



Salt Beef Dry Cure Instructions

This cure has been designed as an “equalisation” type dry cure; this means that at the end of the curing period its curing capacity will be completely used up therefore it is important that it is used according to the following calculations for the amount of cure to be used. It also means that if the meat is left in the cure for a few days longer than recommended there will be no adverse effects.

It is best to use brisket as it has the best flavour and is the traditional cut of beef used, however you could use silverside or topside if you prefer less fat. We recommend brisket though.

Usage rate is 70-85g of cure per kilo of beef. If you prefer it less salty (or if you are going to roast it rather than simmer it in water) then use the lesser figure. The instructions below are for 85g per kilo.

1. Weigh the meat to be cured. Take the weight in grams and multiply this by 0.085 to give the amount of cure to be used (use a calculator to avoid mistakes and double check). For example if the meat weighs 575 grams: $575 \times 0.085 = 48.875$ so you should use 48 grams of cure (round down to the nearest gram unless your scales are capable of measuring fractions of a gram).
2. Rub the cure thoroughly over the meat ensuring that all areas are coated evenly. It is best to wear food preparation gloves (to avoid contamination and to protect your skin).
3. Place the meat into a non reactive container (glass or food grade plastic – NOT metal) or for best results use a zip-lock food bag or vacuum pack if you have one.
4. Store in a refrigerator at 2-4°C turning daily and basting with any liquid that may have accumulated. If in a zip-lock or vacuum bag this can be done by simply “massaging” the liquid around the bag.
5. The time for curing should be calculated as follows: - As a rule of thumb cure for 2 days per inch thickness plus 4 days. So if you have a three inch thick piece of brisket; $2 \times 3 + 4 = 10$ days. When measuring thickness, always round up to the nearest inch.
6. After curing is complete remove the meat from the cure and rinse the residual cure and spices off with cold water, do NOT soak.
7. Cook and enjoy. Long and slow is best; either poached gently or roasted at 130-140°C until tender.

All meats cured with this product MUST be fully cooked before consumption. If you want to make an air-dried meat for consumption without cooking (i.e. salami or prosciutto type product) then a different cure should be used, contact us for details.

If you have any questions or if you are unsure about any of the instructions then please email us at surfy@homecuring.co.uk