



SALAMI
(FOR 25 LB OF SAUSAGE)
FRESH 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	12.5 LB	#2 PORK TRIMMINGS	12.5 LB	#3 LEAN BEEF	17.5 LB
PORK TRIMMINGS	12.5 LB	PORK SHOULDER	12.5 LB	BEEF TRIMMINGS	7.5 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 5 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. REGRIND 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.

SUGGESTED COOKING SCHEDULE

- 145 F FOR 2 HOUR.
- 160 F FOR 2 HOUR.
- 185 F FOR 2 HOUR.
- 180 F FOR 1 HOUR UNTIL 145 F TO 148 F INTERNAL TEMPERATURE IS REACHED.

SHOWER WITH COLD WATER FOR 30 MINUTES. THEN RINSE WITH HOT WATER FOR 10 TO 20 SECONDS TO REMOVE GREASE. CHILL AT 28-32 F UNTIL 40 F INTERNAL IS OBTAINED. HOLD AT 38-40 F.

SUGGESTED SMOKING SCHEDULE

- 1.5 HOURS AT 160 F, NO SMOKE.
- 1.5 HOURS AT 175 F WITH SMOKE.
- 3 HOURS AT 190 F, NO SMOKE (HOLD UNTIL AN INTERNAL TEMPERATURE OF 160 F IS REACHED)