

SALAMI

From the Kitchen of Vic Wuertz

5 lbs ground beef (80/20)
5 teaspoons Morton Tender Quick Salt
2-1/2 teaspoons mustard seed
1 Tablespoon coarse ground pepper
2 Tablespoons Hickory Smoked Salt
1 Tablespoon Peppercorns (I grind the peppercorns in the coffee grinder because I don't like to bite into the whole peppercorn.)
1 Tablespoons garlic salt

1ST day: Mix in large bowl and refrigerate

2nd day: Mix well by hand and refrigerate

3rd day: Form into 6 rolls – place on rack in broiler pan in bottom of oven at 140 degrees or warm for 12 hours. Turn every 2 hours

* My oven will not go down to 140 degrees so the lowest setting I can use is 170 degrees.

It must be Spice Island, Old Hickory Smoked Salt. We have tried others but there is no comparison to Spice Island,

This is the only place we can find for Old Hickory Smoked Salt.

Find here:

<http://www.yourfoodstore.com/shop/search.php?mode=search&page=1>