Homemade Beef Pepperoni

This beef pepperoni is a flavorful homemade cured meat, on the dry side, formed into rolls, baked, and sliced Yield:

5 lbs (or 5 rolls)
Ingredients:

5 pounds lean ground beef
5 heaping teaspoons of Morton’s “Tender Quick” curing salt
2 1/2 heaping teaspoons of mustard seed
1 teaspoon ground pepper
2 1/2 teaspoons garlic salt
1/2 teaspoon cayenne pepper Instructions:

Day 1: Mix all the ingredients and knead well. Refrigerate in sealed container (or air-tight with plastic wrap).

Day 2: Knead again; cover and continue refrigerating.

Day 3: Form meat into four rolls. Place rolls on an oven grill pan or wire rack; place the grill/rack on/inside a cookie sheet, so excess fat can drip. Bake 7 hours at 150 degrees. Turn rolls 45 degrees every 2 hours.

Store in the fridge or freezer.



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This recipe is from Tammy’s Recipes.