

Making Hard Salami at Home

CHAT-0240 / REV EXPORT-03 / 2026.03.28

A conversation-specific public summary of making hard salami at home, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the making hard salami at home discussion.

EDITORIAL NOTE

Only a few ingredients and a fermentation/drying outline survived. The cure specification, fermentation controls and verified endpoint are missing, so this is not a complete hard-salami recipe.

A separate, fully cooked sausage recipe

<https://u225x.com/record/FOOD-017>

A RECIPE TO MAKE / ADDED TO THIS RECORD

The recovered hard-salami excerpt omits the cure identity and a validated fermentation/drying process. This is a clearly different oven-cooked refrigerated salami, not a completed hard-salami method.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

MORTON TENDER QUICK OVEN-COOKED BEEF SALAMI - SMALL REFRIGERATED BATCH

Manufacturer recipe newly supplied to fill incomplete related records. The cure dose, one-pound batch, roll size and oven endpoint are kept together. It is not Robert's tested summer sausage or a reconstructed fermentation method.

YIELD	Two narrow cooked rolls from 1 lb ground beef
PREP / WAIT	15 minutes plus an overnight refrigerated cure

COOK

About 50-60 minutes at 325°F; verify 160°F in each roll

RECIPE INGREDIENTS

- 1 lb ground beef
- 1 1/2 level teaspoons Morton Tender Quick mix, exactly this named product
- 1 teaspoon regular table salt
- 1/2 teaspoon whole mustard seeds
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon garlic powder
- 1/8 teaspoon ground nutmeg
- Optional: a few drops of food-grade liquid smoke

RECIPE METHOD

1. Thoroughly distribute the Tender Quick, ordinary salt and seasonings through the cold beef. Keep this as a one-pound batch using the specified product.
2. Make two slender rolls, approximately 1 1/2 inches in diameter. Wrap and refrigerate overnight at 36-40°F.
3. Remove all wrapping and put the rolls on a broiler pan. Bake in a preheated 325°F oven until both centers measure 160°F, normally about 50-60 minutes.
4. Cool promptly in small portions. Refrigerate within 2 hours, keep at 40°F or below, and use within 3-4 days or freeze. Chill before slicing.

RECIPE NOTES & STORAGE

- This is the manufacturer's cooked salami formula, paraphrased with conservative storage wording. It provides a usable alternative to incomplete hard-salami fermentation notes; it is not hard, dry-fermented or shelf-stable salami.
- Do not substitute Cure #1, Cure #2, Fiesta curing salt or regular salt for the specified Tender Quick. Do not apply the whole-muscle Tender Quick rate to this ground-meat formula.

RECIPE BASIS & REFERENCES

Morton: Meat Curing - Beef Salami

<https://www.mortonsalt.com/article/meat-curing-beef-salami/>

Morton: Tender Quick product limitations

<https://www.mortonsalt.com/home-product/morton-tender-quick/>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

How do you make hard salami at home

CONVERSATION / EXTRACTED GUIDANCE

1. --
 2. Fermented (good bacteria lower pH -> safe + tangy)
 3. Cured (with curing salts)
 4. Air-dried (loses ~30% weight over time)
 5. 4 lbs pork shoulder
 6. 1 lb pork fat (or fatty pork belly)
 7. 2.5 tsp [embedded media omitted] (required for safety)
 8. 3 tbsp kosher salt
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SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	1 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.03.28 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0240-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0240-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0240>