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Dry Cured Calabrian Pork Tenderloin

113 Comments | By Eric | April 20, 2017

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Love the delicate taste of a delicious dry cured salami or pork tenderloin. Cured with a little Calabrian pepper and you get a flavor bomb that will have everyone talking. Today I'm going to show you how to make this delicious charcuterie and I think you are going to love how easy it is.

Making dry cured meat isn't very complicated. We first cure the meat then let it dry in its ideally-lived 2 stages. The first stage (curing the meat) is all about 3 things: preservation (killing the bad bacteria), flavor (adding spices and curing salts) and texture (the curing salts help to keep the meat firm). The second stage (drying the meat) is all about allowing the beneficial molds to develop on the meat (which will help with the flavor and texture) and allowing the meat to dry out (which allows us to perfectly evaporate our fat and allow) any creation of oxidization setting. What's also great about the fermentation is that you can use the same fermentation chamber for many different types of cured meat. Once you have the fermentation chamber dialed in, you can start fermenting not only a new sausage. This venture is coming to the alternative-minded crowd. Self-sourcing food sources is a lot more than a bunch of cut and encase your meat it is. Self-sourcing is very versatile and offers a sense of meat that is extremely safe. We can talk about the 3 techniques of meat preservation. Dry curing is one of the oldest methods of preserving food.

I love making charcuterie in a dedicated drying chamber (an old cooler) as it makes it easier to control the environment. I'm a big fan of using a dedicated drying chamber because it makes it easier to do a dry like temperature is a more refrigerator. There are a couple things that you need to know depending on which direction you choose to go.

Drying in your home refrigerator

Drying meats inside of your home refrigerator can be tricky because of the humidity and high or spread. Both of those factors are almost impossible to control. Drying meat in your home refrigerator is a little more difficult because the humidity is hard to control. Drying meat in your home refrigerator is the moisture loss. I have used a fan of different product over the past 10 years that claim to do the job and it does not. The best way I have found to do it is to use a fan and a humidifier.

Drying meat in your home refrigerator is a little more difficult because the humidity is hard to control. Drying meat in your home refrigerator is the moisture loss. I have used a fan of different product over the past 10 years that claim to do the job and it does not. The best way I have found to do it is to use a fan and a humidifier. Adding a second dehumidifier can help. I've found that this combination drying chamber is well without the need for any generator.

When you are ready for curing meat, simply (and carefully) place the wrap around the spice-cured meat. Do you find the wrap around the meat you will want to cure and set aside. Place the wrapped meat in the drying chamber. Hang the meat, hang it, secure the weight, and let it sit in your refrigerator till you have the appropriate amount of weight. I like 30% for this recipe. YOU WILL BE PRICKING THE WITH A SQUEAKE PRICKER.

Drying in a dedicated drying chamber

If you plan on drying your Calabrian Pork Tenderloin in a drying chamber you will want to make the cured tenderloin in a collagen casing from the Amazon Store. This will ensure that the cure coverage curing from a direct form. This ensures that the cure coverage curing from a direct form. It ensures that the cure coverage curing from a direct form. It ensures that the cure coverage curing from a direct form. This ensures that the cure coverage curing from a direct form. This ensures that the cure coverage curing from a direct form. This

Jacqueline 2, 2021 at 3:47 PM

Hello Eric,

I know you a lot of depending your products after doing your? was the suddenly equalized for 6 months. I was wondering if you know of or recommend any other products that do the same? Thank you Kelly! I searched the web, but all found were exaggerated testimonials. Thanks again for the benefit of knowledge you share with all of us.

Regards,
Jill

Eric 2, 2021 at 5:03 PM

I actually don't normally equalize. If the pressure zone (cavity in) not really necessary. For the condenser I want ready to thinit that video so I just up sealed it and placed it in my fridge. The 6 months wordes one more discount commitment than equalization. If your product has dry mg's I'm recommended to equalize the same amount of time that it's dried. Sorry I don't know.

Jacqueline 2, 2021 at 7:18 PM

OK, that makes sense. My first test will about be coming out of the chamber in about another 2 weeks and I just wanted to be sure I knew what I was looking at. Thanks for the quick response. I'm a little nervous about using it, but I'm a pro at dry mg's. Thanks for your minutes, sometimes questions are the best. Thank you for the help.

