

Smoked Jalapeño Bacon

Ingredients

- 1.7 pounds belly
- 1 cloves of garlic
- 1 chopped Jalapeno pepper
- 1 Bay Leaf
- 1/4 cup red onion
- 1/4 cup chopped cilantro
- 4 tsp kosher salt
- 4 tsp brown sugar or coconut sugar
- 2/3 tsp pink curing salt
- 1/3 cup of maple syrup

Directions

Trim pork belly to fit into a large zip-top bag.

Add remaining ingredients to the bowl of a food processor or blender. Process until smooth.

Pour cure into zip top bag with the pork belly. Seal and refrigerate, turning daily, for seven days.

On the seventh day, remove the pork belly from the fridge and rinse well.

Pat dry with paper towel.

Set smoker to 150 degrees.

Place pork belly fat side up.

Smoke pork belly until 110 internal temperature.

Remove pork and slice off the skin while still hot.

Seal pork in plastic when cool and refrigerate overnight.

To serve, slice thinly and pan-fry or chop and add to beans or stews. Freeze for about 1 hour or until firm and slice with a sharp chef's knife.