

Deejay's Pepperoni

6 lbs ground Pork
5 lbs ground Beef
14 teaspoons Sea Salt or Kosher Salt
2 teaspoons Prague Powder #1

Mix meat, salt and cure until sticky

1 teaspoon Mustard seeds * 1 teaspoon powder
8 teaspoons Anise seeds
4 teaspoons Fennel seeds

Grind mustard, anise and fennel into to a fine powder

Mix powdered spices with the additional items listed below

1/4 cup Powdered Milk
1/4 cup buttermilk solids
3 teaspoons minced Garlic Powder
4 tablespoons Corn Sugar
8 teaspoons Ruby Red Paprika
8 teaspoons Cayenne Pepper
3 teaspoon Citric Acid
* optional: 2 tablespoons of Red Wine
1 teaspoon lemon rind
1 teaspoon Allspice
1 teaspoon crushed red pepper

Stuff into 30 - 38 mm casings for pepperoni or 21 mm casings for Snack Sticks.
If you find air bubbles poke pin holes into casing to remove air pockets.

Bake or smoke at 185° - 190° until an internal temperature of 150° is reached, this should take about 3 hours. If you choose to smoke pepperoni do so only after it is has been cooked and cooled!

If needed you may dip pepperoni in boiling water for 20 seconds to shrink casings, then remove and allow to cool to room temperature.

You should refrigerate for at least two hours before eating.

For best flavor let sit uncovered in refrigerator uncovered for several days before eating.

The key to good pepperoni is salt and fat! Yes I said fat. Make sure it is not too lean or it will come out dry. Use at least at 80% lean to 20% fat meat ratio. I 75% 25% might even be better.

If you don't have buttermilk solids use cultured buttermilk.



<http://www.deejayssmokepit.net>