Eric 2, 2021 at 9:44 PM

That's typical for a refrigerator. The humidity will rise and fall through the day. The goal is to have an average of 45%.

Reply

Tracy
2, 2021 at 1:42 AM

Hey Eric, excellent content. I see alot of your videos by a friend recommendation and instantly got hooked. Got two questions:
1. Do you have any recommendations for a good hygrometer? I've been using the Govee but it seems to be off by about 5 percent (pick one way/per?) 2. Do you have a recommendation for an inexpensive but decent manual sausage stuffer? Meat grinder with sausage attachment didn't like the sausage I had. Lol.

Reply

Eric 2, 2021 at 7:11 AM

Hey Tracy,
1. I use the Govee and I don't know if it's off or not. I'm a fan of the sausage makers stuffers. Have you looked at any of these:
https://amzn.to/3xKbKUB?

RICHARD BERNSHAW
2, 2021 at 7:11 AM

Any pine and cone for vertical stuffers versus horizontal stuffers? I'll be going manual.

Eric 2, 2021 at 12:30 PM

Not really. Both do a good job. Just make sure the gear system is well built, otherwise you'll have issues stuffing small diameter sausage.

JAMES GOOD
2, 2021 at 1:02 AM

Good afternoon!

Thanks again for all your content and help. This is not my first question and I'm sure it won't be my last so thank you for your prompt responses.

I wrapped my First Cellar fermentation on 12/24. It was 53 days grams. It is now 32 and it weighs 40.5 grams.

This seems actually quick. It looks, looks and smells good. I also have a brewcube going in the same material and refrigerator with similar weight loss.

Just wondering if I should be looking for a slower rate of weight loss or is it ok to let the cellar age longer the dry aging wrap method.

Thanks again.

Eric 2, 2021 at 5:47 PM

Slower is better. Try pulsing the fermenter in the crisper section of your refrigerator. That might help slow the process down.

MICHAEL DELAUTER
2, 2021 at 12:50 PM

I recently bought a 300GAL manual sausage stuffer for about 50 bucks. It is in caulking gun form and looks exactly one around. Can I use it to stuff the cellar? Or do I need to get the right one? Do you have a perfect one around for sale. I've had many manual stuffers and they are a pain unless you have someone to crank them. I don't.

Reply

Eric 2, 2021 at 5:48 PM

I have a question about the longaging chamber. I have a small room off of my basement that keeps a fairly consistent humidity and temp of 45% and 57deg C. Do you think it will be a decent and cost or will the drying cost take longer?

Eric 2, 2021 at 5:51 PM

The humidity might be a little high but other than that it's perfect.

Reply

MICHAEL LYNDHAM
2, 2021 at 12:18 PM

Eric,

Awesome video as usual. What is the difference between the classic dry aging wraps and dry curing wrap? Both seem to be made of collagen.

Eric 2, 2021 at 5:52 PM

The collagen sheets dry curing wraps are made of a perforated collagen material. The dry aging wraps are made from a vegetable based cellulose material of some. The sizes down the drying more than the collagen sheets.

Reply

Jack T
2, 2021 at 4:42 PM

Hi
Hey Eric what were using with my pork loin?

Here is a pic I shared on DeadDog.
https://www.facebook.com/groups/1027511241141386/

The collagen sheets arrived yesterday and I have not yet removed them it seems to have black mold also. The meat is also a much darker color than I was expecting. I ship it and it took 3 to 4 to arrive.

Hey Eric question was that Pulsed your probable source that was to pulse the meat. I now noticed that in the notes above it. It was to not pulse the meat.
Hey Eric!
Thank you

Jack T
2, 2021 at 4:43 PM

Sorry here is the correct link to the photo:

https://drive.google.com/file/d/1Ovf1xKFUzbWHWrMwcZ5JfvJ0xOkCDwh/view?usp=sharing

Eric 2, 2021 at 5:54 PM

Did you dry this in the home refrigerator or a drying chamber. Also which wraps did you use? The collagen sheets (Dry Curing wraps) or the Plant based Wraps (Dry aging wraps)?

