

Smoked Pork Luncheon Meat

U. S.	Loaf	Metric
Ingredients		
6.0 lb.	Pork Shoulder	2700.0 g
1 cup	NFD milk	70.0 g
1/3 cup	Dextrose	50.0 g
2 Tbs.	Corn syrup solids	50.0 g
1 Tbs.	Salt	22.0 g
5 tsp.	Garlic powder	15.0 g
3 ½ tsp.	Phosphate	12.5 g
1 tsp.	Cure #1	7.0 g
1 Tbs.	Onion flakes	5.0 g
2 tsp.	Pepper, white	4.5 g
½ tsp.	Citric acid	2.0 g
½ tsp.	Mustard, dry	1.5 g
¾ tsp.	Allspice	1.0 g
1/8 tsp.	Cloves, ground	0.3 g
1/8 tsp.	Cinnamon, ground	0.3 g
1/8 tsp.	Ginger, ground	0.2 g
1 ½ cup	Water	350.0 ml

U. S.	Brine solution	Metric
1 cup	Tender quick	200.0 g
½ cup	Brown Sugar	100.0 g
¼ cup	Molasses	50.0 ml
2 tsp.	Allspice, ground	4.0 g
5 cups	Water	1250.0 ml

Method:

1. Divide up the meat as follows: 1 lb. (450 grams) cut into 1 ¼ inch (30mm) cubes; 1 2/3 lb. (750 grams) ground coarse; 1 2/3 lb. ground fine; 1-2/3 lb. to be emulsified.
2. Prepare the brine solution. Place the cubed pork into the brine for 1½ hours.
3. Divide the salt among the remaining three batches of meat. Refrigerate 20 min.
4. Emulsify one of the fine ground meat batches for three minutes or until the temp reaches 60°F (15.5°C). Add the emulsified pork to ground pork, mixing them together until they are well amalgamated. When cubed pork has brined, drain well, allow drying and mix it into the other meats.
5. Dissolve the cure, citric acid and phosphate in the water.
6. Weigh out, mix and grind the remaining ingredients to a fine powder in a spice grinder. Add dissolved cure, etc. and the remaining ingredients to the meat and blend well.
7. Stuff into 4-½ inch fibrous casing and poach in 180°F water to an internal temperature of 160°F. Remove to cooling rack. When the loaf is cold, dip in boiling water for 20 seconds to shrink the casing.
8. Alternately, place uncooked loaf in a smoker preheated to 175°F (80°C) for 30 minutes before applying a heavy smoke (dampers 1/4 open). Smoke for 2 ½ hours. Hold in smoker until internal temperature is 160°F (70°C). Total cooking time is about 4 hours. Shower or immerse in water to lower temperature.



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Poached Pork Loaf