



## CACCIATORE SALAMI

As far as salami goes, this one is pretty easy. It uses standard smaller casings. These thinner salami can cure in as little as 2 weeks, although a month is better. Note: that if you have a choice of pig casing widths, you want slim ones, not the fattest available. The flavourings' here make powerfully spiced salami. You can pare them back if you want, or change them any way you wish — only don't mess with the salt, curing salt, dextrose or sugar, and black pepper.

You also will need a few things before you even start:

- A place to hang your sausages after the initial ferment, preferably a place with humidity about 70% and about 12-15 C
- Small casings, which are available at any good supermarket (ask the butcher) or in a butcher's shop.

Prep Time: 3 hours, not including fermentation or drying time

- 4 kg venison
- 1kg coarsely minced female pork shoulder
- 450 grams pork
- 160 grams sea salt
- 7 grams sugar
- 20g fresh finely diced garlic
- 16g cracked black or four colour pepper
- 10g smokey paprika
- 1 capsule probiotic
- 7g mace
- 5g diced chilli

21g juniper berries

250mls red wine