

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
1¼ 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	30.0 ml	1.0
	38mm casings		
6.4 lb	← Totals →	2.9 Kg	100%



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

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 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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