**Notes for My First Whole Muscle Meat Dry Curing**

I trimmed pork loin and ended up with 2894 grams of meat.
The meat was sliced into long strips
I separated the pork into 3 portions, two weighing approximately 1000 grams and one weighing approximately 894 grams
This is the recipe that I followed based on 1000 grams of trimmed pork

**Ingredients**1000 grams trimmed pork22.50 grams of Kosher salt ground fine2.50 grams of Prague Powder #27.00 grams of sweet Paprika1.00 grams of white sugar3 grams of garlic powder ground fineDiluted Bactoferm Mold 600 for mold culture (See **Bactoferm Information Sheet** below)

**Instructions**Weigh all ingredients with a scale capable of measuring .01 grams.
This is critical with everything except the 1000 grams of porkCut the trimmed pork in strips 1 inch square and the full length of the pork loinThe pork should be chilled in the refrigerator before mixing it in the combined salts and spices.Rub the pork in a bowl containing the blended spices making sure to coat the meat completelyWrap the coated pork strips tightly in plastic wrap. Each bundle was 1 inch thick and as wide as necessary with each strip placed firmly against the nextI then placed the three bundles in the refrigerator. I will leave them there for 10 days.If I had sliced the meat thicker, I would leave them in the refrigerator longer.The rule of thumb is at least one week in the refrigerator for every inch of meat

**Drying Chamber Section**I chose to leave the strips of meat unwrapped not wrapped in muslinI noted the beginning weight of each strip and the date when I placed it in the drying chamberThe drying chamber was set to 85% humidity with a temperature of 85 degrees Fahrenheit
Since the charcuterie drying chamber is located in an unheated shed, I added an infrared heat lamp to the chamber in addition to the refrigerator compressor
I sprayed the interior of the drying chamber with diluted bleach before hanging the meet inside it.

**Mold Culture Information**I mixed up a 500ml batch of Bactoferm Mold 600. Here are the steps
 Remove and correctly weigh 1.50 grams of Mold Culture.
 Dissolve in 200ml (approx. 1 measuring cup) of lukewarm water (approx. 68°) and hold for 12 Hours.
 Then dilute by adding 300ml of tap water
 Fill a small spray bottle with the mold culture solution
 Spray the meat with mold solution prior to placing in the drying chamber

After 24 hours, I checked and confirmed that a white grayish mold began to appear on the hanging pork
I then lowered the chamber temperature to 54 degrees F at 74% humidity

[Bactoferm Information Sheet](https://www.fullbean.com/charcuterie/projects/bactoferm-dilution-instructions.docx)
I will dry the pork strips until the weight of each strip drops at least 35%
At that point, I will remove the finished meat from the chamber.

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**Dry Salami Recipe**1000 grams pork back fat4000 Grams boneless pork shoulder butt, diced124 grams kosher salt
15.4 grams Prague Powder #222 grams Mold 600132 grams water66 grams dextrose26 grams fennel seeds, toasted and cracked26 grams black pepper13 grams minced garlic275 ml Chianti or other dry Tuscan red wine10 feet of hog casings

**Directions**Grind partially frozen fat through a large die into a bowl resting in ice waterCombine pork with salt and Prague powder through a small die into a bowl resting in ice waterCombine the ground fat and ground pork in a mixing bowl , blend and refrigerateDissolve Mold 600 in water and add to meat blend then add remaining ingredientsMix all ingredients well for 1 minuteStuff the sausage into casings 12" per linkPoke any trapped air sections with a sausage picker **NOTE:** This is only necessary for meat stuffed in casingsCover the sausage with a clean towel and leave out at room temperature (85 degrees F)for 12 hours to incubate sausageTag the sausage recording date and weightHang the sausage in the drying chamber at 60 degrees/60-70% humidity until it has lost 35% of its weight (now weighing 650 grams)\

Typical hang time for hog casings is 18 days