

## Elk Salami - Dry Cured – Italian Style

U.S.	Ingredient	Metric	Percent
6 lb.	Elk, Lean	2725.0 g	56.00
2 lb.	Back Fat, Pork	900.0 g	18.50
2 lb.	Pork Butt	900.0 g	18.50
10 tsp.	Salt	73.0 g	1.50
1 cup	Dry Milk	70.0 g	1.45
3 Tbs.	Dextrose	27.0 g	0.55
1 Tbs.	Corn Syrup Solids	25.0 g	0.50
2 tsp.	Prague #2	12.0 g	0.25
5 tsp.	Pepper, black coarse	10.5 g	0.22
2 tsp.	Mace	4.0 g	0.08
1 tsp.	Garlic	3.0 g	0.06
¼ tsp.	Lactic starter culture [LHP]	0.4 g	0.01
¼ tsp.	Mold starter [MEK-4] <b>optional</b>	0.4 g	0.01
½ cup	Wine, red, dry	125.0 ml	2.50
	3-inch protein lined casing		
	Elastic netting		
<b>10¾ lb.</b>	<b>←Totals →</b>	<b>4.9 Kg</b>	<b>100%</b>



**READY FOR THE INCUBATOR**

### Method:

1. Cut the meat and fat into 2 inch cubes and until partially frozen; then grind the meat and the fat using the ¼ inch plate. Mix the salt with the meats until they become “sticky”.
2. Dissolve the lactic starter culture [Bactoferm LHP or FL-C] in 2 tablespoons of pure water; add a pinch of dextrose and set aside.
3. Add the lactic starter culture solution and black pepper and mix into the meat thoroughly; then add the ground spices and continue mixing until everything is well amalgamated into the meat paste.
4. Stuff about 5 lb. meat paste into a protein-lined fiber casing and then cover with elastic netting and tie off at the ends; continue like this until all the paste is stuffed. **optional:** dip salami into a solution of mold starter culture [¼ tsp. culture in 1 cup pure, non-chlorinated water]
5. Incubate at 88°F/90%<sup>+</sup> R/H for 24 hours; then shut off heat, leave salami inside the incubator for 6 to 8 hours to equilibrate; then remove the salami from the incubator and dry at 55-60°F at R/H of about 70%. A fine white mold should grow on the salami...this is desirable and contributes to the flavoring.
6. Salami will be ready when they have lost about 30% of their weight...in about 5-6 weeks, if using the 3-inch casing.