

Spices, Seasonings
Custom Formulations
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Zach's Spice Company
Library of Formulas

SALAMI #50
Cooked or Smoked

Salami is made with high quality meat cuts so that the trimmings are in good microbiological and chemical condition. Typical Salami is made from beef and pork, all-beef, or all-pork. Traditional fat content of salami is 25 to 30%. The higher the beef content, the darker the finish product.

Suggested meats include :

#1	Lean beef	25 lb	#2	Pork Trimmings	25 lb	#3	Lean beef	35 lb
	Pork trimmings	25 lb		Pork Shoulder	25 lb		Beef Trimmings	15 lb

Processing

1. Grind the lean meat through a breaker plate (1/8-inch plate).
2. Grind the fat meat through a breaker plate (1/8-inch plate).
3. Transfer ground lean meat to a mixer .
4. Add Zach's Salami Seasoning, sausage curing salt (2 oz), and 2 quarts of cold water to the meat mixture and mix together for 3 minutes.
5. Add the ground fat meat and 1 quart of cold water to the mixer.
6. Mix five minutes. The meat block should be very tacky at the end of the mixing cycle.
7. Re grind the meat mixture through a 1/8" plate and stuff into an appropriate casing.
8. Allow sausages to air-dry for several hours before smoking.