

Pepperoni -Cooked

U.S.	Ingredient	Metric
2.5 lb.	Pork Shoulder Butt	1140.0 g
2.5lbs	Beef	1140.0 g
1.0 lb	Pork Back Fat	450.0 g
5 tsp.	Salt	35.0 g
1.0 tsp.	Cure#1	7.0 g
0.5 cup	Soy protein	50.0 g
2.0 Tbs.	Corn Syrup Solids	50.0 g
3.0 Tbs.	Paprika, Hot	18.0 g
1.0 Tbs.	Dextrose	12.0 g
1.0 Tbs.	Mustard Seeds	10.0 g
4.0 tsp.	Anise Seeds	10.0 g
5.0 tsp.	Pepper, Cayenne	9.0 g
1.0 tsp.	Garlic Powder	3.0 g
0.5 tsp.	Fennel seeds	1.0 g
2 Tbs.	Red wine	30.0 ml
6.6 lbs	< Totals >	3.0 kg



Method:

1. Grind meats through 3/16 " plate.
2. Mix salt and cure with meats until paste is sticky.
3. Grind spice to fine powder.
4. Add spices and remaining ingredients to mixer bowl; mix until well amalgamated.
5. Stuff into 38mm casings.
6. Cook at 185-190°F (without smoke) until 150°F internally---about 3 hours.
7. Remove from smokehouse and allow to cool
8. When cool, dip pepperoni in boiling water for 20 seconds to shrink casings, remove and allow to cool to room temperature.
9. Refrigerate several hours before use.



Len Poli – Sonoma, California
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