

Salami Bastardo or Mezzone

The unusual Italian name for this salami does not refer to illegitimacy, but instead it refers to the fact the salami is a hybrid...it breaks from tradition by using beef in addition to pork!

U.S.	Ingredient	Metric	Percent
3½ lb.	Pork shoulder	1590.0 g	70.00
1 lb.	Beef, chuck, brisket, etc.	460.0 g	20.00
½ lb.	Pork back fat	225.0 g	10.00
7 tsp.	Salt	50.0 g	2.20
3 cloves	Garlic, minced	15.0 g	0.75
1½ Tbs.	Glucose	13.5 g	0.60
1 tsp	Cure #2	6.0 g	0.25
2 tsp.	Pepper, black, coarse	4.0 g	0.20
½ tsp.	Cinnamon, ground	1.0 g	0.05
¼ tsp.	Clove, ground	0.5 g	0.02
1/8 tsp.	TSP-X Starter culture*	0.2 g	0.01

5 lb. ← Totals → 2.4 Kg

*Chr. Hansen - Bactoform TSP-X

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



Method:

1. Cut into meats and fat into cubes to fit grinder throat; have the meats and fat slightly frozen before grinding.
2. Reserve about 15% of the fat but grind the remaining fat through fine plate; then grind the beef and pork through a medium plate; Add the salt and cure, mixing well and refrigerate until needed.
3. Hand chop the reserved fat into coarse pieces so as to produce a more rustic appearance to the finished salami.
4. Dissolve the starter in a few tablespoons of water; set aside for a couple of minutes.
5. In a large stainless steel bowl, add the meats, ground fat (*not the reserved fat*), garlic, glucose, pepper, remaining spices and starter culture; mix until everything is well dispersed.
6. Once the above ingredients are well mixed, then mix in the reserved fat and continue mixing until it is well distributed throughout the meat.
7. Stuff the paste into casings (fibrous or beef middles) and tie off into salami about 10-inches long. (Weigh and record each salami)
8. Incubate salami by hanging in smoker-[no smoke-dampers closed] at about 85°F and R/H of about 90% for 24 hours. (You can add a pan of water and some wicking material to supply the moisture to keep the humidity high).
9. Let salami hang in a cool area (55-60°F and R/H of about 70%) until 25% of the weight is lost. (Generally about 4 weeks for 2 ½ diameter casings).

Len Poli – Sonoma Mountain Sausage – Sonoma, California

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