

Cuban-Style Pepperoni

with Blood Orange Tea

This Cuban-style pepperoni is made with pork and infused with a blend of spices, including cumin, oregano, and cilantro. The addition of Blood Orange tea adds a citrusy note that complements the spices beautifully.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 20 minutes

COOK TIME: 1 hour

2 lbs ground pork

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 † lime zest

1/4 C chopped fresh cilantro

1/4 † curing salt (Prague Powder #1)

1/4 C ice water

1/4 C red wine vinegar

1/4 C brewed Blood Orange tea, cooled

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

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

ADD LIQUIDS: Stir in the ice water, red wine vinegar, and brewed Blood Orange tea 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.