



Pepperoni Snack Sticks (Cooked & Smoked, No Fermentation)

[Full Step-by-Step Guide on the Blog](#)

These pepperoni snack sticks are juicy, flavorful, and cooked rather than fermented. Perfect for small batches or a full ten-pound recipe. Prep your casings the night before for the best results.

Ingredients (for 10 lbs of ground meat)

- 10 lb ground meat (beef, pork, or mixture)

- 2 tsp cure #1
- 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 fennel seeds
- 1 tbsp corn sugar
- 2 tbsp red pepper flakes (adjust for heat)
- 2 tbsp ground cayenne pepper (adjust for heat)
- 2 cups soy or whey protein (or binder of choice)
- 4 cups ice water (if using milk solids only 2 cups water)

Instructions

Step 1: Prep Casings

Rinse sheep casings in cold water inside and out, then soak overnight in cold water with 1 tsp baking soda per quart. Keep in fridge until ready to stuff.

Step 2: Mix Meat & Spices

Combine cure, salt, mustard seed, black pepper, allspice, corn sugar, red pepper flakes, cayenne, and binder with water. Mix into ground meat thoroughly until it sticks to your hand. Keep meat cold while prepping for stuffing.

Step 3: Stuff Casings

Slide soaked casing onto sausage tube. Use a press (or grinder attachment if necessary) to stuff meat mixture into casings, tight but not overstuffed. Measure out sticks, pinch, cut, and fold as desired.

Step 4: Smoke & Cook

Preheat smoker to about 125°F. Dry casings for 1–2 hours, then smoke starting around 135°F. Gradually raise temp: 145°F for 2 hours, then up to 160°F. Finish at internal temperature of 152°F. Avoid exceeding 180°F to prevent fat rendering.

Step 5: Ice Bath & Rest

Remove sticks at 152°F internal temp and immerse in ice water for 10 minutes. Hang until dry, then wrap and refrigerate overnight to 3 days to let smoke and flavor meld.

Step 6: Freeze & Store (Optional)

For vacuum sealing and freezing, freeze sticks individually on a tray first, then vacuum seal. This prevents them from getting squashed and makes it easy to pull a few sticks later.

[Find more details and photos on the blog](#)