

Deejay's Fermented Pepperoni

5 lbs pork butt
5 lbs beef chuck
5 tablespoons salt
1/2 cup powdered milk
1/2 cup butter milk powder
4 teaspoons garlic powder
3 teaspoons black pepper
1 tablespoon cayenne pepper
1 teaspoon mace
1 teaspoon mustard powder
1 teaspoon fennel seeds crushed
1 teaspoon anise seeds crushed
2 teaspoons dextrose (corn sugar)
1/4 teaspoon bactoferm 52 starter culture

Prague powder #2 per pounds of meat according to manufacturers instructions

- Cut into small chunks that will fit in your grinder.
- Partially freeze meat and course grind.
- Grind again using 1/4 inch plate should be a paste.
- Mix salt and Prague powder into the meat and hill until the meat is sticky.
- Mix starter culture in a few tablespoons of bottled water with just a pinch of dextrose added and let sit until ready to use.
- Add all spices except the starter culture into the meat and mix well, then add starter culture.
- Stuff into 30mm casings
- hang at 85°F with a relative humidity of 90% for about 24 hours. An oven with a light on will achieve this temperature and laying a damp cheese cloth over the sausages will give you the humidity.
- after 24 hours hang in a cool area 55 - 60°F with a humidity level of 70%. The pepperonis should loose about 30% of their green weight.
- after about 2 to 3 weeks place pepperonis in the refrigerator uncovered for until the desired level of dryness is achieved.

Bactoferm 52 may be purchased from Butcher & Packer.

ENjoy!