

Herb-Crusted Bacon

with Earl Grey Bravo Tea

This bacon recipe combines the aromatic flavors of fresh herbs with the citrusy notes of Earl Grey Bravo tea. It's a unique and flavorful bacon perfect for any occasion.

Prep Time: 20 minutes

Cure Time: 7 days

2 lbs pork belly

1/4 C kosher salt

2 T brown sugar

1 t curing salt (Prague Powder #1)

Cook Time: 1 hour

Total Time: 7 days 1 hour 20 minutes

1/4 C fresh rosemary, chopped

1/4 C fresh thyme, chopped

1/4 C fresh sage, chopped

1/4 C brewed Earl Grey Bravo tea, cooled

PREPARE THE CURE:

In a bowl, combine the brewed Earl Grey Bravo tea, brown sugar, kosher salt, fresh rosemary, fresh thyme, fresh sage, and the curing salt. Mix well until the sugar and salts are dissolved.

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.