Saucisson d'Arles - - Saucisson d'Alsace - - Saucisson Sec

"Olympia Provisions, Cured Meats and Tales from an American Charcuterie," Elias Cairo and Meredith Erickson, Ten Speed Press, Berkeley, p.140-142.

Amid the worshipful "foodie" prose in this book are scattered a number of quite good sausage recipes, including these French-derived versions of salami. The first one and the last are about as simple as it gets. The second, which I made, is a bit more flavorful, but it's your choice.

Note that these recipes require a starter culture, special mold culture, a fermentation/curing/drying chamber, and means of reading pH. Do not attempt these recipes unless you are equipped to do so.

Saucisson d'Arles

- 45 mm diameter natural hog casing (I used pre-tied protein-lined fibrous casing)
- 3 lbs (1.4 kg) boneless lean pork leg, cut into 1" chunks
- 10 oz (280 gm) pork fatback, 1" cubes
- Starter culture (I used T-SPX)
- Distilled water
- 40 gm fine sea salt
- 8 gm dextrose
- 3 gm curing salt #2
- Bactoferm Mold-600

Saucisson d'Alsace

- Pinch ground cinnamon
- Pinch grated nutmeg
- Pinch ground cloves
- 2.5 gm chopped garlic
- 5 gm ground white pepper
- ¼ tsp rum

Saucisson Sec

- 8 gm ground black pepper
- 18 gm chopped garlic

Procedure:

Rinse out casing, soak in water as appropriate. Wash and chill all grinder and stuffer parts. Follow manufacturer's instructions to activate the bacterial culture, using chlorine-free distilled water. Prepare the mold in a spray bottle. Mix the spices, making sure there are no clumps.

Grind the partially-frozen meat and fat using an 8 mm die. Chill. Mix in the spices, then mix in the bacteria solution. Work to a primary bind. Keep cold.

Pack the meat mixture into the stuffer tank, avoiding air bubbles. Using a large stuffer tube, fill the casings, tie off, and clamp with hog-ring if appropriate. Prick casings all over to relieve air bubbles. Set aside 10 grams or so (wrap in plastic wrap) for pH testing. Record the weight of each sausage (green weight).

Hang the sausages in 23 degC, 95% relative humidity, not touching each other. Immediately spray with Mold-600 solution. Store the pH sample in the same atmosphere. Wait for two or three days. Test the sample for pH. It should be around 4.8.

If successful, change settings to 14 degC and 83% humidity. Continue to cure/dry. At the end of three weeks or so, weigh the sausages again. The weight should have dropped by 35% - 40% and they should be pliable to relatively hard. Store in a refrigerator to continue drying if desired.