**Salsiccia spalmabile** - These sausages are meant to be eaten raw, spread on crusty, toasted Italian bread and are often served as a snack (spuntino) with wine and cheese or part of an antipasto. You may cook them, however, if you prefer by either frying, baking, boiling or grilling!

U.S.	Ingredient	Metric
4 lbs	Pork butt, coarse ground*	1800.0 g
1 lb	Pork back fat, coarse ground*	450.0 g
5 tsp.	Salt	31.0 g
2 Tbs.	Dextrose (glucose)	23.0 g
1 tsp.	Prague powder #2 (cure #2)	6.0 g
1½ tsp.	Black pepper, coarse-crushed	6.0 g
1 tsp.	Garlic, powdered	4.0 g
3∕4 tsp.	Mace, ground	4.0 g
½ tsp.	Coriander, ground	2.5 g
¹⁄₄ tsp.	Cayenne pepper, ground	0.25 g

Salsiccia spread on bread

5 lb ← Totals →

42mm Hog casings

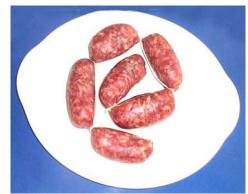
2.3 Kg.

\* The pork in this formula must be certified *Trichina* free. Pork, which is frozen in a home freezer, and kept 20 days at 5°F for meat blocks, that is 6 inches or less in thickness (or, 30 days if meat blocks are larger than 6 inches in thickness) may be used as "certified" pork. I'd recommend adding an extra 5 days to the above numbers. Impeccable cleanliness must be maintained to reduce contamination by *E. coli* and *L. monocytogenes*.

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



Salsiccia after stuffing



Salsiccia after incubation

## **Method:**

- 1. Keep the meats cold! Add all the ingredients to the certified meat and fat, mixing well. Use latex gloves when mixing to avoid skin bacteria from contaminating mixture.
- 2. Preparing 42mm natural casings, stuff, and tie off in 3-inch lengths.
- 3. Incubate sausages by hanging at room temperature- about 65°F (18°C) for 48 hours to dry and redden.
- 4. Refrigerate and use up in one week or freeze them.

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