

# Surfy's

Sausage Seasonings



Home Curing Supplies



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## Product Usage Guide





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# Gourmet Burger/Chargrilled Burger

If you like a 100% beef burger then you can simply mix the seasoning at 15g - 20g per kilo of meat, we suggest using around 16g per kilo for best effect. At this level it seems to just bring out the flavour of the meat rather than spice it up. Otherwise follow our recipe below for a beef and onion burger:

For every kilo of meat (we recommend chuck steak for the best flavour) you will need:

- 100g finely chopped onion
- 30g fresh white breadcrumbs
- 16g Gourmet Burger Seasoning

## Method:

Make sure the beef is VERY cold (almost frozen is best) as it will mince easier and mix better.

Mince the beef (coarse or fine depending on your taste).

Add the seasoning and mix until it develops a sticky texture.

Add the onion and breadcrumbs and mix until thoroughly combined.

Form into patties and cook or freeze.

Cook, eat and enjoy .



# Black Pudding Mix

This recipe is for a traditional English style black pudding, if you want to make a Scottish style then substitute the same quantity of beef suet for the pork back fat.

For every 1000g of Black Pudding Mix you will need:

750-1000g (depending on your taste) of Pork Back Fat (either cubed or minced depending on how visible you like the fat in the finished pudding)

1370ml of fairly hot (NOT boiling) water. If you boil a kettle and then leave it for 20 minutes this should result in just the right temperature. Once made and cooled the whole pudding should keep 2-3 weeks in a refrigerator or can be frozen. Once a pudding is opened it should be kept refrigerated at less than 5°C and used within 3-4 days.

Method:

1. Mince or dice the pork back fat (or beef suet if using)
2. Mix together thoroughly with the Black Pudding Mix
3. Add the water and mix to form a thick slurry
4. Cover and allow to stand until cool, the mixture will thicken slightly
5. Fill into casings and tie the ends
6. Cook in water at 80°C for 1 hour (do NOT boil or they will burst)
7. Allow to cool and then refrigerate. They can now be frozen if required.
8. Slice, peel, then fry or grill and enjoy .

Variations:

1. Reduce or omit the fat/suet for a low fat or fat free pudding.
2. Add cooked pearl barley or coarse oatmeal (NOT rolled oats) for extra fibre and texture (this works very well in conjunction with variation number 1.
3. Add ½-1 teaspoon of cayenne pepper at step 2 for a bit more of a spicy kick.

# Doner Kebab Mix

You can make skewered “Kofte” style kebabs, Doner lamb burgers or a large size Doner on a spit if you have a home “gyros” machine. However the easiest way to get traditional sliced Doner meat is to form the meat into a loaf, roast it in the oven at 180—200C to an internal temperature of 70C (about an hour for a 1kg loaf) and then slice.

For every 1000g of minced lamb (we recommend shoulder) you will need:

- 50g Doner Kebab Seasoning
- 50g Ice cold water

Method:

1. Make sure the lamb is VERY cold (almost frozen is best) as it will mince easier and mix better
2. Mince the lamb (coarse or fine depending on your taste) or use ready minced if easier
3. Mix the seasoning in and mix thoroughly (a stand type food mixer with the beater attachment is best) until it develops a sticky texture, the sticky texture will NOT happen unless the meat is VERY cold
4. Add the ice cold water and mix until thoroughly combined, the meat will get even stickier, this is good.
5. Form into the desired shape and cook or freeze.
6. Eat and enjoy



# General Purpose Curing Salt (FOR AIR DRIED PRODUCTS)

This curing salt is a mixture of kosher sea salt and Sodium Nitrite/Potassium Nitrite cures at the correct proportions (0.6% Sodium Nitrite/0.4% Potassium Nitrate) such that it may be used as a direct replacement for the salt and cure in any Dry Cure Recipe. We believe that this is a much safer way to dry cure as you cannot easily use too much cure, the result would be SO salty it would be inedible before it even came close to being dangerous to eat.

