

Dry Cure Bacon:

Belly Slab: 11lbs

Mix all of the seasonings together (dry rub). the meat/seasoning rub together and let sit until the mixture becomes more of a paste (salt and sugar will extract the moisture) in a lug. Then you will need to set the belly mixture in a lug into the cooler, it will need to stay in there for about 2 weeks before being able to cook/smoke it.

Remove meat from the bag and rinse with cold water.

Place meat on a rack in the fridge overnight to form a pellicle.

The product then will be put in a smoker to cook. 140° with damper open for 2 hours then add the chip/sawdust to the pan, set damper to 2/3 closed, and turn heat up to 160°. Then you will move the damper to 1/2 open and smoke for 4 hours. After you will remove the dustpan and turn the heat up to 170° until you reach internal temp of 155°

Ingredient Amount:	
4.8 oz salt`	2.4 oz Brown sugar
7.8g Cure	1.5oz pepper

Brine Cure Bacon/Tumbled Bacon:

Belly Slab: 11lbs

Mix Cure #1 with water. Add salt and sugar and mix well. Salt and sugar will not dissolve completely. At this point it can either go into a tumbler or in a air locked bag. Put the meat in your bag and pour the brine into the bag, expel air, seal the bag. If you use a vacuum sealer, you only need to get out most of the air. Coat the meat with the brine and set in the fridge. Turn bag daily and cure for 10 - 12 days.

Remove meat from the bag and rinse with cold water.

Place meat on a rack in the fridge overnight to form a pellicle.

The product then will be put in a smoker to cook. 140° with damper open for 2 hours then add the chip/sawdust to the pan, set damper to 2/3 closed, and turn heat up to 160°. Then you will move the damper to ½ open and smoke for 4 hours. After you will remove the dustpan and turn the heat up to 170° until you reach internal temp of 155°

Ingredient Amount:	
6.25g Cure	62g Sugar
40g Salt	224g Water
10g Pepper	