse in cold water to cool rapidly.
15. Keep salami refrigerated after cooling; do not allow mold development.

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