



PEPPERONI FLAVORED SAUSAGE (FOR 25 LB OF MEAT)

SUGGESTED MEATS INCLUDE:

#1	BEEF CHUCKS OR	25 LB
#2	PORK BUTTS OR	25 LB
#3	BEEF CHUCKS PORK BUTTS	12.5 LB 12.5 LB

PROCESSING

1. GRIND THE MEAT THROUGH A 1/2" 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.