For instance, if your curing recipe calls for 100g of salt and 10g of Cure #2 then simply replace these two with 110g total of our premixed cure and follow the rest of the instructions in your recipe.

If you want to create your own dry cure recipe then use between 22g and 30g of cure per kilo of meat depending on your taste, you can then add other ingredients such as sugar (maximum 13g per kilo recommended) and spices, herbs etc. to create your own flavours. Once you have your recipe:

Weigh the meat and calculate the cure amount needed, 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).

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.

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.

The time for curing should be calculated as follows:- As a rule of thumb cure



for 2 days per inch thickness plus 2 days. So if you have a three inch thick piece of pork loin to turn into a Lomo or Lonzino –  $2 \times 3 + 2 = 8$  days. If curing a piece of pork with the skin left on then multiply the final figure by 1.5 as the cure does not penetrate skin as quickly. When measuring thickness, always round up to the nearest inch.

After curing is complete remove the meat from the cure and dry thoroughly (there is no need to rinse the meat at this point unless you have used any additional herbs or spices and wish to remove visible traces of them).

Hang the meat in a warm room for 24 hours. This may sound odd but it is an important step which encourages the growth of friendly lactic acid bacteria. Alternatively, if you have a cold smoker you could smoke the meat at this point.

All meats cured with this product should then be air dried by hanging in a cool place (between 5-15C) until at least 30% of the starting weight has been lost before consumption.

When ready, slice thinly and serve.



# General Purpose Curing Salt (FOR COOKED PRODUCTS)

This curing salt is a mixture of kosher sea salt and Sodium Nitrite cure at the correct proportions (0.6% Sodium Nitrite) such that it may be used as a direct replacement for the salt and cure in any Dry Cure Recipe. We believe that this is a much safer way to dry cure as you cannot easily use too much cure, the result would be SO salty it would be inedible before it even came close to being dangerous to eat.

For instance, if your curing recipe calls for 100g of salt and 10g of Cure #1 then simply replace these two with 110g total of our premixed cure and follow the rest of the instructions in your recipe.

If you want to create your own dry cure recipe then use between 25g of cure per kilo of meat and add other ingredients such as sugar (maximum 15g per kilo recommended) and spices, herbs etc. to create your own flavours. Once you have your recipe:

Weigh the meat and calculate the cure amount needed, 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).

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.

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.

The time for curing should be calculated as follows:- As a rule of thumb cure for 2 days per inch thickness plus 2 days. So if you have a three inch thick

piece of pork loin to turn into bacon –  $2 \times 3 + 2 = 8$  days. If curing a piece of pork with the skin left on then multiply the final figure by 1.5 as the cure does not penetrate skin as quickly. When measuring thickness, always round up to the nearest inch.

After curing is complete remove the meat from the cure and dry thoroughly (there is no need to rinse the meat at this point unless you have used any additional herbs or spices and wish to remove visible traces of them).

It is best to store large pieces of meat for 2-3 days in the fridge at this point to allow the cure to “equalise” before cooking.



# Haggis Mix

To make the perfect haggis you will need to use a sheep/lamb's pluck (heart liver and lungs) however if you're squeamish about such things then you could use the same weight of lamb or mutton mince instead.

## INGREDIENTS:

1kg Surfy's Haggis Mix  
1kg Lamb's heart, liver and lungs  
1litre stock (use the cooking liquor from cooking the pluck) or water  
600g Beef Suet

## Method:

Soak the supplied casings in warm water to soften (this should take around 2 hours)

Remove windpipe from plucks. Wash, then boil for 30 - 40 minutes

Allow to cool then mince the meat through 10mm plate

Mince suet through a 10mm plate (if using "packet" suet then this will usually be already minced)

Blend suet with the minced pluck tops and haggis mix

Add stock or water and remix thoroughly

Fill into ox bungs or artificial casings and tie ends

Cook for an hour to an hour and a half at 80°C (use a large pot of water over a gentle heat, check the temperature regularly). Do NOT allow to boil or the haggis may burst.

