

Uncle Dave's Smoked Bacon (Short-Cut)

I buy the bacon from the store “thick” sliced, but in a block like pork belly would be before slicing, 1.5# to 2# size. It must be in this form to be able to smoke properly. (See picture 1)

Next I wrap the bacon in an ALL COTTON (with the label removed) dish towel and tie (See picture 2) it together with Butcher twine (Cotton).

You can put 2 to 3 slabs (3# to 4.5#) together with one towel, depending on the size of your towel and the size of the bacon slabs.



Picture 1



Picture 2

Source of Wood for Smoke

Use only hardwood sawdust or chips for smoking. Resinous evergreen wood will impart an undesirable flavor. I prefer Hickory, but here are a few wood options that work:

Wood	Characteristics
Apple	Slightly sweet, fruity smoke that is mild , but capable of flavoring bacon
Cherry	Slightly sweet, fruity smoke that is mild , but capable of flavoring bacon
Hickory	Strong hearty taste
Oak	Strong, earthy smoke for a robust bacon
Maple	Sweet smoke – good for bacon you will eat with pancakes

Smoking the Bacon

Spray the smoker racks with vegetable spray to prevent sticking. Place the wrapped slabs on the smoker racks (See picture 2) and place the racks in your smoker.

Smoke for 4.5 to 7 hours at a temperature of 110° to 130° F depending on how much bacon you are smoking. I smoke 4.5# to 9.0# for about 5 hours. You can extend or reduce the smoke time after you do your first batch if you want more or less smoke flavor.

Do NOT exceed 130° F, as you are not cooking the bacon, you are just smoking it.

When the bacon is done remove it from the smoker, and let it cool down. After cooling down put it into Zip Lock bags and put into your refrigerator.

Allow 4 to 5 days for the smoke to "cure" all the way through the bacon.

I cannot express how important it is you give the bacon several days to allow the smoke to go through.

You will be amazed how smoking the store bought bacon improves the taste of it. Awesome flavor.