

**Salsiccia spalmabile** - These sausages are meant to be eaten raw, spread on crusty, toasted Italian bread and are often served as a snack (spuntino) with wine and cheese or part of an antipasto. You may cook them, however, if you prefer by either frying, baking, boiling or grilling!

*Salsiccia spread on bread*

U.S.	Ingredient	Metric
4 lbs	Pork butt, coarse ground*	1800.0 g
1 lb	Pork back fat, coarse ground*	450.0 g
5 tsp.	Salt	31.0 g
2 Tbs.	Dextrose (glucose)	23.0 g
1 tsp.	Prague powder #2 (cure #2)	6.0 g
1½ tsp.	Black pepper, coarse-crushed	6.0 g
1 tsp.	Garlic, powdered	4.0 g
¾ tsp.	Mace, ground	4.0 g
½ tsp.	Coriander, ground	2.5 g
¼ tsp.	Cayenne pepper, ground	0.25 g

42mm Hog casings

5 lb

← Totals →

2.3 Kg.



\* The pork in this formula must be certified *Trichina* free. Pork, which is frozen in a home freezer, and kept 20 days at 5°F for meat blocks, that is 6 inches or less in thickness (or, 30 days if meat blocks are larger than 6 inches in thickness) may be used as “certified” pork. I’d recommend adding an extra 5 days to the above numbers. Impeccable cleanliness must be maintained to reduce contamination by *E. coli* and *L. monocytogenes*.

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



*Salsiccia after stuffing*



*Salsiccia after incubation*

**Method:**

1. Keep the meats cold! Add all the ingredients to the certified meat and fat, mixing well. Use latex gloves when mixing to avoid skin bacteria from contaminating mixture.
2. Preparing 42mm natural casings, stuff, and tie off in 3-inch lengths.
3. Incubate sausages by hanging at room temperature- - about 65°F (18°C) for 48 hours to dry and redden.
4. Refrigerate and use up in one week or freeze them.

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