

Easy Plain EQ Bacon

Start with EQ cure calculator for correct amount of salt (I use Morton's kosher), sugar (white or brown), and cure #1.

Two EQ cure calculators can be found on the EQ curing page.

I mix everything in the cure together. I then place the meat into a tupperware that is close to the size of the piece of meat and add the cure, flipping it around in the tupperware.

I place the meat into a ziploc bag and put it on a cookie sheet (in case of leaks) and place it into the refrigerator for 7-14 days depending on the size/thickness of the meat. Try to flip the bag each day, if possible. Some people also massage the meat each time they flip to further work the cure in.

After curing, pull from the ziploc bag and place on cookie rack on a cookie sheet overnight to form pellicle (smoke will adhere to the meat). Hot or cold smoke to your liking. After smoke, allow to mellow in the refrigerator for your preferred amount of time. Slice and enjoy.