

Jasmine Phoenix Pearls Tea Pepperoni

Prep Time: 30 minutes

Cook Time: 7 days (curing time)

5 lb pork shoulder, ground

1/2 C kosher salt

1/4 C sugar

2 T pink curing salt

1/4 C Jasmine Phoenix Pearls Tea, finely

ground

2 T white pepper, coarsely ground

1 T garlic powder

1 T coriander seeds, crushed

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Jasmine Phoenix Pearls Tea, white pepper, garlic powder, and crushed coriander seeds in a bowl.

Mix with pork Thoroughly mix the curing mixture with the ground pork shoulder until well combined.

Stuff into casings Stuff the seasoned pork mixture into sausage casings, twisting into 6-inch links.

Refrigerate and cure Place the pepperoni links on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

Slice and cook After curing, slice the pepperoni as needed. Cook or use in recipes as desired.