

Venison Salami – Dry cured, Italian Style

U.S.	Ingredient	Metric	Percent
3 lb.	Venison, rump	1360.0 g	56.87
1¼ lb.	Pork back fat	570.0 g	23.84
¾ lb.	Pork, leg meat, lean	350.0 g	14.64
6½ tsp.	Salt	48.0 g	2.00
½ cup	Skim milk powder	35.0 g	1.46
1 Tbs.	Dextrose	9.0 g	0.38
1 Tbs.	Pepper flakes, red	7.0 g	0.29
1 tsp.	Cure #2	6.0 g	0.25
2 tsp.	Garlic powder	6.0 g	0.25
¼ tsp.	Lactic Starter	0.4 g	0.02
Beef Middles or 2' artificial casings			

5 ¼ lb. ← Totals → 2.4 Kg

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. Trim the venison and pork meats of all fat and sinews;
2. Chill meat and the fat to near freezing; then grind meat and the fat, separately, through 4mm (3/16 inch) plate.
3. Add salt and mix for 2 minutes.
4. Dissolve starter in 2 tablespoons of water, add it to the meat paste and mix for approximately 2 more minutes.
5. Combine the remaining ingredients and mix with the meat for approximately 5 minutes.
6. Stuff into beef middle or protein-lined artificial casings; tie several loops of twine around the girth of the salami to support its weight in the casing or use elastic netting.
7. Incubate at 85°F* (26°C) for 24 hours @ 90% R/H.
8. Dry at 55-60°F (13-15°C) @ 60% R/H to approximately 25% weight loss...about 3-4 weeks

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

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