

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)