Coppa with Yunnan Noir

2.2 lbs pork neck (Coppa)5 1/2 t kosher salt1/2 t Cure #21/3 t cracked black pepper1/8 t ground cloves

1/16 t ground bay leaf1/8 t ground cinnamon1/16 t ground nutmeg2 T Yunnan Noir tea leaves

MIX ALL INGREDIENTS and rub onto the pork neck.

VACUUM SEAL and refrigerate for 7 days.

REMOVE FROM THE BAG, wrap in a casing, and place on a wire rack set over a baking sheet in the refrigerator. Let it cure for 2-3 months, turning occasionally to ensure even drying.