

Tammy's Spicy Pepperoni

A spicy dense cured pepperoni recipe. This recipe is very easy to make and has that authentic pepperoni taste.

Yield:

2 pounds of pepperoni

Ingredients:

2 pounds lean ground beef (85% lean or leaner)

2 teaspoons liquid smoke flavoring

2 teaspoons ground black pepper

2 teaspoons mustard seed

1 1/2 or 2 teaspoons crushed fennel seed*

1 or 2 teaspoons crushed red pepper**

1/2 teaspoon garlic powder

1 teaspoon paprika

1/2 teaspoon sugar

2 heaping teaspoons Morton's Tender Quick curing salt

Instructions:

1. Combine seasonings and meat and mix thoroughly, using hands. Cover and refrigerate for 48-72 hours.

2. Form meat into two long logs or rolls. Place a rack (or pan/sheet

with drainage) on a cookie sheet and put the logs onto rack.

Bake at 200

degrees for 8 hours, rotating logs every 2 hours.

3. Logs will be a bright pink when they are finished, and should be fairly dry and firm. Wipe off excess grease and allow meat to cool. Chill and then slice thinly. Refrigerate for up to 2 weeks or freeze for longer storage.



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This recipe is from Tammy's Recipes.