Allow to cool then store refrigerated or freeze.

To serve, steam cook for 20-30 minutes. Serve with neeps and tatties.

## Variations:

For a vegetarian version, simply replace the meat with a selection of finely chopped onion/vegetables/nuts etc.. of your choice and use vegetable suet instead of the beef suet.

Once made and cooled the haggis should keep unopened for 2-3 weeks in a refrigerator or can be frozen for many months

# Lonzino Cure

Lonzino is made from Pork loin, trimmed so that just the eye of the loin (and a little bit of the fat if desired) remains.

Traditionally in Italy all curing and air drying was done during the autumn and winter months. Unless you have a temperature controlled curing and maturing environment, we would recommend that you ONLY attempt this type of project during the colder months.

Trim the loin as described above, then weigh each one and make a note of the weight. Take the weight in grams and multiply this by 0.064 to give the amount of cure to be used (use a calculator to avoid mistakes and double check). For example if the meat weighs 2500 grams:  $2500 \times 0.064 = 160$  so you would use 160 grams of cure (round up or down to the nearest gram unless your scales are capable of measuring fractions of a gram).

Rub the meat with the cure mixture ensuring that the entire surface of the meat is properly coated.

Wrap the meat and curing mixture tightly in cling film or seal in a Ziploc bag or seal in a vacuum bag (if you have a vacuum sealer machine) and leave in the refrigerator for 10 days, turning and massaging gently every day

After the curing period is over, unwrap the meat and dry thoroughly.

Tie the loin tightly with butcher's twine ready for hanging.

Hang the lonzino in a warm room for 24 hours. This may sound odd but it is an important step which encourages the growth of friendly lactic acid bacteria.

Hang the lonzino for a minimum of 14 days (for small pieces) and up to 6 weeks (for larger pieces) at between 5 and 15 degrees Celsius with a 70% relative humidity, A traditional cellar is ideal or you could use an out-house or un-heated utility room/garage. The lonzino will be ready to eat when it has lost between 30-35% of its starting weight (the one you made a note of

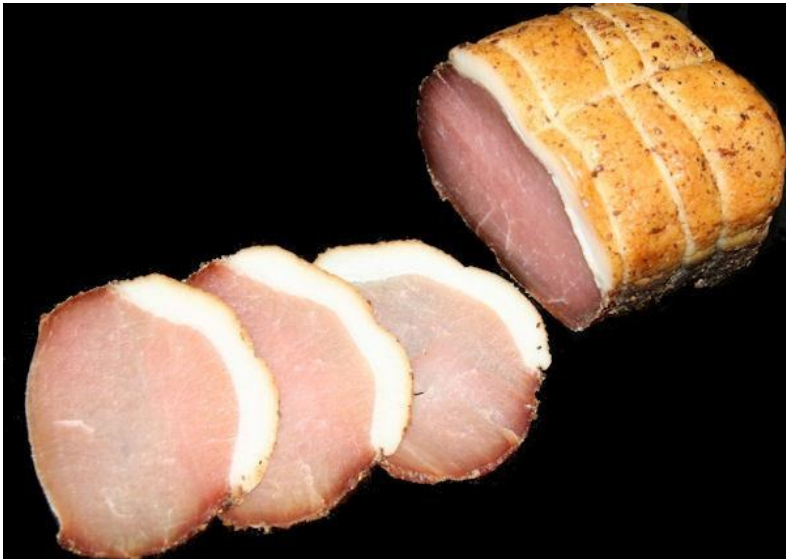
earlier).

N.B. It is not unusual for mould to appear on the surface of the lonzino during the hanging stage, a white mould is generally considered to be beneficial and can be left, any other colours should be wiped off with a clean cloth soaked with vinegar.

