

Orange-Pepper Bacon

with Tri-Pepper Chai and Orange Tea

This bacon recipe combines the zesty flavors of fresh oranges and tri-colored peppers with the subtle heat of red chili pepper flakes. The addition of Tri-Pepper Chai and Orange tea enhances the overall flavor profile.

PREP TIME: 20 minutes

CURE TIME: 7 days

COOK TIME: 1 hour

TOTAL TIME: 7 days 1 hour 20 minutes

2 lbs pork belly
1/4 C kosher salt
2 T brown sugar
1 t curing salt (Prague Powder #1)
1 t black pepper, coarsely ground
1 t white pepper, coarsely ground

1 t green pepper, coarsely ground
1 t red chili pepper flakes
1 orange, zested and juiced
1/4 C brewed Tri-Pepper Chai tea, cooled
1/4 C brewed Orange tea, cooled

PREPARE CURE: In a small bowl, combine the kosher salt, brown sugar, curing salt, black pepper, white pepper, green pepper, red chili pepper flakes, and orange zest and juice, 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.