

## **“Aces And Eights” Lomo Embuchado (Loin Cold Sausage)**

by Chuckwagon

The Spanish make a nice dry-cured pork loin using Cure #2, called Lomo Embuchado (Loin Cold Sausage).

- 1 pork loin of 6350 grams (14 lbs.)
- 30 grams of Cure #2
- 170 grams of salt
- 6 grams paprika
- 9 grams of freshly ground black pepper
- 2 or more fresh cloves of garlic (or 2 grams of garlic powder)
- 2 grams of onion powder
- 2 grams of ground thyme
- 85 grams of sugar

All ingredients are mixed together with just enough water to make a paste. The paste is hand-rubbed into the loin and the loin is placed into a zip-lock type bag for a week and three days (10 days), inside your refrigerator. Following the curing, the excess salt is brushed off and the meat is stuffed into a synthetic casing. Next, spray the cased loin with a little Mold 600 before hanging it in a curing chamber at 75% humidity at 46°F (8°C). During this period, the salt will have time to “equalize”. The loin is then dried for nearly a month at room temperature for flavor development while at least 40% total moisture removal is achieved.

Best Wishes,

Chuckwagon