

## Soppressata

8 lbs	Pork shoulder butt, coarse ground	3625.0 g
2 lb	Pork back fat	900.0 g
10 Tbs.	Salt	220.0 g
1 cup	Powdered milk	75.0 g
5 Tbs.	Corn syrup solids	56.0 g
3 Tbs.	Dextrose	36.0 g
2 tsp.	Prague #2 curing powder	14.0g
4 tsp.	White pepper	10.0 g
1 Tbs.	Garlic, powdered	9.0 g
1 Tbs.	Red pepper flakes	5.4 g
1/2 tsp.	Starter culture #: FDSCP Butcher/Packer Co.	0.8 g
3/4 cup	Dry white wine	175.0 ml
1 cup	Water	250.0 ml
6	Fibrous casings (2 1/2" diameter)	

### Method:

1. Add all the dry ingredients together in a bowl (except the starter culture) and mix well to distribute evenly.
2. Freeze pork fat slightly, then grind 3/16 inch plate. Re-chill while grinding the meat. Grind the pork through a 3/8" plate. Add meats to the fat and mix well.
3. Spread out the ground meats and sprinkle spices over the meats. Mix the spices into the meat mixture.
2. Dissolve the starter culture in the water; mix in with the meats--then add the wine.
3. Cover and refrigerate for 48 hours to allow lactobacilli to ferment the meats.
4. Incubate soppressata by hanging in smoker-[no smoke-dampers closed] at about 65-70°F and R/H of about 70% for 48 hours. Add a pan of water and some wicking material to supply the moisture.
5. Let soppressata hang for 21 days in a cool area. (I use the smoker unit now!) Try to keep temperature at 55-60°F and R/H of about 70%. If larger casings are used, increase drying time! The first time I made this salami, I used the traditional pork middles for casings. Their flavor is too strong for my taste, even after a thorough washing and soaking.

Len Poli - 1992, modified 2001 (modifications included adding metric conversion, starter culture, increasing incubation time and using fibrous casings.)