

Jalapeño and Pepper Jack Summer Sausage: Homemade & Spicy

Jalapeño and Pepper Jack Summer Sausage



OVEN
325°F

TIME
5-7 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 2 lbs ground pork
- 1 lb ground beef
- 1 cup shredded pepper jack cheese
- 2 jalapeños (seeded and diced)
- ... cup cold water
- 2 tbsp curing salt (Prague Powder #1 or Pink Curing Salt)
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp ground black pepper
- $\frac{1}{8}$ tsp cayenne pepper
- $\frac{1}{8}$ tsp liquid smoke

Swaps and Notes:

Ground Meats: The combination of ground pork and beef provides the ideal fat content and flavor. You can adjust the ratio to your preference, but ensure there's enough fat for moisture and flavor.

Pepper Jack Cheese: Shred your own cheese from a block for the best melt and flavor. Other melty, spicy cheeses like Monterey Jack with a pinch of red pepper flakes can work as a substitute.

Jalapeños: Adjust the amount of jalapeños to your preferred heat level. For less heat, remove all seeds and white pith. For more heat, you can leave some seeds in, or add an extra jalapeño.

Curing Salt (Prague Powder #1 / Pink Curing Salt): This is essential for safety and for achieving the characteristic color and flavor of summer sausage.

Do NOT substitute with regular salt or large amounts of pink Himalayan salt. It must be a curing salt specifically designed for sausage making. Follow package directions carefully.

Liquid Smoke: This adds a wonderful smoky flavor without needing a smoker. Adjust the amount to your desired smokiness.

Spices: Feel free to adjust garlic powder, onion powder, black pepper, and cayenne to your taste.

DIRECTIONS

1. Let's get this flavorful : Jalapeño and Pepper Jack Summer Sausage made!
2. Mix : Ingredients Thoroughly: In a very large mixing bowl, combine the ground pork, ground beef, shredded pepper jack cheese, diced jalapeños, cold water, curing salt, garlic powder, onion powder, ground black pepper, cayenne pepper, and liquid smoke. This is the stage where thorough mixing is crucial! Use your hands to mix everything together for at least 5-7 minutes, ensuring all the spices, cheese, and jalapeños are evenly distributed throughout the meat mixture. This also helps develop the protein bind, which is important for sausage texture.
3. Refrigerate to : Meld Flavors: Once thoroughly mixed, cover the bowl tightly with plastic wrap. Refrigerate the mixture for a minimum of 24 hours. This essential resting time allows the flavors to meld and deepen, and the curing salt to work its magic, giving the sausage its characteristic texture and color.
4. Preheat : Oven: After the refrigeration period, preheat your oven to 325°F (165°C). Line a large baking sheet with parchment paper for easy cleanup.
5. Shape : Logs: Divide the sausage mixture into equal portions (e.g., 2 or 3 portions, depending on desired log size). On the parchment-lined baking sheet, form each portion into a tight log, approximately 1.5 to 2 inches in diameter. Roll them firmly to eliminate any air pockets.
6. Bake: Place the shaped sausage logs on the prepared baking sheet. Transfer to the preheated oven and bake for 1.5 to 2 hours. The cooking time will vary depending on the thickness of your logs. Bake until an

internal temperature of 160°F (71°C) is reached when a meat thermometer is inserted into the center of the thickest part of the log.

7. **Cool and : Serve:** Once the summer sausage logs reach the target internal temperature, remove them from the oven. Let them cool completely on the baking sheet at room temperature, then transfer them to the refrigerator to chill thoroughly. Once cold, slice into thin rounds and serve!

SWAPS & NOTES

It truly brings that nostalgic, homemade taste, but with an exciting, modern twist.

It's also incredibly satisfying to craft your own sausage, knowing exactly what goes into it, and the process is surprisingly straightforward, culminating in a product that's miles better than anything store-bought.

You can adjust the ratio to your preference, but ensure there's enough fat for moisture and flavor.

Pepper Jack Cheese: Shred your own cheese from a block for the best melt and flavor.

TIPS FOR SUCCESS

Accurate Curing Salt Measurement: Curing salt is potent.

Measure it precisely to ensure both safety and proper flavor.

Thorough Mixing: Mixing the meat mixture thoroughly (for at least 5-7 minutes) is vital.

It helps emulsify the fat and distribute the curing salt and seasonings evenly, which contributes to the sausage's texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/jalapeno-and-pepper-jack-summer-sausage-homemade-spicy/>