

Duck Salami

Adapted from Charcuterie, The Craft of Salting Smoking and Curing, Michael Ruhlman & Brian Polcyn, Norton, 2005

2 pounds duck meat

3 pounds pork – cut from pork ribs works really well- you want a fair amount of fat.

¼ cup kosher salt

1 teaspoon Instacure #2

¼ cup Bactoferm F-RM-52

¼ cup distilled water

3 tablespoons sugar

3 tablespoons fennel seeds, toasted

3 tablespoon black pepper, ground

3 tablespoons red pepper flakes

4 teaspoons minced garlic

¼ cup port

10 feet hog casings, soaked in water for at least an hour, rinsed and drained

Mix the duck and pork with the salt and the Instacure #2. Be very careful with the curing salt. Measure it, add it to the meat and put it away before you mix.. Refrigerate overnight. Remember to freeze the pieces of your meat grinder.

The next morning, put the meat in the freezer while you set up to grind. Mix the bactoferm with the distilled water and refrigerate. Mix the sugar, fennel, black pepper, red pepper flakes and the garlic. Stir the port into the spices and refrigerate.

Put your grinder together and grind the meat into a bowl sitting over a bowl of ice. I try not to leave the meat in the freezer before grinding for more than 20 minutes, but anything less than that, and the duck fat has a tendency to get caught up in the grinder.

Using a spoon, mix the bactoferm solution into the meet, and then add the spice mixture, and stir till just combined. (If I do this step in the mixer, I usually end up with emulsified sausage, which is not what I'm looking for with salami.). Refrigerate for at least 3 hours, or overnight. Be sure you put all your stuffer parts in freezer.

Put the salami mix in the freezer for at least 20 min before you start the stuffing process. Assemble your stuffer and stuff the salami, tying off the sausages in 8 inch lengths. Use a sterile needle to poke the salami all over the casings, removing any air pockets.

Cover the sausage with a towel and leave out at room temperature for at least 12 hours to activate the bacteria. Hang the sausage in your curing chamber until it has lost about 30 % of its body weight. In my mini fridge, this took 4 weeks.