

Italian style Salami Sticks – Italian “Slim Jims”

U.S.	Ingredient	Metric	Percent
5 lb.	Pork (or pork/beef mix)	2270.0 g	94.96
8 tsp.	Salt	56.0 g	2.34
½ cup	Skim milk powder	35.0 g	1.46
1 tsp.	Dextrose	9.0 g	0.38
1 tsp.	Prague Powder #2	7.0 g	0.29
2 tsp.	Garlic, powdered	6.0 g	0.25
1½ tsp.	Black pepper, crushed	4.0 g	0.17
2 tsp.	Mace, ground	3.0 g	0.13
¼ tsp.	Lactic starter culture	0.2 g	0.02
	22mm casings		
2 tsp.	Fennel or anise seed	4.0 g	Opt:
5¼ lb.	← Totals →	2.4 Kg	100%



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. Chill the meat until partially frozen; using a small (6.5mm or ¼“) plate, grind the meat.
2. Mix the salt and the cure with the meat then refrigerate until meat is “sticky”...a lump should remain in your overturned hand without falling out when it is sticky.
3. Dissolve the starter culture in 1-tablespoon pure water to which you’ve added a pinch of glucose and hold the starter culture aside.
4. Grind the rest of the ingredients in a spice or coffee mill until finely powdered; Mix the ground spices into the meat until everything is well amalgamated.
5. Add the starter culture solution to the meat paste mixing thoroughly to disperse the culture throughout the paste.
6. Stuff into 22mm natural or artificial casings and tie into 18-inch long links, paired links.
7. Incubate in heated smoker/incubator (85°F*; no smoke, damper closed) and R/H of 90% for 12 hours.
8. Remove from smoker/incubator and dry at 55-60°F at RH of about 60%.
9. Salami Sticks will be ready when they have lost about 40% of their weight; about 5-6 days.

* Or follow the recommended optimum temperature suggested by the producer of the starter culture. I like to use Bactoferm LHP.

Len Poli – Sonoma, California

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