

## Smoked Pork Belly (Bacon)

Preparation time

3-5 days

Cooking time

2-3 hours plus frying time

Ingredient(s)

3 t. kosher salt

2 t. black pepper

2 T. brown sugar

¼ t. Prague powder (2.5g/1kg meat)

⅓ c. distilled water

Directions

This recipe is for 1.5 lbs of pork belly. If you have larger cuts of meat, adjust seasoning and curing.

Mix all ingredients in a 1 gallon zip-lock bag. Add pork and mix thoroughly making sure meat does not overlap while sitting.

Refrigerate for 3-5 days flipping bag over daily.

Remove pork and rinse off the cure and seasoning.

COLD smoke meat for 2-3 hours.

Remove from smoker and refrigerate for 1 day. Can be wrapped in Saran-wrap and foil for storage. It will keep for several days.

For long term storage, freeze for up to 3 months.

Associated media

