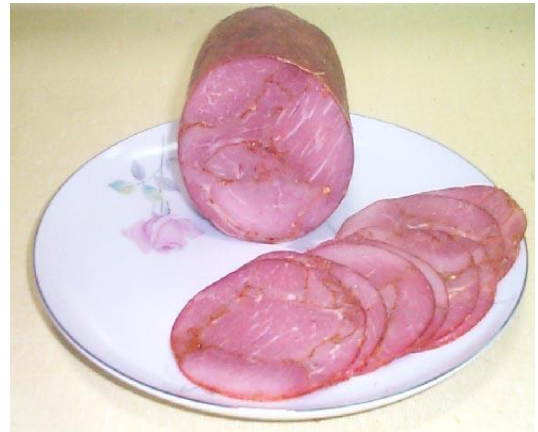


Cooked Pepper Butt – Capocollo Cotto

U.S.	Ingredient	Metric	Percent
5 lb.	Pork Shoulder	2270 g	94.00
3 Tbs.	Salt	56 g	2.47
2 Tbs.	Sugar, cane	26 g	1.15
1 Tbs.	Sausage phosphates	12 g	0.53
1 Tbs.	Gelatin powder	9 g	0.40
2 tsp.	Pepper	6 g	0.26
2 tsp.	Coriander	3 g	0.13
1 tsp.	Garlic powder	3 g	0.13
1 tsp.	Mace	2 g	0.10
½ tsp.	Prague Cure #1	4 g	0.18
½ tsp.	Juniper Berries, dried,	1 g	0.04
½ oz	Transglutaminase (ActivaRM)	15 g	0.70
2 cups	Water	450 g	
6.3 lb.	Totals →	2.8 Kg	



Note: Use metric weight and volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Since the original recipe was published, transglutaminase has become available. See my Tips page

METHOD:

1. Chill the meat to 36°F. Trim off most of the fat and cut the meat into approximately ¾ x 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; tie well or clip with hogging ring. Poke holes in casing to release any air; refrigerate 6 to 24 hours.
4. **Alternative:** *Transglutaminase will not be used with this option.* Use a whole, raw coppa cut from shoulder. Inject it with as much of the brine it will take; then cover with remaining solution as above and refrigerated 96 hours (4 days).
5. Hold at 185°F until internal temperature is at least 150°F. (Trichina is killed instantly at 144°F) Remove from heat, cool to room temperature. Note: If casing becomes wrinkled, dip capocollo in boiling water for approximately 20 seconds to shrink the casing; refrigerate well before use.

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---updated January, 2003; April, 2006, November – 2011 [More info](#)

