

Cooked Salami Seasoning

No. 502

SKU: 02-0150

Ingredients:

Spices, Corn Syrup Solids, Salt and Garlic*.

Contains: No MSG

Directions for Cooked Salami Seasoning

Required for 25# batch:

- 16# of 90% Lean Beef
- 9# of 90% Lean Pork
- 2-1/2 Cups Distilled Water
- 1/2# Binder Flour
- 1 pkg. of 502-B Seasoning and Maple Cure

Instructions:

1. Grind all meat through 3/8" or larger plate.
2. Re grind through 1/8" plate.
3. Add Maple Cure to water and mix into meat.
4. Add all seasoning package.
5. Mix for 4-6 minutes until meat is tacky. Stuff into 2-1/2 x 20 casings.

Smoking Procedure:

1. Put product in preheated smoker at 100 degrees F.
2. Run for 1 hour, add 2/3 to full pan of moistened sawdust.
3. Set timer to 55 minutes. Run all night at 100 degrees F.
4. The following morning raise temperature to 170 degrees F.
5. Run until internal temperature reaches 155-158 degrees F.
6. Remove from smoker and chill in cold-water bath for 20 minutes.
7. Let dry and then place in cooler.