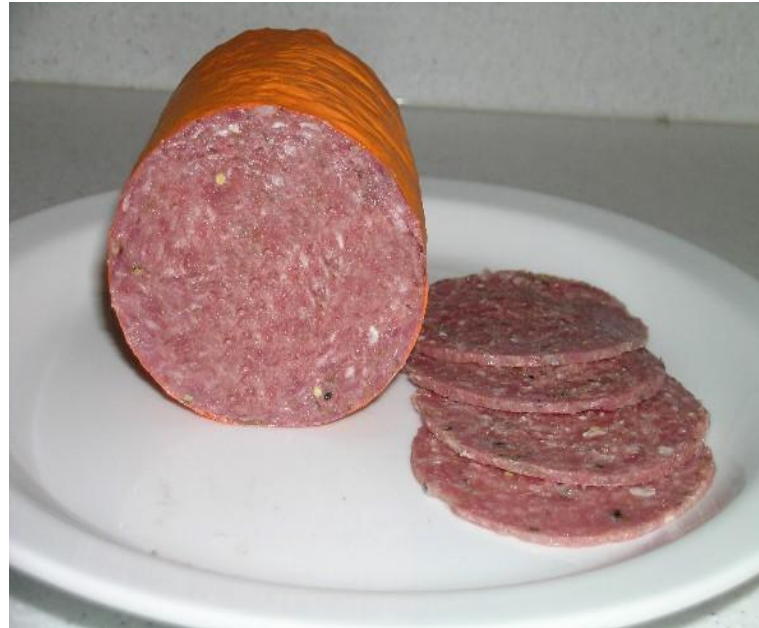


## Cotto Salami - American Style

U.S.	Ingredient	Metric	Percent
2¼ lb.	Beef chuck, lean	1140.0 g	45.42
1¾ lb.	Pork shoulder	800.0 g	31.87
1¼ lb.	Pork fat	570.0g	22.71
2¼ cup	Non-fat dry milk	50.0 g	2.00
¾ cup	TVP, moistened	50.0 g	2.00
5¾ tsp.	Salt	42.0 g	1.67
1 Tbs.	Sugar	12.0 g	0.50
2½ tsp.	Mustard seed, whole	8.0 g	0.32
1 Tbs.	Pepper black cracked	6.5 g	0.25
1 tsp.	Cure #1	6.5 g	0.25
1¾ tsp.	Garlic powder	5.0 g	0.20
1¼ tsp.	Sodium phosphates	5.0 g	0.20
2 tsp.	Cardamom, ground	4.0 g	0.16
1¾ tsp.	Ginger, ground	3.5 g	0.14
1 tsp.	Nutmeg, ground	2.0 g	0.08
	3 ½-inch Plastic or Waterproof casing		



**6 lb.      ← Totals →      2.7 Kg   100%**

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

\* TVP=Textured Vegetable (soy) Protein. This is an optional ingredient. In the original formulation it is used as an additional protein source.

### Method:

1. Cut meats and the fat into 2-inch cubes and partially freeze
2. Grind the lean beef and the pork fat through a 1/4-inch plate and the pork through a 3/16-inch plate. Place all ground items in large pan and add the cure and seasoning and mix well.
3. Stuff the paste into 3 ½-inch waterproof or plastic casings and cure overnight at 34-36°F.
4. The next day allow the salami to equalize to room temperature-about two to three hours.
5. Cook at 180-190°F until the internal temperature reaches 165 °F.

#### OPTIONS:

*Water-cooked product* – Poach the salami in water until an internal temperature of 155°F is achieved. [Note: make sure you are using waterproof casings.] Immerse in cold water until internal temperature of about 100°F. Allow the salami to air-dry at room temperature before placing under refrigeration.

*Smoker cooked product*– Cook in smoker [no smoke] until the internal temperature of 155°F is reached. Then shower with cold water until internal temperature of about 100°F. Allow the salami to air-dry at room temperature before placing under refrigeration.

**Len Poli – Copyright © July-2008. (All rights reserved)  
Sonoma Mountain Sausage Company, Sonoma, California**