Eric 2, 2021 at 5:57 PM

I used collagen sheets and hung it in a curing chamber that has my first batch of sausages finishing in 55 degrees and 55% humidity.

Eric 2, 2021 at 5:59 PM

Ok. Same cold site. When did you first see the black film. Also is the air flow in your chamber?

Reply

BOB BAILEY
2, 2021 at 5:00 PM

Would like for the first time today. Great flavor, but texture was not what I expected. More pliable than what I was looking for—slight pate in middle. Wondering if I should have pulsed more or longer. Great early flavor. Thoughts on texture? Following curing instructions from others in your blog but should it be weight loss.

Eric 2, 2021 at 5:01 PM

You could let it dry by 10% for a more firm texture.

BOB BAILEY
2, 2021 at 5:02 PM

Thank you. No one has had any problem asking it. ❤ I have the terra drying now, target is 30%. Should I up that to 40%?

I've been really happy with your recipes and detailed instructions. Clearly you put a lot of work into these and it shows. Thank you.

Eric 2, 2021 at 5:04 PM

Yes and welcome!

Reply

JOHNNY
2, 2021 at 5:11 PM

Thank you for all your videos. Very much appreciated. Can I use Linn bags for this recipe?

Eric 2, 2021 at 5:12 PM

yes

Reply

JOE
2, 2021 at 5:12 PM

Hi Eric, love your channel (and the Easy Freeze Meals one too), thanks for putting out such great content.

I've just started a charcuterie experiment, and I wondered if you might have some input on a couple questions. The experiment is to dry meats to age (specifically, I'm making a Spanish Chorizo, but I'm sure this applies to other meats as well). I'm using a dehydrator, and I'm not sure if I'm better off just starting that off and as well as I think that the Dry Aging Wraps are of some interest but not an appropriate one.

So first of all, will I might be thinking that the only use-function of the Dry Aging Wraps is to slow moisture loss (and also to stress-test from other refrigerator, that's not the difference between the Wraps and the collagen sheets used in charcuterie curing is exactly the different degree of moisture permeability?

Second, if we're doing both the curing and the drying in the refrigerator, is there a strong reason to separate the two stages, as opposed to applying the moisture loss slowing barrier (whether Wraps or green casings as soon as the salt for the cure is absorbed into the surface, and letting the meat continue to dry in the same wrap? I'm thinking that the salt will be in the meat by the time it's ready to be dried, so I'm not sure that there's any benefit to the delayed of the drying? Or do you suggest starting in the curing chamber (even moisture is flow between of the meat in a way that would prevent the salt cure from diffusing completely in the center?

Thanks again, your collagen sheets and the Wraps are very inspiring and helpful!

Eric 2, 2021 at 5:17 PM

Thank's Joe!
1. I'm a fan of the dry wraps and collagen sheets both and I use different ones if my cure is over the wraps or the collagen sheets. I'm a fan of the wraps because they are more pliable and easier to work with. I'm a fan of the collagen sheets because they are more pliable and they can still have drying the more traditional way. It's a cool back but at the end of the day drying in a higher more with higher humidity is the way to go.

Eric 2, 2021 at 5:18 PM

There's no difference in the wraps and collagen sheets. It's more the results of an experiment where it's finished — currently mr. 120g beef pieces are at -20% moisture loss, and losing about 0.1% per day. Speaking of, do you have a user day or even percentage of moisture loss you're looking for? I'm not sure what I'm looking for yet. I'm a new chef but I'm thinking that I'm going to be aiming for a green pieces in drying.

Eric 2, 2021 at 5:19 PM

There's really no reason for the cure not for drying. It all depends on the drying conditions. Most meats will take at least 20-30 days to dry. So if I'm 3 weeks 4 days very firm you finished how you like or sous. Slower is better

JOE
2, 2021 at 5:22 PM

Thanks again.

