

"Salami di Alessandra" Genoa Salami by Stan Marianski

Ingredients:

- 2.0 kg (4.4 lbs.) pork butt
- 2.0 kg (4.4 lbs.) beef chuck
- kg (2.2 lbs.) pork back fat (or fat trimmings)
- 140 g. salt (3%)
- 12 g. **cure #2** (do not use cure #1 in this recipe)
- 10 g. powdered dextrose (glucose)
- 15 g. sugar (3%)
- 15 g. white pepper
- 0.6 g. (1/4 tspn.) Bactoferm™ T-SPX
- ----- Bactoferm™ Mold 600

Optional: Note: To make 5 kg. sausage, about 7 g. of spices and 4 g. of herbs are needed.

- 120 ml. (1/2 cup) quality red burgundy or other dry red wine (Do not exceed ½ cup).
- 4 parts coriander (spice)
- 3 parts mace (spice)
- 2 parts allspice (spice)
- 1 part fennel (spice)
- 3 parts marjoram (herb)
- 1 part thyme (herb)
- 1 part basil (herb)

Instructions:

Preliminary steps: Keep a logbook! Record everything you do. Write down dates, times, measurements, etc. Believe me, you'll refer back to it several times during the process. Save your notes for the next batch. They will be invaluable. Don't ignore this step. It only takes a few seconds to write down the information you may really need later on.

Thaw the Bactoferm™ T-SPX following the directions on the package. Measure .6 gram (1/4 teaspoon) of the culture and mix it with a little distilled water, allowing the bacteria to "wake up". Freeze the back fat and nearly-freeze the lean meat. Freeze the grinder plate and blade (20 minutes is plenty). Cut the meat and fat into cubes.

1. Grind the pork and back fat through a 3/8" plate (10 mm). Work in small batches and refrigerate the meat and fat at every opportunity. Grind the beef using a 3/8" plate then again using a 1/8" plate.
2. Mix all the ingredients with the ground meat and develop the primary bind. Fold in the fat particles.
3. Stuff the mixture firmly into beef middles or 46-60 mm. protein-lined fibrous casings, making links about 16 to 20 inches long. (Protein-lined fibrous casings shrink with the salami as the sausage dries.)
4. Weigh each salami and record its "green weight". Keep a log book!
5. Ferment at 68° F. (20° C.) for 72 hours, in 85% to 90% humidity.
6. Hang the salamis in the drying chamber and mix the Mold 600 according to the directions on the package. Spray the sausages with a misting sprayer or dip them into a solution. Dry the salamis at 57° F. (14° C.) in 80-85% humidity for 2 to 3 months (until 30-35% weight loss is achieved).
7. The salamis are stored at (+or- 4°) 55° F. (13° C.) in 75% humidity.