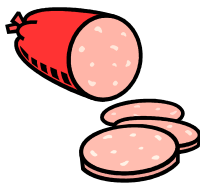


Salami Recipe



Ingredients needed:

- ★ Salami Mix
- ★ 3- to 5-lbs. of ground meat
- ★ 1/4 cup water

Directions:

In a large mixing bowl, place 3- to 5-lbs. of ground meat (beef, turkey, pork, venison, etc.), **Salami Mix** and water. Mix well with clean hands. Shape into 4 loaves (logs/rolls) and cover with plastic, a large Ziploc®- type bag works best. Refrigerate meat loaves 24 to 72 hours to allow meat to cure and season. Remove plastic, place loaves on a broiling pan or some type of roasting rack/pan to allow drainage while baking. **Bake at 225° to 250° for 4 hours total.** Allow loaves to bake 3 hours on 1 side, turn loaves over and bake remaining 1 hour to form an even crust. Drain on paper towels while cooling. Refrigerate or freeze baked salami.

If Using:

- 3 lbs. meat, salami will be spicy and salty.
 - 4 lbs. meat, salami will be medium spicy.
 - 5 lbs. meat, salami will be mild.
- You may reduce sodium content by using 5 lbs. of meat.
 - You may reduce fat content by using a lean meat choice.



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