

## Make Your Own Beef Salami

### INGREDIENTS:

5 pounds of ground beef

¼ cup of curing salt

4 Tablespoons of dry red wine

2 Tablespoons of liquid smoke

1 ½ teaspoons of garlic powder

2 Tablespoons chili powder

2 teaspoons of crushed red pepper

1 ¼ teaspoons of ground cumin

2 Tablespoons brown sugar

Nylon netting

String

### DIRECTIONS:

In a large bowl, mix all the ingredients together with your hands. Blend the spices in thoroughly. Cover with plastic wrap or aluminum foil and put in the refrigerator. Let it stay in the refrigerator for 24-48 hours. This lets all the seasonings blend in with the meat real good.

After time is up take out of the refrigerator. Divide the meat mixture into 4 equal portions. Roll each portion into a log that measures about 2 ½ inches in diameter by 6 inches long.

Cut a piece of nylon netting big enough for each log portion, leaving enough at the end to tie with a string (each netting piece will be about 8 inches long and about 8-9 inches wide). Roll each log in the nylon netting. Tie each end with a piece of string.

Put the logs on a rack and bake in the oven at 225 degrees, for about 4 hours. Let them cool all the way. Remove the netting. Dry with a paper towel. When ready to serve, slice thin. These logs can be frozen until ready to use. Then thaw in the refrigerator and slice.