



## No Ferment Deli Style Pepperoni

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A classic deli style pepperoni with great flavor and texture without worrying about fermenting or drying for weeks. Perfect for pizza, sandwiches, or a snack tray.

### Ingredients

- 10 lb ground beef
- 2 tsp cure
- 8 tsp kosher or pickling salt
- 4 tsp whole mustard seed

- 6 tsp coarse ground black pepper
- 1 tsp allspice
- 3 tsp anise
- 6 tsp crushed fennel seeds
- 1 tbsp corn sugar
- 1 tbsp corn syrup solids
- 4 tbsp red pepper flakes, adjust to taste
- 4 tbsp ground cayenne pepper, adjust to taste
- 2 cups binder
- 2 cups ice water

This recipe makes a medium hot pepperoni. Reduce or increase the cayenne and red pepper flakes to suit your taste.

## **Instructions**

1. Grind the meat twice, using a fine plate for the second grind.
2. Mix all seasonings, cure, binder, and ice water into the meat until fully blended and sticky. The mixture should cling to your hand when turned upside down.
3. Stuff into prepared fibrous casings as tight as possible.
4. Place in the smoker at 130°F for 1 to 2 hours to dry the casings.
5. Add smoke and raise smoker temperature to 150°F for 2 hours with dampers half open.
6. Raise smoker temperature to 165°F and continue cooking until the sausage approaches an internal temperature of 152°F.
7. If needed, raise smoker temperature to 175°F until the sausage reaches an internal temperature of 152°F. Keep dampers open or no more than one quarter closed.
8. Try not to exceed 180°F smoker temperature or the fat may begin to render out.
9. Immediately place sausage into ice cold water for 20 minutes to stop the cooking process.
10. Remove and dry at room temperature.
11. Wrap and refrigerate overnight to 3 days to let the flavors meld before slicing.

[More details on my blog](#)