



Zach's Spice Company
Library of Formulas

PEPPERONI FLAVORED SAUSAGE
(for 25 lb of meat)

Suggested meats include:

- | | | |
|----|-------------|---------|
| #1 | Beef Chucks | 25 lb |
| | or | |
| #2 | Pork Butts | 25 lb |
| | or | |
| #3 | Beef Chucks | 12.5 lb |
| | Pork Butts | 12.5 lb |

Processing

1. Grind the meat through a ½" plate, and then through an 1/8"
2. Add Zach's Pepperoni Seasoning and sausage curing salt (1 oz) to the meat mixture and mix together for 5 to 10 minutes.
3. Stuff meat mixture into the casing.
4. Hold the product for 24 to 48 hours in a clean room at 65 F and 69% humidity for fermentation to take place.

Smoking Process

1. Place the pepperoni in a preheated (125 degrees F) smokehouse for 1 hour with dampers open, or until the casings are dry.
2. Close the dampers to 1/4 open, (apply light smoke if desired), and gradually increase the smokehouse temperature to 165 degrees F and hold until the internal sausage temperature of 155 degrees F is reached.
3. Remove from the smokehouse and shower the sausage to reduce the temperature of the sausage to below 100 degrees F.
4. Hold at room temperature for 2 hours before refrigerating.

Note: Traditionally, pepperoni is not smoked, but it is an option.

Actual Pepperoni uses a starter culture that requires days to produce the genuine product. This seasoning will produce a good tasting sausage that mimics pepperoni.