

Homemade Beef Salami

A medium-textured spicy homemade lunch meat

Yield:

5 pounds of salami

Ingredients:

2 cups water

1 tablespoon liquid smoke flavor

2 teaspoons garlic powder

2 teaspoons mustard seed

1 teaspoon coarsely ground pepper

2 teaspoons onion powder

2 teaspoons crushed red pepper

5 pounds freshly ground beef (80% lean or leaner)

5 tablespoons Morton's Tender Quick (cure)

Instructions:

1. Combine water, liquid smoke, spices, and Tender Quick. Add beef and knead with hands, mixing well.

2. Divide meat into 3 rolls. Wrap each roll separately in heavy-duty foil. Meat will be soft and moist, so be sure to use heavy-duty foil.

Wrap foil tightly closed down center and seal ends. Refrigerate for 24 hours.

3. Using a fork, make holes through the foil on the bottom of each roll, about one inch apart.

4. Place rolls on the rack of a broiler pan with the hole pierced part on the underneath. Place hot water in the shallow pan of the broiler, underneath the rack.

5. Bake in center of oven at 325 degrees for 2 hours. Remove foil and set rolls on rack to drain and cool. Slice as desired. Cover and store in refrigerator for up to ten days, or freeze.



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This recipe is from Tammy's Recipes.