

Pork Loin, Dry-Cured (Lonzino)

U.S.	Ingredient	Metric	Percent
4 lb.	Pork loin	1800.0 g	
2½ Tbs.	Salt	55.0 g	3.0
1½ Tbs.	Sugar, cane	20.0 g	1.0
1 tsp.	Prague Cure #2	6.0 g	0.3
1 Tbs.	Pepper, black ground	6.0 g	0.3
1½ tsp.	Garlic powder	4.5 g	0.25
4¼ lb.	← Totals →	1901.50 g	5.0

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



METHOD:

1. Premix all the above dry ingredients.
2. Rub the loin on all sides with the spice-cure mixture. Lay it down in a plastic (or non-reactive) container or place in a large ZipLoc[®] bag.
3. Cure the meat in the cooler or refrigerator for 12 days at 36-38°F. Keep the meat covered with a wrap to exclude air and prevent drying. Rotate daily.
4. Remove the meat from the cooler, rinse in clean water and air-dry it on a rack for 2-3 hours.
5. Stuff into collagen or suitable casing, wrap with elastic netting and hold at 80°F @ 70-80% relative humidity for 12 hrs.
6. Remove from heat and hold at least 17 more days [longer for a drier lonzino] at 60°F @ 70-80% relative humidity.

Len Poli – Sonoma Mountain Sausage, Sonoma, California -- Copyright, April, 2003