

1 Large Pork Belly

1 Tablespoon Morton Tender Quick per pound of Pork Belly (measure Tender Quick exactly).

1 ½ Tablespoon Brown Sugar per pound of Pork Belly

Apply the rub all sides of the pork belly.

You can add any number of ingredients to the cure if you desire, hot sauce, pepper flakes, maple syrup, bourbon, honey, pepper, spices, etc

Place in a large plastic container and seal (you will need to cut the belly to fit the container)

I use two 8.5" x 13" Rubbermaid containers.

Place in the refrigerator.

Liquid will form in the container. This is the brine.

Allow 7 days per inch of thickness. I do 10 days maximum even with 2 inch thickness.

Turn the bacon over in the container every day. At the end of the allotted days, remove the bacon from the container. You can slice off a piece and fry it to determine if it is too salty. As I am on a low sodium diet, at this point I soak the bacon in ice water for 2-3 hours. This leaches out some of the salt. You can skip soaking if you desire. Pat the bacon dry and place on a wire rack over the container in the refrigerator for 4-12 hours. The surface will become tacky. This is the pellicle which allows the smoke to adhere to the bacon. Place in the smoker at 175 degrees till an internal temp of 145-150 degrees. Remove from the smoker and allow to cool. Place in the freezer for 30-45 minutes. This makes the bacon easier to slice.

\*\*\*You can also use this recipe for making Canadian Bacon using pork loin and Buck Board B