

Basic Canadian Bacon Recipe

2 pounds pork loin (trimmed)
2 TBS Morton's Tenderquick
2 TBS Brown sugar
1 TSP ground black pepper
¼ tsp garlic powder

Coat with spices and place in ziploc baggie

Place in fridge, flip every day for 7 days

Remove from fridge, rinse well

Put back in fridge overnight on a drying rack uncovered

Smoke at around 180-200 degrees until internal temperature reaches 145

Allow to cool and place in fridge overnight

Slice and enjoy. I like this more cold than heated in a pan.