### VARIATIONS

Replace step 6 with: Cold smoke for 24 hours with oak, beech or hickory.

Slice thinly and enjoy.



# Ham and Bacon Cure Instructions

The following method can be used with any of our ham cures taking note of the usage rate on the product label. Although the obvious choice is Pork you can cure virtually any meat, poultry or game bird with these cures.

This curing method 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.

If you want to add any additional flavourings, herbs or spices then you can do so but you should add the combined weight of these to that of the meat before calculating the amount of cure to be used. You may add liquid flavourings but these should be limited to 10% of the meat weight **MAXIMUM** and these too should be added to the meat weight before calculation.

1. Weigh the meat to be cured. Take the weight in kilos and multiply this by the usage rate to give the amount of cure to be used (use a calculator to avoid mistakes and double check). For example if the usage rate on the label is 35g per kilo and the meat weighs 0.575kg:  $0.575 \times 35 = 20.125$  so you should use 21 grams of cure (round up 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 2 days. So if you have a three inch thick piece of pork loin to turn into bacon –  $2 \times 3 + 2 = 8$  days. If curing a piece of pork with the skin left on then multiply the final figure by 1.5 as the cure does not penetrate skin as quickly. When measuring thickness, always round up to the nearest inch.
6. After curing is complete remove the meat from the cure and dry thoroughly (there is no need to rinse the meat at this point unless you have used any additional herbs or spices and wish to remove visible traces of them).

It is best to store the meat for 2-3 days in the fridge at this point to allow the meat to dry a little and firm up before cooking. This also helps make slicing easier in the case of bacon.





# Italian Style Prosciutto Cure Instructions

If you have never made an air dried ham before then we recommend that you start with a small piece of pork leg so that you can be sure of your curing and drying environment before moving on to a whole leg.

Traditionally in Italy all curing and air drying was done during the autumn and winter months. Unless you have a temperature controlled curing and maturing environment, we would recommend that you **ONLY** attempt this type of project during the colder months.

1. Weigh the meat to be cured. Take the weight in Kilos and multiply this by 80 to give the amount of cure to be used (use a calculator to avoid mistakes and double check). For example if the meat weighs 3.4KG:  $3.4 \times 80 = 272$  so you should use 272 grams of cure (round up or down to the nearest gram unless your scales are capable of measuring fractions of a gram).
2. Rub the meat with half of the cure mixture (reserve the other half for step 4), if using a boned joint ensure that the inner surface of the meat is properly coated, massage the cure into any crevices. It is best to wear food preparation gloves (to avoid contamination and to protect your skin).
3. Wrap the meat tightly in cling film or seal in a Ziploc bag or vacuum pack and leave in the refrigerator for 15 days.
4. Unwrap the meat and repeat step 2 with the remaining cure mixture.
5. Re-wrap as before and refrigerate again to cure for another 15 days.
6. Unwrap the meat and wash any remaining cure off with cold water, dry thoroughly.
7. Hang the ham for 6 hours in a fridge or draughty cool room.
8. Hang the ham in a warm room for 3 days, (an airing cupboard is

ideal).

9. Brush the ham all over with a mixture of olive oil and black pepper (1tbs of ground black pepper to 100ml olive oil) This is not just for flavour but also to discourage any little bugs and flying insects whilst it is hanging.
10. Hang the ham for a minimum of 30 days (for small pieces) and up to 2-6 months (for larger pieces and whole legs) at between 5 and 15 degrees Celsius with a 70% relative humidity, A traditional cellar is ideal or you could use an out-house or un-heated utility room/garage. The ham will be ready to eat when it has lost 35-40% of its starting weight.

N.B. It is not unusual for mould to appear on the surface of the ham during the hanging stage, a white mould is generally considered to be beneficial and can be left, any other colours should be wiped off with a clean cloth soaked with vinegar.

### VARIATIONS

Replace step 8 with: Cold smoke for 1-3 days with oak and juniper (to give a "Prosciutto di Speck" style finish).