JOE
2, 2021 at 5:23 PM

My experiment so drying-just two samples in different concentrations of gelatin solutions to finishes, and pulsed a piece of it in Aqua Resistance
https://www.amazon.com/Gourmet-Decorative-Accessories/dp/B0...ref=sr_1_1?keywords=spray+gelatin+coatings+of

The goal of it is that gelatin coatings do seem to be effective at slowing moisture loss in an acceptable rate for drying meats in the refrigerator, with perhaps a lower bound of acceptable performance at more slowing in a 35-gelatin solution (though likely better performance at higher solutions).

My next experiment will likely be to do three more pieces, dipping each twice in either a 4%, 6%, or 8% solution, and I will come back here to report any results from that as well.

Thanks again for your thoughtful input.

PETER
2, 2021 at 5:42 PM

Regarding all the videos, very informative. I'm a Cabelas Cabelas popular speaker what else can I use instead? as well as Jerkjer berries? Thank you

Eric 2, 2021 at 5:43 PM

you can substitute for canned apples and cranberry or just omit the jerjer berries.

Reply

KATIE
2, 2021 at 5:44 PM

Hi Eric, I recommend alternatives to dry aging sheets and Cabelas popular powder as neither referenced are available from Amazon.ca here in Canada. Thanks for your help.

Eric 2, 2021 at 5:45 PM

You could always try and find chop bags. These would work as well.

Reply

RIK
2, 2021 at 5:47 PM

Hi, I really enjoyed the video. Question, can this be made with pork loin with out any changes ?
Thanks

Eric 2, 2021 at 5:47 PM

yes

Reply

PETER PETERSON
2, 2021 at 5:50 PM

Can this be made in the refrigerator with pork loin instead of tenderloin? Also do you have any other recipes that use a pork loin that can be dry aged in a refrigerator?
Thank you

Eric 2, 2021 at 5:51 PM

yes. I've have a lot recipe of the site. Search Spanish Lomo.

Reply

STEPHEN
2, 2021 at 5:51 PM

Any close with brisulting the meat with mold-000 before putting in the aging chamber? My chamber is brand new so nothing much is there at the moment.

Eric 2, 2021 at 5:52 PM

That will work. That's usually what I do.

Reply

TOM PLAT
2, 2021 at 5:54 PM

Eric, making this today. I bought the Calabrese pepper last week. My pork tenderloin came in a 2 pack, - any suggestions for a good flavor for 2nd one, that can do so different?
Thanks

Eric 2, 2021 at 5:55 PM

I'm a huge fan of Serrano chipotles. Might be worth a shot.

Reply

RONALD STORY
2, 2021 at 5:56 PM

Hi Eric
Is the gelatin just tenderized and dried? in the dry aging sheets. The color is quite dark when I cut into it. I was wondering what causes this and what causes. Thanks in advance.

Eric 2, 2021 at 5:57 PM

Generally the color gets magified as the moisture evaporates out. Sometimes it will look dark not since finished.

Reply

DALE IN OKANOGAN
2, 2021 at 5:57 PM

Hi Eric
Is the pulse technique used in my humidifyer/aquarium controlled drying chamber on SOS (did not spray with mold 000). Today, the heat is developing molds of different colors on the surface. Should I be cleaning the surface with vinegar at this point or wait till the dry aging is over? I also have been hanging in the same spot for over two weeks and it hasn't been especially in collagen sheets.

Eric 2, 2021 at 5:58 PM

I would clean the mould with vinegar once you start seeing unwanted mold starting to grow.

Reply

MARK
2, 2021 at 5:59 PM

This looks like a great recipe, so I tried it on a small batch(one) and have it drying now. However, it looks like it is only going to get to 30% weight loss in three days. I used molasses 6% in it (what was, or should I said the 5% of cure) Thanks

Eric 2, 2021 at 5:59 PM

If you are ready to pull it from the fridge, I would rap sand it and place back in the fridge for another week (till you get to the 30 day mark).

Reply

RICHARD BERNSHAW
2, 2021 at 7:00 PM

Hi Eric, Thanks for your videos.

Question: I'm using the collagen/plant wrap I was trying to make it again in my nearly ready curing chamber. I got 2 tenderloins on sale, and my question is, can I make my pastrami cure based on the combined trimmed weight of both of them and wait them up together in the same vacuum bag or do I need to do them separately. I'm a little nervous about the salt in one piece affecting the other.

