

Earl Grey Bravo 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 Earl Grey Bravo Tea, finely ground
2 T black pepper, coarsely ground
1 T garlic powder
1 T mustard seeds, crushed

Prepare the curing mixture Combine kosher salt, sugar, pink curing salt, ground Earl Grey Bravo Tea, black pepper, garlic powder, and crushed mustard 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.