Try using lamb leg instead for an interesting alternative.



# 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 2.4KG:  $2.4 \times 85 = 204$  so you should use 204 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.



# Sausage Making Instructions

It is important when making sausages that the meat is kept VERY cold at all times, this will ensure that when mixing the sausage meat that a good emulsion is formed. This is the key to a good meaty sausage. If this emulsion breaks or does not form then the sausage will be grainy and dry when it's cooked.

1. If you can, put the components of the mincer into the freezer for half an hour to ensure that it is cold.
2. Make sure the meat is VERY cold (as close to 0°C as possible). Mince the meat through a coarse plate if you like a coarse texture or a fine plate if you prefer a finer texture sausage. If using pork then use a mixture of shoulder 75-80% and belly 20-25% to get the correct meat/fat ratio (ideally 20-25%). Too little fat will result in a dry, grainy sausage (the fat is needed to form the emulsion mentioned earlier) too much fat will result in a greasy tasting sausage. If making a chicken sausage then it is best to use thigh meat or a mixture of thigh and breast. Breast alone may produce a dry result. With other meats you should also aim for a 20-25% fat content, for VERY lean meats like turkey, ostrich or venison you can blend with some pork back fat or belly to achieve the desired ratio.
3. Make sure the meat is still VERY cold (the mincing can generate heat), if it is above 2-3°C then return it to the fridge or place in the freezer for half an hour or so.
4. Add 5-10% of the meat weight in Rusk or breadcrumbs if you want to produce a traditional British sausage texture (omit this if you prefer a more solid, European style sausage).
5. Calculate the amount of seasoning to be used based on the suggestions given on the seasoning mix (use the meat PLUS rusk/ breadcrumbs total weight for the calculation) and add this to the mix.
6. Mix thoroughly, whilst mixing slowly add 5% of the meat weight in ICE

COLD water. If using rusk/breadcrumbs then increase this to 2x the weight of the rusk (i.e. if 200g of rusk was used then 400g of water should be added). Continue mixing until the mixture becomes sticky (1-2 minutes by machine or longer if by hand). The stickiness is an indicator that the emulsion is forming correctly, this will NOT happen if the meat is not cold enough (did I mention, the meat should be very cold?).

7. Stuff into casings and link (stuffing should be done straight after mixing).
8. For best results allow to rest for a few hours (or overnight) before cooking.
9. Cook and enjoy.



# Salmon Cure Instructions

Weigh the salmon to be cured. Take the weight in kilos and multiply this by the usage rate shown on the pack to give the amount of cure to be used (use a calculator to avoid mistakes and double check). For example, if the salmon weighs 2.2Kilos (approximately 1 large fish) and the usage rate is 76g per kilo then  $2.2 \times 76 = 167.2$  so you should use 167 grams of cure (round down to the nearest gram unless your scales are capable of measuring fractions of a gram).

Rub  $\frac{2}{3}$  of the cure thoroughly over the both flesh sides of the salmon ensuring that all areas are coated evenly. It is best to wear food preparation gloves (to avoid contamination and to protect your skin).

Stack the fillets of salmon together flesh to flesh and apply the remaining  $\frac{1}{3}$  evenly over both skin sides. Wrap tightly in cling film or seal in a vacuum bag.

Place on a tray and place either a chopping board or another tray on top and add some weights on top to compress

Refrigerate for 24 hours, turning over and return to the fridge for another 24 hours.

Unwrap and drain off any liquid. If you have used the Smoked Salmon cure then rinse off the residue, paying particular attention to the smoke powder which will have formed a crust (this is particularly important as the powder will become bitter otherwise). All other Salmon Cures don't need to be rinsed.

Pat dry with a clean kitchen towel, place on a tray, skin side down and refrigerate uncovered overnight to firm up and for the flavours to settle.

Slice, serve and enjoy.

