

Venison Bacon

with Blackberry and Assam Melody Tea

This unique venison bacon recipe combines the rich flavors of venison belly with the sweetness of blackberry and the robustness of Assam Melody tea. It's a delicious and adventurous twist on traditional bacon.

PREP TIME: 30 minutes

CURE TIME: 7 days

2 lbs venison belly
1/4 C kosher salt
2 T brown sugar
1 t curing salt (Prague Powder #1)
1/2 t black pepper

COOK TIME: 1 hour

TOTAL TIME: 7 days 1 hour 30 minutes

1/2 t garlic powder
1/2 t onion powder
1/4 C brewed Blackberry tea, cooled
1/4 C brewed Assam Melody tea, cooled

PREPARE CURE: In a small bowl, combine the kosher salt, brown sugar, curing salt, black pepper, garlic powder, and onion powder, and brewed teas.

MARINATE THE VENISON BELLY:

Place the venison belly in a shallow dish or a resealable plastic bag. Pour the cure mixture over the venison 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 VENISON BELLY:

After curing, remove the venison belly from the marinade and pat it dry with paper towels. Place the venison 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.