Thanks in advance for your time.

Eric 2, 2021 at 7:01 PM

Finally, I have been unable to find a chart relating the size of the rolling and the size of the meat. I have 48 rolling for 3lb project, as you suggested, but I'm wondering if I should be using smaller rolling because of your description of the product. But if there is a single chart you could send me that would be great because I have Grand Spark's but nuff.

Thanks.

Eric 2, 2021 at 7:04 PM

Yes. I generally do that with curing salt mixes. Only 4. Cross bread farmer or toasted cornerter rub would be nice. You could also go with a citrus Brand like lemon or orange rub with cinnamon.

CATALIN BOSTICA
2, 2021 at 7:04 PM

Hi Eric. Just watched some of your vids, and must say, great stuff!! dont stop ❤ I have a question for you, what would be the downsides (or plus sides) of using a vacuum sealed chamber instead of collagen sheets for drying meats, as I wouldn't have to force the air into cavities/ pockets and to dry using collagen sheets.

many thanks

Eric 2, 2021 at 7:05 PM

You could do either. Collagen sheets are a bit easier to work with because you really need a tight fit for the muscle to dry properly without getting hard marks on the inside.

Reply

Jim
2, 2021 at 7:07 PM

★★★★★★
Thank you for the Calabrian pepper! ❤ For reason I don't know their flavor, it is the Pepcher's is the spicy hot pepper!! It's more than chili pepper powder is combined! Cool not sure. I have indicated the recipe three times now without a problem except that I have not sold the peppers in the recipe. I made another today and came back to this recipe for my calculations on Cure salt. My question as I made my new batch today was: ...1. There are a lot of spices that contribute to the spice? Cinnamon powder and pepper mixture? Can wonder if there is something that should never be used in a wet mixing or dry rub?

Eric 2, 2021 at 7:08 PM

The flavor of Calabrian pepper's is amazing, unlike any other pepper. Slightly smoky, spicy, citrusy. Very tasty pepper. There are no spices that pair off this one. Just leave it alone.

JORDAN GLASS
2, 2021 at 7:09 PM

★★★★★★
Hi Eric,
Thanks for the Calabrian pepper! ❤ For reason I don't know their flavor, is it the Pepcher's is the spicy hot pepper!! It's more than chili pepper powder is combined! Cool not sure. I have indicated the recipe three times now without a problem except that I have not sold the peppers in the recipe. I made another today and came back to this recipe for my calculations on Cure salt. My question as I made my new batch today was: ...1. There are a lot of spices that contribute to the spice? Cinnamon powder and pepper mixture? Can wonder if there is something that should never be used in a wet mixing or dry rub?

I am ready to try some whole muscles. I am ordering the aging kit from The Sausage Maker. I am going to make 1 Pastrama Pork Loin and 1 Colabrian pork loin
and 1 Colabrian Eye of Round. Will the kit have enough netting or what size netting should I buy as a general use 1. There are so many sizes?

Reply

ERIC
NOVEMBER 13, 2022 AT 3:52 AM

the netting in the kit is fairly large. It won't work for the tenderloin and depending on the eye of round it might be too big as well. When buying netting look at the "working size" it would read something like "Working Diameter : 1.5 – 2.5"" I think you might be able to select a little easier. Here's an example of one: https://amzn.to/3hGgwjH

Reply

JORDAN OLSEN
NOVEMBER 16, 2022 AT 6:23 AM

In this recipe you just state cure your meat for 6 days. Why did you not use the brining calculator to determine the time?

Reply

ERIC
NOVEMBER 17, 2022 AT 3:08 PM

I wanted to keep it easy. You can certainly use a cure calculator to be more precise if you want but there are no pork tenderloins that would take longer than 6 days to cure 😊.

