

Whole Hog Butchery for Charcuterie
Dickson's Farmstand Meats

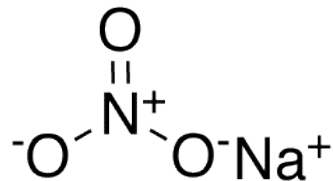
Everything you need to know about salting,
curing, smoking and otherwise enjoying the Hog

Meat and Salt:

- Salt has been used as a preservation method for thousands of years. The primary function of salting meat is to draw out moisture from any microbes that may cause spoilage. It just so happens that this dehydration concentrates the flavors of the meat and creates some incredible, unique flavors.

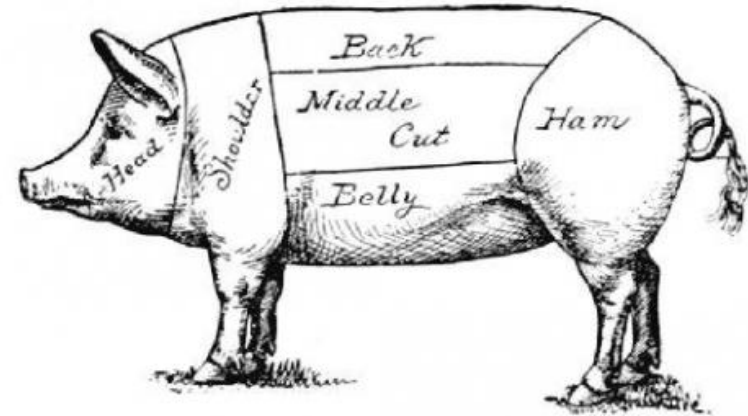
For general curing, salt content should be 3% of the total meat weight. If using Pink Salt (cure #1 or #2) the ratio is about .25% of the total weight of the meat.

- Nitrates (aka curing salt, pink salt, saltpeter): prevent spoilage by preventing fat oxidation (rancidity) and suppressing the growth of bacteria.



Sodium Nitrate

The Whole Pig:



Head

- The head is one of, if not the most under utilized cuts on the hog. Between the jowls and the cheeks, there is plenty of great meat that

can be braised or cured. At Dickson's we use the fatty jowls to make *Guanciale* & *Face Bacon* as well as the whole head to make our Pig's Face Roulade.

Guanciale Rub:

	Grams	Ounce	Lb
Salt	100		
Sugar	15	0.56	0.03
Black Pepper	20	0.74	0.04
Crushed red pepper	5	0.19	0.01
Crushed garlic cloves	20	0.74	0.04
Post cure rub			
Paprika	15	0.56	0.03
Black Pepper	20	0.74	0.04
Crushed red pepper	10	0.37	0.02

Taste:

- Face Bacon
- Pig Face Roulade

Shoulder

- While the shoulder is generally smoked or braised, there are leaner muscles within that can be seeded out

and cured to produce *Cappacola* or *Coppa*

Coppa Recipe:

	Grams	Ounce	Lb.
Salt	128	4.74	0.28
Sugar	20	0.74	0.04
Cure #2	10	0.37	0.02
Black Pepper	20	0.74	0.04
Cinnamon	9	0.33	0.02
Clove	6	0.22	0.01

Taste

- Coppa
- Smoked Sausage

Hocks & Trotters

- Generally reserved for flavoring soups, vegetables, hocks and trotters come from the leg of the hog. Although they have little meat, they are rich in gelatin, which can be used to thicken soups and also to mount terrines and pates.

The Loin

- Lean and tender, the loin is a great carrier of flavors. The loin is generally transformed into *Lonza* or *Lomo*.

Lomo Rub:

	Grams	Ounce	Lb.
Salt	128	4.74	0.28
Sugar	25	0.93	0.06
Cure #2	10	0.37	0.02
Black Pepper	10	0.37	0.02
10 cloves of garlic crushed			
2 thinly sliced oranges			
Handful of cracked fennel seeds			
Post cure rub			
Orange zest			
Cracked fennel			
Sugar			

Belly

- Whether its bacon, pancetta or salt pork, belly is one of the most frequently cured parts of the hog.
- The extended curing time for bellies leaves great opportunity to impart different flavors into the bacon. At Dickson's, our bacon cure has orange peel, juniper berries and brown sugar in it.



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Leg

- Dry Curing Hams:
 - Prosciutto, Jamón Serrano, and American Country hams are all dry cured and made from the leg
 - Legally a ham must have lost at least 18% of the green weight and contain at least 4% salt to be labeled as American country ham
- Wet Curing/brining:
 - Submerging the meat in brine rather than dredging in salt. After brining, hams are fully cooked and sometimes smoked.

Taste:

Parisian Ham

Further Info:

Still have questions? Email us!

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On Food and Cooking - Harold McGee

Charcuterie: The craft of salting, smoking and curing - Michael Ruhlman and Brian Polcyn

The River Cottage Meat Book - Hugh Fearnley - Whitingstall