

Smoked Salami - German-American style

This salami has the slight “tang” preferred by many German-Americans

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork, shoulder butt	1135.0 g	45.50
2½ lb.	Beef, chuck	1135.0 g	45.50
½ cup	Wine, Rhine	125.0 ml	5.50
½ cup	NF Milk powder	50.0 g	2.20
6½ tsp.	Salt	46.0 g	2.00
8 cloves	Garlic, pressed and minced	40.0 g	1.75
1½ Tbs.	Pepper, white, ground	9.5 g	0.42
1 tsp.	Glucose	9.0 g	0.40
1 tsp.	Cure #2	5.7 g	0.25
1 tsp.	Caraway seeds, ground	2.2 g	0.10
1 tsp.	Cardamom seeds, ground	2.2 g	0.10
1 tsp.	Ginger, ground	2.2 g	0.10
¼ tsp.	Starter: Bactoferm T-SPX	0.4 g	0.02
5½ lb.	← Totals →	2.6 Kg	100%



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

Method:

1. Combine the salt, cure and sugar; divide into two portions.
2. Each type of meat should be chilled to partial freezing and then diced (4 cm or 1½ inches) separately.
3. Grind the beef through a small (6.5mm or ¼“) plate.
4. Grind the pork through a medium (10mm or 3/8“) plate.
5. Each type ground meat should now be mixed with one portion of the combined salt, cure and sugar.
6. Pack the meat tightly (to get rid of air) into different bowls (or into one big one but sort each type, separated with parchment) and cover with parchment and refrigerate at a temperature about 4°C (39°F) for 2 days.
7. Combine the meats, mix with the starter culture and blend all together well.
8. Add the remaining ingredients to the mixture and remix again.
9. This salami is traditionally stuffed into beef bungs. You can stuff into any smoke permeable casing you desire. Make salami about 16-18” long. Record their weight at this time.
10. Allow the outer surface of the casings to dry, then incubate at 86-90°F (30-32°C) for 24 hours @ 80-90% R/H.
11. Remove the salami from the incubator and allow their temperature to slowly drop to ambient temperature.
12. Cold smoke at about 86°F (30°C) for 3 hours/day; repeat smoking daily for 2 more days.
13. Dry the salami at 60°F (15.5°C) at approximately 60% R/H to a 25% weight loss.

Len Poli – Sonoma Mountain Sausage – Sonoma, California
Copyright © (All rights reserved) - August 2008