

Italian dry sausage - Salciccia secca

U.S.	Ingredient	Metric	Percent
4 lbs	Pork shoulder	1800.0 g	78.00
1 lb	Pork back fat	450.0 g	19.50
1½ Tbs.	Salt	31.0 g	1.30
1 tsp.	Cure #2	7.0 g	0.30
1½ tsp.	Black pepper, coarse	6.0 g	0.30
1 tsp.	Garlic, powdered	4.0 g	0.18
¾ tsp.	Mace	4.0 g	0.18
½ tsp.	Coriander	2.5 g	0.15
¼ tsp.	Cayenne pepper	0.3 g	0.02
<1/8 tsp.	Lactic starter culture	0.2 g	0.01
5 lb.	← Totals →	2.3 Kg.	100%

Ready to eat!



Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Chill the meats to about 40°F/4°C; grind through medium plate.
2. Using a spice grinder or coffer grinder, pulverize the salt and other spices (except black pepper) together.
3. Mix the starter culture with 2 tablespoons pure water and slight pinch of dextrose; set aside for 30 minutes. *Just stuffed and tied!*
4. Add all the ingredients (and starter) to the meats and mix well. Use latex gloves when mixing to avoid skin bacteria from contaminating mixture. Keep the meats cold!
5. Preparing 35mm hog casings by soaking in 25/70 in a vinegar-water mixture for 1 hour.
6. Stuff meat paste into casings and tie off in 12-inch rings.
7. Hang in smoker [no smoke] about 85°F/30°C for 12 hours. Keep humidity around 80%.
8. Dry at 50°F/10°C with a relative humidity of about 70% until they loose 40% of their wet weight.



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