

Ginger Salami

U.S.	Ingredient	Metric	Percent
5lb.	Pork shoulder	2268.0 g	86.23
½ cup	Vermouth, sweet	125.0 ml	5.51
2 TBS.	Garlic, fresh-minced	75.0 g	3.31
7 tsp.	Salt	51.3 g	2.26
½ cup	NFDM	34.5 g	1.52
4 tsp.	Pepper black, whole	8.4 g	0.37
1 TBS.	Ginger, ground	7.2 g	0.32
1 tsp.	Cure #2	5.7 g	0.25
2 tsp.	Pepper white, ground	4.8 g	0.21
¼ tsp.	T-SPX starter + ¼ cup water	0.4 g	0.02
5 lb.	← Totals →	2.3 Kg	



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

Method:

1. Freeze pork slightly, and then grind the pork through a $\frac{3}{16}$ -inch plate. Add the salt to the ground meat and mix well. Chill in the refrigerator for 1 hour.
2. Dissolve the starter culture in a tablespoon or two of pure water; set aside
3. Add the dry ingredients together in a bowl and mix well to distribute evenly.
4. Spread out the ground meats and sprinkle spices over the meats. Mix the spices into the meat -then add in the wine and continue mixing. When all is well mixed, add the starter culture.
5. Stuff into $2\frac{1}{2}$ -inch protein-lined or beef middle casings.
6. Incubate incubator/smoker-[no smoke-dampers closed] at about 85°F and R/H of about 90% for 48 hours. Add a pan of water and some wicking material to supply the moisture if necessary.
7. Remove from the incubator and let hang for 21+ days in a cool area. Try to keep temperature at 55-60°F and R/H of about 75%. The salami should lose about 30% of its weight before eating. If mold develops, wipe down casings with a 50/50 water/white vinegar solution.

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