## Pepperoni -Cooked

U.S.	Ingredient	Metric	Percent
2½ lb.	Pork Shoulder Butt	1130.0 g	38.9
2½ lbs	Beef	1130.0 g	38.9
1 lb	Pork Back Fat	450.0 g	15.5
5 tsp.	Salt	35.0 g	1.2
½ cup	Milk, Non-Fat	50.0 g	1.7
4 Tbs.	Paprika, Hot	21.0 g	0.7
3 Tbs.	Pepper, Cayenne	16.0 g	0.5
11/4 Tbs.	Dextrose	12.0 g	0.4
1.0 Tbs.	Mustard Seeds	10.0 g	0.3
4 tsp.	Anise Seeds	10.0 g	0.3
1 tsp.	Cure#1	7.0 g	0.2
2 tsp.	Garlic Powder	6.0 g	0.2
½ tsp.	Fennel seeds	1.0 g	0.03
2 Tbs.	Red wine, dry 38mm casings	30.0 ml	1.0

Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

## **Method:**

6.4 lb

1. Grind meats through 3/16 " plate.

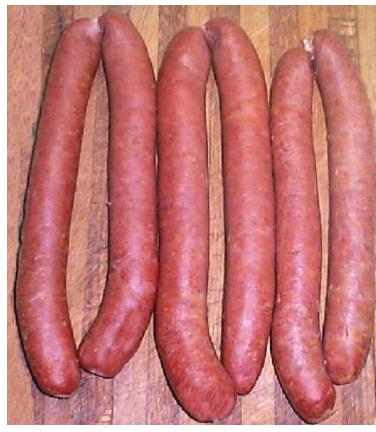
 $\leftarrow$  Totals  $\rightarrow$ 

2. Mix salt and cure with meats until paste is sticky.

2.9 Kg

100%

- 3. Grind spice to fine powder.
- 4. Add spices and remaining ingredients to mixer bowl; mix until well amalgamated.
- 5. Stuff into 38mm casings or 1½-inch fibrous 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.





## Sonoma Mountain Sausages

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