

Dry Cured Bacon

Tuesday, January 5, 2021 9:42 AM

Dry Cured Bacon

1 10B pork belly cut in half(easier to fit in fridge)

1/3c kosher salt

1c sugar or 1c Lakanto Monkfruit 1:1 Golden Sweetener for Keto Bacon

1Tbsp curing salt(prague powder #1)

3Tbsp coarse ground black pepper

Mix ingredients and rub pork belly generously on all sides. Cure in fridge on a rack for 3-5 days turning each day and drain extra liquid if possible. Racking keeps bacon from sitting in liquid that drains off.

After curing, Smoke to 150 on apple or cherry wood.

Chill bacon overnight and then slice to 3mm(thin) or 6mm(thick) with rotary slicer.

Roast bacon at 325 in trays lined with foil to render fat. This technique produces a great mouth feel that has a softness of porkbelly and crispness of bacon.

Dry Cured Bacon Steps

Friday, October 23, 2020 11:10 AM



Raw Pork Belly



Cutting the Belly



Rubbing the Belly



Ready to cure



Cured 3-5 days



After smoking



After slicing



Ready to cook



Cooked