

Pork Loin, Dry-Cured (Lonzino)

INGREDIENTS for 9 lbs. of meat (boneless pork Loin)

Makes 3 pieces!

U.S.	Ingredient	Metric
9 lb.	Pork loin	4,100.0 g
1/2 cup	Salt	185.0 g
2/3 cup	Sugar, cane	140.0 g
2 tsp.	Prague Cure #2	12.0 g
4 Tbs.	Pepper, ground	10.0 g
1 Tbs.	Garlic powder	8.5 g



METHOD:

1. Divide the meat into 3 individual portions and chill to 36°F.
2. Premix all the above ingredients. Note: Mixture must contain a minimum of 4.5% salt (based on weight of the meat before curing) to destroy *Trichinella*.*
3. Rub the meat on all sides with half of the spice-cure mixture. Lay them down in a single layer in a plastic (or non-reactive) container.
4. Cure the meat in the cooler or refrigerator for 9 days at 36-38°F. Keep the meat covered with a wrap to exclude air and prevent drying.
5. After the 9 days, rub them down with the remaining cure mixture and turn them in the cure; keep them in the cooler or refrigerator for another 9 days.
6. Remove from cooler and air dry them on a rack for 1 hour.
7. Stuff into collagen or suitable casing, wrap with elastic netting and hold at 80°F for 12 hrs.
8. Remove from heat and hold at least 17 more days at 60°F @ 80% relative humidity.

Len Poli – Sonoma, California
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* Title 9, Chapter III, Food Safety And Inspection Service, USDA. Sec. 318.10 Prescribed treatment of pork and products containing pork to destroy trichinae. pg 268-9