

## Basic Bacon Brine Recipe

### Ingredients:

- 8-12lbs skinless pork belly
- 2 cups sea salt
- 2 cups white sugar
- 2 cups brown sugar
- 2 Tbs Prague #1 or Insta Cure #1
- 2 gal distilled water

### Brine Directions:

Rinse the belly thoroughly in cold water and cut in half. Trim excess fat if necessary. Add all other ingredients and stir to make brine. Place belly pieces in brine in a non-reactive container and weigh down with a non-reactive object if necessary to make sure they are completely covered. Place in refrigerator and soak for 10-12 days, flipping every other day or so.

Remove from brine and rinse thoroughly with cold water. Cut a slice from the middle (not end) of one of the bellies and fry it to test the saltiness. If the saltiness is correct then proceed to the smoking directions. If it is not salty enough, place back in brine and rinse and check daily until it achieves proper saltiness. If it is too salty, soak in cold water for 1 hr and check again. If still too salty, change the water and soak for another hour. Repeat until proper saltiness is reached.

### Smoke Directions:

Place bellies on a rack and put in the refrigerator overnight to allow a pellicle to form. Heat your smoker to 125 degrees. Add any other spices/flavors to the bellies at this time by rubbing evenly on the outside. Go easy on extras the first time around. Add bellies to the top racks and smoke for 4-12hrs, depending on how much smoke flavor you like. You can test the smokiness by again cutting off a slice from the middle and frying it up.

### Storage Directions:

Once it is finished smoking, wrap in plastic and place in the refrigerator overnight. Slice cold or partially frozen bellies to desired thickness with a Granton-edged slicer knife or meat slicer. Vacuum seal and place in refrigerator (2-3 weeks) or freezer (1 year. Good luck lasting that long).

### Cooking Directions:

This bacon has been warm smoked to an internal temp of 100-120, not cooked. Therefore to ensure safety you must cook this bacon to a temperature of approximately 160 degrees before eating it.

