

Indian-Spiced Pepperoni

with Lamb, Pork, and Masala Chai

This Indian-spiced pepperoni combines lamb and pork, infused with cumin and other Indian spices, including Masala Chai. It's aromatic and flavorful, perfect for adding a unique twist to your favorite dishes.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 20 minutes

COOK TIME: 1 hour

1 lb ground lamb

1 lb 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 † ground coriander

1 † ground turmeric

1 † garam masala

1/4 † curing salt (Prague Powder #1)

1/4 C ice water

1/4 C red wine vinegar

1/4 C brewed Masala Chai tea, cooled

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

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

ADD LIQUIDS: Stir in the ice water, red wine vinegar, and brewed Masala Chai 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.