

# Mediterranean-Style Pepperoni

## with Feta and Herbs

This Mediterranean-style pepperoni combines pork, beef, and lamb with a blend of Mediterranean spices and feta cheese. The addition of Mediterranean tea adds an herbal note that complements the spices beautifully.

**PREP TIME:** 20 minutes

**TOTAL TIME:** 1 hour 20 minutes

**COOK TIME:** 1 hour

1 lb ground pork  
1/2 lb ground beef  
1/2 lb ground lamb  
2 † salt  
1 † black pepper  
1 † paprika  
1 † cayenne pepper  
1 † crushed red pepper flakes  
1 † garlic powder  
1 † onion powder

1 † ground cumin  
1 † dried oregano  
1 † dried thyme  
1/4 C crumbled feta cheese  
1/4 † curing salt (Prague Powder #1)  
1/4 C ice water  
1/4 C red wine vinegar  
1/4 C brewed Honeybush Apricot tea,  
cooled

**MIX SPICES:** In a small bowl, combine all the spices and curing salt.

**PREPARE MEAT:** In a large bowl, mix the ground pork, beef, and lamb together. Add the spice mixture and mix until well combined.

**ADD LIQUIDS:** Stir in the ice water, red wine vinegar, brewed Honeybush Apricot tea, and crumbled feta cheese until the mixture is smooth and sticky.

**SHAPE AND WRAP:** Divide the mixture into two equal portions. Shape each portion into a log about 2 inches in diameter. Wrap tightly in plastic wrap.

**REFRIGERATE:** Place the wrapped logs in the refrigerator and let them cure for at least 24 hours.

**BAKE:** Preheat oven to 200°F. Unwrap the logs and place them on a wire rack over a baking sheet. Bake for 1 hour, or until the internal temperature reaches 160°F.

**COOL AND SLICE:** Let the pepperoni cool completely before slicing.