

Bondiola / Capocolo / Capicola / Coppa

3-4 lb boneless pork shoulder - Boston Butt or Pork Butt

7 Day Salting Mix

- 3 lbs coarse salt
- 1.3 cups sugar (80% salt - 20% sugar)
- 1/3 tsp nutmeg
- 2 tbsp pepper
- 1 tbsp rosemary
- lemon rind

Rub some of the salt mix thoroughly on pork for 10 minutes until the pork starts sweating and the salt starts balling up. Nice massage.

Put an inch of salt mix in a container of the size of the pork then pour all the mix on the sides and top so pork is completely covered.

Refrigerate it for 7 days.

Discard salt mix, thoroughly rinse pork three times then let it sit in the 3rd rinse water for 15 minutes to rinse some more. Dry thoroughly.

30 Day Rub

- 1 tbsp Spanish paprika (pimentón)
- 1 tbsp pepper
- 1 tbsp rosemary
- 1 tsp garlic powder
- A little bit of whiskey or red wine to make a paste to rub on pork

Rub all over, wrap tightly in wax paper, tie and hang to dry in 65-75 degree room for 30-40 days until it weighs 70% of original weight.



Use only the coppa muscle from the pork butt.



Massage with coarse salt for 10 minutes. Get the salt into all the holes and cavities. Keep massaging until pork starts sweating and salt begins to ball up.



Put an inch of salt in bottom of container and completely cover the pork on all sides and top.

Refrigerate for 7 days.

Discard salt mix, thoroughly rinse pork three times then let it sit in the 3rd rinse water for 15 minutes to rinse some more. Dry thoroughly.



After rinsing and drying, you'll notice the pork is hard and the meat has turned darker.



Rub the mix thoroughly on the pork.

Don't use any salt in your rub. Even after rinsing, the pork is salty enough.



Wrap in collagen sheets and twine. Weigh it and note the starting weight and date.

Collagen Sheets for meats that will be netted.
Get them here: SausageMaker.com



Hang in a dark, still air room until it weighs 70% of original weight. Might take a month or longer.

It's worth the wait!