Reply

MICHAEL MEDAI
JANUARY 22, 2023 AT 1:27 PM

(This may be a double-posting, had problems with my other browser) But, Thank you for the great recipe and video for the Calabrian Pork Tenderloin. Wife bought me two double-packs of tenderloins and I made four tenderloins varying the amount of Rosemary and Juniper berries plus using the Dry Aging Wraps in the refrigerator process. When it came time to wrap them I tore the wrap on the first one while trying to get it into the netting (need to get me a tool to help for this process) so it went into the smoker with plum wood .. very tasty. The remainder I tried to hand-tie with butcher twine to hang. One week into it and the twine was now getting loose and they were drying too fast. I alternated between putting them into a zip-lock bag for a few days, then putting them on a wire rack loosely covered with plastic for a few days. After 5 weeks they've all reached the 35% stage. After unwrapping them I noticed a few black splotches on them. I did not get any mold growth on the exterior of the wrap. Cutting into the tenderloin(s) they are a nice deep rich red color throughout. Tasting them they are delicious, the meat is smooth to eat, and the different amount of seasoning is noticeable. But being new to this process .. how do I recognize mold or any other signs that I might have botched this and made unsafe meat. Or is the fact that the amount of salt and cure going to make that nearly impossible?

Reply

ERIC
FEBRUARY 19, 2023 AT 3:37 PM

mold will usually grow on anything given the right conditions. You would be wise to invest in a mold culture to ensure that you are growing the right type of mold. Mold 600 is what I recommend. Outside of that it's a toss up. Unless you are a mycologist and understand what different molds look like it would be impossible to tell the good from the bad.

Reply

MIKE W
FEBRUARY 23, 2023 AT 1:52 AM

★★★★★
Thanks for the great recipe. Thanks for introducing me to Calabrain spice, my family calls it Italian Paprika it has made it into almost daily use.

I just finished the whole process of making 2 calabrian, one with the hot calabrian and one with the regular (mild) calabrian. I can say this both turned out great. I used the refrigerator method for the final stage.

Once again thanks for a great recipe.

Reply

ERIC
MARCH 3, 2023 AT 1:57 PM

You are very welcome!

Reply

WILLIAM
APRIL 5, 2023 AT 10:03 PM

★★★★★
Can you use smoked salt? Just curious if it would add anything? Also what other kinds of pepper/chili powder can you use?

Reply

ERIC
APRIL 6, 2023 AT 12:50 PM

Sure. It would add a slight smoky flavor. As far as chili powders you can literally use any that you like.

Reply

KAY
JULY 3, 2023 AT 2:22 PM

★★★★★
Hi Eric, I am living in Thailand where pork tenderloin is dirt cheap, actually cheaper than pork belly cause Thais know where the flavor is. 😉
But I cannot get the dry aging sheets here, the only ones I could get are dry aging bags on a 3m roll with 30cm width and they are very expensive. So to avoid waste of that precious material I was thinking of combining 3 tenderloins together in one bag, treating each one like in the recipe but then wrapping them all together in one bag for drying in the fridge. I know it will take probably a bit longer.
So can I use the dry aging bags instead of sheets and will it work with the combined tenderloins?
I love your channel and I did great Biltong and Boerewors already.
Cheers and keep up the good work!

Reply

ERIC
OCTOBER 15, 2023 AT 10:28 PM

The bags should work great!!

Reply

CHERYL
AUGUST 5, 2023 AT 1:37 AM

Hi Eric! The recipe calls for sugar. Is that granulated or dextrose? Many thanks!

Reply

ERIC
OCTOBER 15, 2023 AT 10:11 PM

granulated

Reply

STEVE
OCTOBER 22, 2023 AT 8:19 PM

I was going to cure 1 pork loin but got fractional grams for the ingredients. (my scale only measures in whole grams.) So I bought 2 more and used the total weight of the 3 to get more manageable weights for the cure ingredients. I'm treating them as one piece of meat during the cure stage, they are all in one vacuum sealed bag. Do you see any issues doing it this way? This is my first attempt to try curing a meat.

Reply

ERIC
OCTOBER 24, 2023 AT 2:12 PM

That should work. Just make sure the spices are coated evenly on both pieces

Reply

TOM
NOVEMBER 8, 2023 AT 11:41 PM

This winter my garage will average 56 degrees and 76% humidity. Can I hang my tenderloin there, maybe wrapping it in a cloth or putting it in the fridge on days when it's warmer?

Reply

ERIC
NOVEMBER 14, 2023 AT 1:03 PM

sure. That's a great temp and humidity

Reply

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