

# Smoked Bacon



## HOT TIP

Use a light wood such as apple to smoke bacon as stronger woods such as mesquite will be too harsh for the bacon.

### Ingredients:

- Whole pork belly (2kgs approx.)
- $\frac{3}{4}$  teaspoon curing salt
- 5 tablespoons kosher salt
- 2 tablespoons granulated sugar

### PROCEDURE:

- Combine the kosher salt, sugar, and curing salt in a small bowl and cover the whole surface of the pork belly.
- Let it sit until the curing mixture is absorbed and moisture has beaded on top, about 5 minutes.
- Place the belly in an extra-large resealable zip lock plastic bag.
- Refrigerate for 7 days, flipping the belly every day
- Once the belly has been in the fridge for 7 days, remove from the zip-lock bag, rinse under cool water and pat it very dry with paper towels.
- Place it on the rack skin-side up and refrigerate uncovered overnight.
- Remove the pork belly from the fridge and bring to room temperature for 1 hour.
- Put the pork belly in the smoker and smoke at 90-95 degrees.
- Smoke the pork belly until it reaches an internal temperature of 65 degrees (4-6 hours)
- Remove from the smoker and once cooled, remove the top of the skin.
- Wrap the bacon tightly in plastic wrap and refrigerate it overnight before slicing and cooking. It can be kept tightly wrapped for up to 2 weeks in the refrigerator or up to 3 months in the freezer, but before freezing, be sure to wrap the bacon in plastic wrap and then foil to prevent freezer burn.

Cook  
Time



4-6 HRS.

**BBQ Spit Rotisseries**

the outdoor cooking specialist!