

# Pu-erh ChOrange Bacon

**Prep Time:** 20 minutes

**Cook Time:** 7 days (curing time)

5 lb pork belly, skin removed  
1/2 C kosher salt  
1/2 C brown sugar

2 T pink curing salt  
1/4 C Pu-erh ChOrange Tea, finely ground  
1/4 C black pepper, coarsely ground

**Prepare the curing mixture** Combine kosher salt, brown sugar, pink curing salt, ground Pu-erh ChOrange Tea, and black pepper in a bowl.

**Cure the pork belly** Rub the curing mixture evenly over the pork belly, ensuring it is well coated. Place the pork belly in a large resealable plastic bag, removing as much air as possible.

**Refrigerate and turn** Refrigerate the pork belly for 7 days, turning it over every day to ensure even curing.

**Rinse and dry** After 7 days, remove the pork belly from the bag and rinse off the curing mixture under cold water. Pat the pork belly dry with paper towels.

**Slice and cook** Thinly slice the cured pork belly into bacon strips. Cook as desired and enjoy.