

## Salami, San Francisco Style

U.S.	Ingredient	Metric	Percent
2 lb.	Pork butt, lean	900.0 g	38.80
2 lb.	Beef chuck, lean	900.0 g	38.80
1 lb.	Back fat, pork	450.0 g	19.40
5 tsp.	Salt	35.0 g	1.51
1½ Tbs.	Dextrose	13.0 g	0.56
1 tsp.	Prague #2	7.0 g	0.30
2 tsp.	Pepper, white	5.0 g	0.22
2¼ tsp.	Pepper, black coarse	4.0 g	0.17
1 tsp.	Garlic	3.0 g	0.13
1½ tsp.	Mace	3.0 g	0.13
<1/8 tsp.	Starter culture	0.2 g	0.01
	Beef middles or fiber casings		
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.3 kg</b>	<b>100%</b>



### Method:

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

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