

## Deejay's Pickle, Pimento, Olive & Cheese Loaf



10 lbs of Lean Beef  
6 lbs of Pork Butt  
3 Tablespoons ground white pepper  
1/2 Cups of Ground Mustard  
2 1/2 Tablespoons Ground Celery  
2 1/2 Teaspoons Ground Nutmeg  
2 1/2 Teaspoons Ground Coriander  
2 1/2 Teaspoons Garlic Powder  
1 Cup Brown Sugar  
3 Cups Powdered Milk  
2/3 Cup Salt  
5 Cups of Ice Water  
4 Teaspoons Prague Powder #1  
4 Cups diced American Cheese (High Temperature cheese)  
4 Cups diced Pickles and Stuffed Green Olives

Stuff in 4" casing and smoke at 165°F degrees until the internal temp is 150°F then cool.

Or bake in the oven at 165°F degrees until the internal temp is 150°F then cool.

You can leave out anything you don't want and make just P&P or just Olive loaf etc. ENjoy!

TIP: Don't try to slice it until it's cooled or it'll smash (kind of like the picture above)