

Pepperoni

This unique pepperoni recipe combines pork and beef with a blend of spices and a touch of honey for a slightly sweet and spicy flavor. The addition of Lapsang Souchong tea adds a smoky 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 lb ground beef

2 † salt

1 † black pepper

1 † paprika

1 † cayenne pepper

1 † crushed red pepper flakes

1 † garlic powder

1 † onion powder

1/2 † ground mustard

1/2 † fennel seeds

1/2 † sugar

1/4 † curing salt (Prague Powder #1)

1/4 C ice water

1/4 C red wine vinegar

1/4 C brewed Lapsang Souchong tea,
cooled

1 T honey

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

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

ADD LIQUIDS: Stir in the ice water, red wine vinegar, brewed Lapsang Souchong tea, and honey 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.