

## Salami Felino

U.S.	Ingredient	Metric	Percent
3 lb.	Pork shoulder	1362.0 g	60.00
2 lb.	Beef, lean	908.0 g	40.00
¾ cup	NF Dry milk powder	52.0 g	2.30
5 tsp.	Salt	37.0 g	1.60
1 Tbs.	Dextrose	11.0 g	0.50
2 tsp.	Garlic	8.6 g	0.40
1 tsp.	Cure#2	5.7 g	0.25
2 tsp.	Pepper	4.2 g	0.20
½ tsp	Sodium Erythorbate	2.0 g	0.10
¼ tsp.	Bactoferm LHP starter	0.4 g	0.02
½ cup	Red wine	125.0 ml	5.50
<b>6¼ lb.</b>	<b>← Totals →</b>	<b>2.4 K g</b>	<b>100%</b>

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

### Method:

1. Add all the dry ingredients together in a bowl (except the starter culture) and mix well to distribute evenly.
2. Chill the pork and beef to 40°F [4.4°C]; grind the meats through a ¼-inch [6.5mm] plate.
3. Spread out the ground meats and sprinkle spices over the meats, mixing them well into the meat mixture.
4. Dissolve the starter culture in about a tablespoon of water; mix in with the meats
5. Stuff into beef middle casings and tie into 18-inch [45 cm] lengths (traditional). Reinforce with string ties about 4-inches [10 cm] apart.
6. Incubate salami by hanging in smoker-[no smoke-dampers closed] at about 85°F [29°C] and RH of about 90% for 24 hours.
7. Let salami hang 28 days in a cool area. Try to keep temperature at 60°F [15°C] and RH of about 80%. After 10 days the humidity should be dropped to 60%.



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