

# Dry-Cured Pepperoni

U.S.	Ingredient	Metric	Percent
3 lb.	Pork Shoulder Butt	1360.0 g	45.77
2 lbs	Beef	910.0 g	30.63
1 lb	Pork Back Fat	450.0 g	15.14
½ cup	Milk, Non-Fat	75.0 g	2.52
3 Tbs.	Salt	68.0 g	2.29
2 Tbs.	Red wine	30.0 ml	1.00
3 Tbs.	Paprika, Hot	18.0 g	0.61
1 Tbs.	Dextrose	12.0 g	0.40
1 Tbs.	AmesPhos	11.0 g	0.37
4 tsp.	Anise Seeds	10.0 g	0.34
1 Tbs.	Mustard Seeds	10.0 g	0.34
1 tsp.	Cure#2	7.0 g	0.24
1 Tbs.	Pepper, Cayenne	6.0 g	0.20
1 tsp.	Garlic Powder	3.0 g	0.10
½ tsp.	Fennel seeds	1.0 g	0.04
¼ tsp.	Starter Culture	0.4 g	0.01

**6½ lb. ←Green Weight→ 3.0 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 the meat, through a coarse (½ inch or 12.5mm) plate.
2. Dissolve starter in bottled or chlorine-free water-add a pinch of dextrose. Add the starter culture to the ground meats and mix well.
3. Sprinkle dry ingredients over ground meats. Mix together thoroughly.
4. Add the wine and continue mixing.
5. Re grind the mixture through a small (¼ inch or 6.5mm) plate.
6. Stuff into 12 x 1½ inch fibrous or 34 mm natural casings (tie off into 12" or 4" links).
7. Incubate at 86°F, 90% R/H for 12 hours.
8. Mature at 60°F, 70% R/H and allow to them to dry. They should lose about 30% of their green weight over the course of 3 weeks. If mold is objectionable to you, wipe it off with a cloth dampened with white vinegar.



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