

Pork Bacon

with Maple Early Grey Mornings tea

This pork bacon recipe combines the sweetness of maple syrup with the citrusy notes of Earl Grey Bravo tea. It's a delicious and flavorful twist on traditional bacon.

PREP TIME: 20 minutes

CURE TIME: 7 days

2 lbs pork belly

1/4 C kosher salt

2 T brown sugar

1 † curing salt (Prague Powder #1)

COOK TIME: 1 hour

TOTAL TIME: 7 days 1 hour 20 minutes

1/4 C maple syrup

1/4 C brewed Maple Early Grey

Mornings tea, cooled

PREPARE CURE: In a small bowl, combine the kosher salt, brown sugar, curing salt, maple syrup, and brewed teas.

MARINATE THE PORK BELLY: Place the pork belly in a shallow dish or a resealable plastic bag. Pour the cure mixture over the pork belly, ensuring it is well coated. Seal the bag or cover the dish and refrigerate for 5 days, turning daily to ensure even curing.

DRY THE PORK BELLY: After curing, remove the pork belly from the marinade and pat it dry with paper towels. Place the pork belly on a wire rack set over a baking sheet and let it air dry in the refrigerator for another 24 hours. This helps develop the desired texture and allows the flavors to concentrate.

BAKE: Preheat oven to 200°F. Place the venison belly on a wire rack over a baking sheet and bake for 1 hour, or until the internal temperature reaches 150°F.

COOL AND SLICE: Let the bacon cool completely before slicing.

STORE FOR LATER: Place the sliced bacon in a resealable plastic bag or an airtight container. Store in the refrigerator for up to a week or freeze for up to three months.