DELTA RIDGE TECHNOLOGIES

Cure, Brine and Smoke Log

A record book, not a recipe book

A RECORD BOOK, NOT A RECIPE BOOK

Curing is the one preserving method where an invented recipe can put somebody in a hospital. This journal does not give you ratios. It gives you a place to write down the tested recipe you used, where it came from, and what happened, so a good batch can be repeated and a bad one can be traced.

The rule this book is built on. Use a published, tested curing recipe from a source you can name, follow it without adjusting salt, sugar or cure, and write the source and the date on this page. Curing salt is not the same as table salt, it cannot be swapped or estimated, and it is measured by weight, not by spoon.

BEFORE THE FIRST BATCH

QUESTION	ANSWER
Where do I get tested recipes	County extension, USDA, or a published charcuterie book with weights
What do I weigh with	A digital scale that reads to one gram, and a second one for larger weights
What do I record	Everything on page 2, every time, in pen

SAMPLE

PLEASE READ THIS PAGE

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Delta Ridge Technologies, Arkansas, roosteradams91@gmail.com

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