



BLUESCREEK FARM MEATS'

SMOKED BACON

INSTRUCTIONS

In a 2-gallon container, mix together the brown sugar, curing salt, and water. Submerge the pork belly in the mixture so that it is covered completely. If the meat floats, you can weigh it down with a dinner plate or similar object.

Refrigerate covered for six days.

Light charcoal in an outdoor smoker. Soak wood chips in a bowl of water. When the temperature of the smoker is between 140° and 150° F, coals are ready. Smoke the pork belly for 6 hours, throwing a handful of wood chips on the coals about once an hour.

Store in the refrigerator.

Slice and fry as you would store-bought bacon.

Canadian Bacon

Use a boneless pork loin. Use the same amounts of ingredients per pound as for pork belly. Increase the temperature of the smoker to 180 degrees F after 4 hours, and cook until the internal temperature of the meat is 165° F

Reference:

<http://www.recipegoldmine.com/smoke/smoke21.html>

Serves 2-4 people

INGREDIENTS

4 lb fresh pork belly
1/2 C packed brown sugar
1/4 C pink curing salt
1 gallon cold water, or as needed
1 (10 pound) bag charcoal briquettes
Hickory or apple wood chips

EQUIPMENT

Smoker
Deep dish
Refrigerator