

Coppa-----Wet-Curing Method

U.S.	Ingredient	Metric
6 lb.	Pork shoulders	2268.0 g
2 Qt.	Water	2000.0 ml
1 cup	Sugar	210.0 g
¾-cup	Kosher salt	145.0 g
3 tsp.	Cure #1	18.0g
2 Tbs.	Garlic granules	26.0 g
2 Tbs.	Pepper, black	12.0 g
15	Juniper berries, whole	2.5 g
1½-tsp.	Mace, ground	2.0 g
10	Cloves, whole	1.0 g
	Beef Bung	



4.5 lb. ← Totals → 2.0 Kg

Note: Use the metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

Instructions:

1. Trim the pork shoulders to form a 2 cylindrical pieces of meat. (Coppa)
2. Bring the brine ingredients to a boil and then it allow to cool completely.
3. Place coppa in a one gallon Ziploc bag cover the meat with the brine..
4. Mix thoroughly after sealing and place Ziploc in a bowl or pot and refrigerate.
5. Brine the coppa one day for every two pounds of meat.
6. Agitate the solution in the bag several times a day.
7. When the coppa is cured, rinse it in cold water, pat dry.
8. Massage in black (or red pepper) all over the surface of each coppa.
9. Place the coppa on a wooden rack to air dry for 24 hours.
10. Stuff coppa into a beef bung or other suitable casing.
11. Hold at least 17 days at 60°F @ 55-65% relative humidity.



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