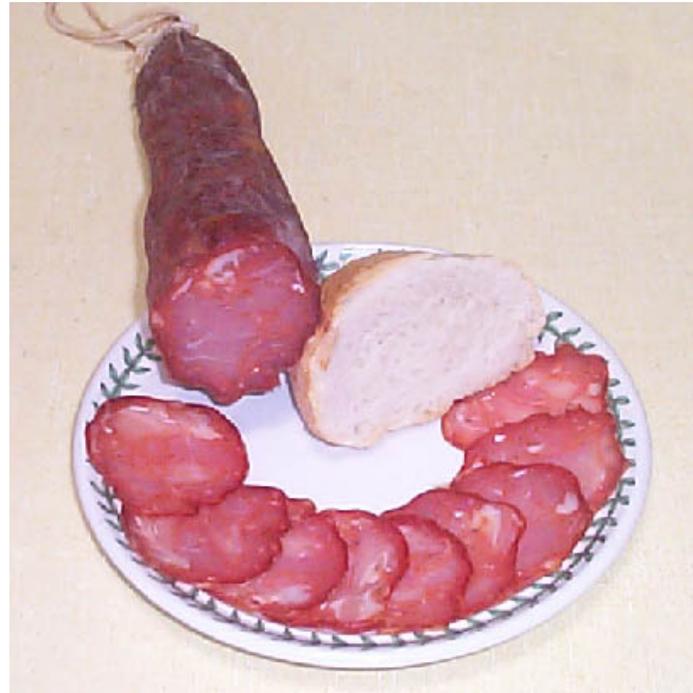


Salchichón – Spanish dry-cured Sausage

Note: This formulation is based on the one for Spanish Chorizo, however a starter culture is used and the meat paste is stuffed into beef middles and dry cured for three weeks. Typical Spanish Salchichón has much more fat than found in this formulation!

Spanish Salchichón

U.S.	Ingredient	Metric	Percent
3.5 lb.	Pork shoulder	1590.0 g	54.87
2.0 lb.	Pork lean (trimmed butt)	908.0 g	31.33
0.5 lb.	Pork backfat	227.0 g	7.83
6 tsp.	Salt	45.0 g	1.55
½ cup	Non-fat milk powder	35.0 g	1.21
5 Tbs.	Pimentón, hot, smoked*	30.0 g	1.04
1 oz.	Sherry, Cream (Harvey's)	30.0 ml	1.04
1 Tbs.	Phosphate	12.0 g	0.41
1 tsp.	Cure #2	6.5 g	0.22
2 tsp.	Glucose	6.0 g	0.21
1 tsp.	Garlic, granulated	3.0 g	0.10
1½ tsp.	Pepper, black-coarse	3.0 g	0.10
1½ tsp.	Oregano, Mediterranean	2.2 g	0.08
1/8 tsp.	Starter culture	0.2 g	0.01
	Middles or large collagen casings		
3.8 lb.	← Totals →	1.8 Kg	100%



* Use only a Spanish smoked paprika; for example, La Chinata's Pimentón de la Vera

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. Keep all the pork separate; cut it into 2-inch cubes. Partially freeze the meats separately and the fat separately. Grind lean pork through the ½ inch plate; the pork shoulder and the fat through a ¼ inch plate. Mix them together; then mix in the starter culture.
2. Dissolve the salt, cure, phosphate in the Spanish sherry, then add them and the remaining dry ingredients to the meat mixture; mix well for about 3 minutes.
3. Stuff into beef middles or 3½" collagen casings and tie off to 10 inch chubs.
4. Incubate at 30°C (86°F) and 90% RH for 24 hours.
5. Cold smoke with hardwood for two hours.
6. Dry-cure at 10-15°C (50-60°F) and 70-75% RH until they loose 30% of their weight. (Approx. 3 weeks)

Len Poli, Glenn Shapley – Sonoma, California
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