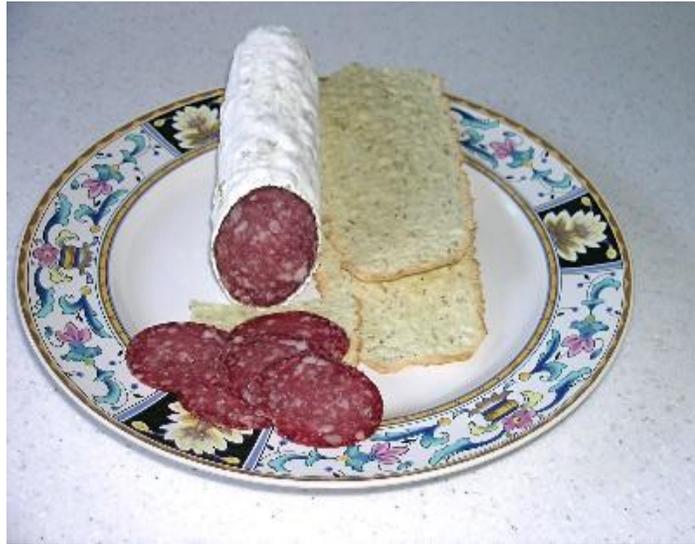


Salami Len Poli s Favorite Formulation

U.S.	Ingredient	Metric	Percent
2 lb.	Pork shoulder butt	900.0 g	40.00
2 lb.	Beef chuck, lean	900.0 g	40.00
1 lb.	Pork back fat	450.0 g	20.00
2 TBS.	Salt	44.0 g	2.00
½ cup	Dry milk	35.0 g	1.50
1 tsp.	Corn syrup solids	9.0 g	0.40
1½ TBS.	Dextrose	6.0 g	0.27
2 tsp.	Garlic	6.0 g	0.27
1 tsp.	Prague #2	5.7 g	0.25
1 Tbs.	Coriander seeds	5.5 g	0.24
2 tsp.	Pepper, white, ground	5.0 g	0.22
2¼ tsp.	Pepper, black coarse	4.0 g	0.18
1½ tsp.	Mace	3.0 g	0.13
¼ tsp.	Starter (Bactoferm LHP)	0.5 g	0.02
5¼ lb.	← Totals →	2.4 Kg	



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

Method:

1. Cut partially frozen meat into 2 inch cubes and the fat into 3/8-inch dice; grind the fat using the ¼ inch plate. Add to the meat and mix in well.
2. Mix the salt with the paste; refrigerate until it is “sticky”...a lump should remain in your overturned hand without falling out when it is sticky.
3. Dissolve the starter culture in 2 tablespoons of pure water; add a pinch of dextrose and set aside.
4. Hold the black pepper aside then grind the rest of the ingredients in a spice or coffee mill until finely powdered; add them to the paste and mix in well.
5. Add the starter culture solution and black pepper and mix into the meat thoroughly; until everything is well amalgamated into the meat paste.
6. Stuff into beef middles, or similar size protein-lined fiber casings and tie into 12 inch long salami.
7. Incubate in heated smoker (85°F*; no smoke, 90% R/H) for 24 hours; then shut off heat, leave salami inside the incubator for 12 hours without opening the door!.
8. Remove the salami from the incubator and dry at 55-60°F at R/H of about 70%. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring.
9. Salami will be ready when they have lost about 30% of their weight...in about 4-5 weeks, depending on the diameter of the casing.

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

Len Poli – Sonoma Mountain Sausage – Sonoma, California

Copyright © (All rights reserved) - August 1998 –<http://home.pacbell.net/lpoli>