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***Curing A Pork Loin (Canadian Bacon Style with koji experiment) Part 2***

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Tomatoes And Pies Hospitality

Welcome Back. In todays episode we are removing the pork loin from the fridge after a 16 day cure time. We are cutting the ...

**#33 How much salt you really need- Meat Curing & Sausage** A thorough breakdown of how much salt to use depending on your application.

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***Building a Drying Chamber for***

***Salami/Salumi*** I want to show you how

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chamber for making salami. If you have

any questions (I know ...

***How to MAKE, CURE and AGE***



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**How to make ITALIAN DRIED**

**SAUSAGE step by step** Today we prepare another traditional **salami** by

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cutting the meat with a knife and stuffing it into the pork casing **homemade**, as I ...

### ***Easiest Way to Make Salumi***

Welcome back. Today we are doing a food experiment which involved The Sausage Makers Dry Aging Steak Wraps. In todays video ...

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**Cured Sausage: 102 Equipment**

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**How to convert fridge to meat curer**

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### ***How to Make Homemade Sausage***

Chef, butcher, and charcutier Eric Finley demonstrates how to make 3 different types of **homemade sausages**: Italian Chicken; ...

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***How to make Duck Prosciutto***  
Welcome back. Today we will be making Duck Prosciutto. I really love this product because it is very easy to make with very ...

***Homemade Salami | Steve Lamb***

**Making** your own **salami** is easy. Let Steve guide you through. **INGREDIENTS:**

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- minced shoulder of pork (2.5kg) - 3% salt to the ...

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**Curing A Pork Loin (Canadian Bacon Style Lonzino) Part 1** Welcome. In this

episode we cure a pork loin Canadian Bacon Style for some cool charcuterie.

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**SAUSAGE / CURED MEATS**

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**Leigh** Get a detailed introduction to the art and science of preserving meat with Meredith Leigh, the author of "The Ethical Meat ...

***How to Make Dried Sausage | Cured Meats | 2016*** PLEASE NOTE - YOU SHOULD USE 1 TEASPOON OF **CURING** SALT PER 5 LBS OF MEAT - I SAID



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TABLESPOON AND THAT ...

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