

# SZALÁMI (Hungarian Salami), Csaba Style

U.S.	Ingredient	Metric	Percent
3.5 lb.	Pork, lean	1600.0 g	68.37
1.5 lb.	Pork back fat	650.0 g	27.78
5.5 tsp.	Salt	40.0 g	1.71
3.0 Tbs	Paprika, sweet	18.0 g	0.77
2.0 Tbs	Paprika, hot	12.0 g	0.51
1.0 tsp	Cure #2	7.0 g	0.30
1.7 tsp.	Garlic powder	5.0 g	0.21
1.5 tsp.	Caraway seed	3.0 g	0.13
1.5 tsp.	Cumin seed	3.0 g	0.13
<1/8 tsp.	Starter culture	2.0 g	0.08
<b>5 lb.</b>	<b>←Totals →</b>	<b>2.3 Kg</b>	

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



## Method:

1. Partially freeze the pork meat and fat; grind through a 4mm plate (3/16 inch).
2. Dissolve starter in 2 tablespoons (45 ml) of pure water to which you've added a pinch of dextrose; set aside.
3. Place remaining ingredient in a spice mill and pulverize them. Mix in the spices with the meat and fat.
4. When the spices are uniformly mixed with the meat, add the starter and mix again.
5. Stuff into beef middles or protein-lined artificial casings; tie off in 12 inch (30 cm) lengths.
6. Place in 86°F\* (30°C) smoker cabinet (no smoke) with a pan of water to maintain humidity and hold at that temperature for 24 hours.
7. Reduce the heat (leave the pan of water) and cold smoke at 53°F (12°C) for 4 hours.
8. Dry at 65°F (18°C), 75-80% humidity for at least 30 days.



\* Or follow the recommended optimum temperature suggested by the producer of the starter culture.

Notes: Traditionally beech wood is used for smoke; also, a fine white mold on the surface is desirable, but you can remove it by wiping the casing with a cloth dampened in vinegar.

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