

## N'duja – A smoked, spreadable Calabrian Salami

U.S.	Ingredient	Metric	Percent
1½ lb.	Pork shoulder	680.0 g	28.5
1½ lb.	Pork belly	680.0 g	28.5
1½ lb.	Pork jowl	680.0 g	28.5
¾ lb.	Tripe, parboiled	350.0 g	14.5
2 cups	Pepper red-hot, powdered*	175.0 g	7.3
1-1/3 cups	Pepper red-sweet, powdered*	115.0 g	4.8
2¾ TBS.	Salt	60.0 g	2.5
1 tsp.	Cure #2 [optional]	5.7 g	0.25
	Pork middles-well cleaned		



**6 lb.**                      **← Totals →**                      **2.7 Kg**

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



*\* This particular recipe shows the concentration of pepper at 15%; you might think that this is quite high, but in Calabrian salumeria they often add 25% hot red pepper! This soft, spreadable salami is meant to be extremely hot. This recipe is quite tame in relation to Calabrian standards; of course, you may adjust the hotness or sweetness as suits your taste. Traditional meats for this salami are pork head meats, fat, lungs, chitterlings, kidney, heart and pork trimmings—all cuts that are left after slaughter on the farm—not a sausage to eat if you are watching your cholesterol! You'll note that no starter cultures are used as it is a home style "traditional" formulation. Optional: You can add 0.2% Bactoferm LHP Starter to be safe, if you wish.*

### Method:

1. Parboil the tripe for 90 minutes; rinse well in cold water and cut into ½-inch square pieces and chill to 38°F.
2. Grind the tripe through a 1/8-inch [very fine] grinder plate.
3. Cube the remaining meats and chill them to 38°F; grind them through a 3/16-inch [small] plate.
4. Mix all the ingredients together stirring them well to distribute the spices.
5. [note: cure #2 can be added for safety—**traditionally the high salt concentration seemed sufficient**]
6. **Stuff into very well cleaned and washed pork middles [traditional] or beef middles. [Note: Pork middles really "stink" unless properly prepared—see my [tips page](#) on the web site!]**
7. **Smoke several hours a day for 8 days, and then hang to dry slowly for about 6 weeks.**
8. In Calabria it is often used as an antipasto by scooping some out of its casing, warming in a terra cotta pot and, when softened, dipped out with toasted or dried bread. It can also be added to pasta sauces or directly to hot pasta. Enjoy an ancient treat!

**Len Poli – Sonoma Mountain Sausage Company - Sonoma, California**  
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