

# North African-Spiced Pepperoni

## with Harissa Paste

This North African-spiced pepperoni is made with pork and infused with a blend of North African spices, including cumin, coriander, and harissa. It's spicy and flavorful, perfect for adding a unique twist to your favorite dishes. The addition of North African Spice tea enhances the depth of flavor.

**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 † ground coriander

1 † harissa paste (recipe below)

1/4 † curing salt (Prague Powder #1)

1/4 C ice water

1/4 C red wine vinegar

1/4 C brewed Kentucky Bourbon tea,  
cooled

**MIX SPICES:** In a small bowl, combine all the spices 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 North African Spice 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.

## Harissa Paste

2 red bell peppers, roasted and peeled

2 † ground cumin

2 † ground coriander

2 † ground caraway seeds

2 † smoked paprika

1 † cayenne pepper

4 cloves garlic, minced

1/4 C olive oil

Salt to taste

**BLEND INGREDIENTS:** In a food processor, combine all the ingredients and blend until smooth. Adjust seasoning with salt as needed. Store in an airtight container in the refrigerator.