

## Spicy Canadian style bacon

Start with EQ cure calculator for correct amount of salt, sugar, and cure #1

(per lb. of meat)-

Add:

½ teaspoon black pepper

1 teaspoon red pepper flakes

¼ teaspoon cayenne pepper

½ teaspoon chili powder

Personally, I mix everything in the cure at the beginning. 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 over everyday if possible.

Some people also massage the meat a little to work the cure in.

After curing, pull from the ziploc bag and place on cookie rack 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.