

# Easy Homemade Bacon Recipe

In this recipe the bacon is made from a section of pork belly. You'll need...

- One 4 pound boneless pork belly
- One-half cup dark brown sugar
- One-half cup Tender Quick® Meat Curing Mix
- One tablespoon coarse ground black pepper

Rinse the pork belly and rub in the black pepper, covering all sides. Next, press the Tender Quick® curing mix onto the belly. And after that, the brown sugar. Place the pork belly in a large plastic food storage container or food storage bag and refrigerate for four days, turning over once each day.

After the fourth day, rinse off the cure and sugar, then dry the belly off with paper towels. Allow the now-cured pork to air dry while you prepare the smoker.

## Smokin' Bacon

The next step of the homemade bacon recipe is to smoke the cured pork belly in a cold smoker for 4 to 6 hours, depending on how smoky you want your bacon to taste. You can smoke the bacon in a hot smoker, but try to keep the smoker temperature below 200 degrees Fahrenheit. And remove the pork when it reaches 140 degrees Fahrenheit. You don't want it to cook in the smoker. It just needs to get some smoke flavor.

After smoking, wrap the bacon in plastic wrap, then in foil, and refrigerate for at least two days before slicing and frying as you would regular store bought bacon.

## Smoked Bacon (PS Seasoning & Spices, Inc.)

### Suggested Curing Procedure

- 5 Gallons Ice Water (35-40 degrees F)
- 5 lbs. of #159 Maple Cure
- Mix thoroughly

### Cover Pickling Procedure

Inject bellies (8-10% of gross weight) with above cure. Use a hand or electric brine pump. Place bellies in plastic or S/S lugs and submerge in same. Cover pickling solution (add weight to keep submerged). Cure for 4-6 days. Remove from cure and wash thoroughly in warm water. Let product dry for several hours.

## **Smoking Procedure**

Preheat smoker to 100 degrees F with damper 3/4 open; hang bellies on bacon combs or hangers (no parts touching); add 2/3 pan sawdust (moistened).

Increase thermostat to 110 degrees F and smoke for 5 hours.

Increase thermostat to 130 degrees F and add another 2/3 pan sawdust (moistened).

Smoke for 5 hours and remove sawdust pan. Then close dampers.

Increase thermostat to 170 degrees F. Run until internal temperature reaches 140 degrees F.

Turn off thermostat. Remove to cooler for 10-12 hours before slicing.