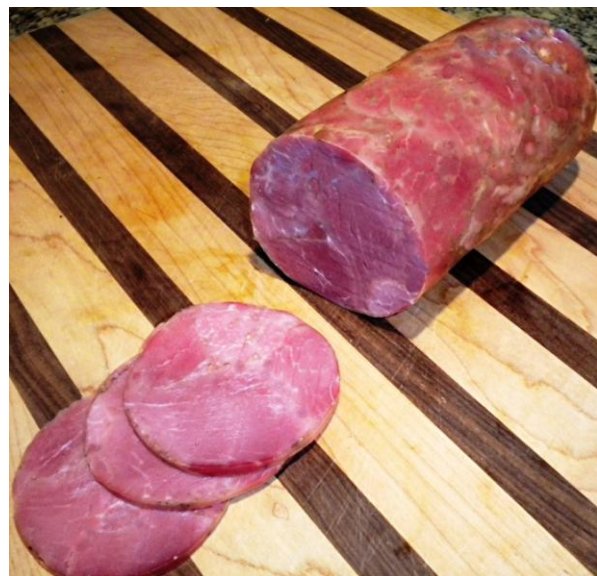


Spiced Ham Roll

U.S.	Ingredient	Metric	Percent
5 lb.	Pork cushion meat trim	2270 g	
3 Tbs.	Salt	56 g	2.5
1 Tbs.	Corn Syrup, Clear	15 ml	0.7
2 tsp.	Sausage phosphates	8 g	0.4
2 tsp.	Pepper, white ground	6 g	0.25
1 tsp.	Garlic powder	3 g	0.1
1¼ tsp.	Mace	3 g	0.1
½ tsp.	Nutmeg, ground	2 g	0.1
1tsp.	Prague Cure #1	6 g	0.25
½ oz	Transglutaminase (Activa-RM)	15 g	0.7
2 cups	Water	475 ml	
	3" cellulose or natural casing		
5¼ lb.	← Totals →	2.4 Kg	5 %



Note: Activa-RM is the trademark for Anjinomoto’s transglutaminase – a naturally occurring enzyme that acts to link proteins to cold bond meat chunks together!.

METHOD:

1. Chill the meat to 36°F. Trim off all sinew and connective tissue as well as most of the fat and cut the meat into approximately 2 x 2 inch chunks.
2. Make a brine by combining all the above ingredients (except the Activa) and mix them very well with the meat chunks. Refrigerate for 24 hours at 36-38°F.
3. Strain the brine from the meat cubes and sprinkle them with Activa and mix well. Stuff into soaked, 90-100mm artificial casing—roll and massage casing to pack meat tightly and facilitate air removal (Maximum of 25 minute working time!); tie well or clip with hogging ring. Poke holes in casing to release any trapped air; refrigerate 6 to 24 hours.
4. Hold at 180°F smoker (no smoke) until internal temperature is at least 155°F. Remove from heat, cool to room temperature. Note: If casing becomes wrinkled, dip the roll in boiling water for approximately 20 seconds to shrink the casing; refrigerate well before use.
5. Alternative cooking method: Water cook in 180°F hot water until an internal temperature of 155°F is reached.

Len Poli – Sonoma Mountain Sausage, Santa Rosa, CA
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