

Canadian Bacon

with Maple and Mambo Tea

This Canadian bacon recipe combines the sweetness of maple syrup with the smoky notes of Mambo tea. It's a delicious and flavorful twist on traditional Canadian bacon.

PREP TIME: 20 minutes

CURE TIME: 7 days

2 lbs pork loin
1/4 C kosher salt
2 T brown sugar

COOK TIME: 1 hour

TOTAL TIME: 7 days 1 hour 20 minutes

1 t curing salt (Prague Powder #1)
1/4 C maple syrup
1/4 C brewed Mambo tea, cooled

PREPARE CURE: In a small bowl, combine the kosher salt, brown sugar, curing salt, and maple syrup.

RUB PORK LOIN: Rub the pork loin with the brewed Mambo tea, then coat it evenly with the cure mixture.

CURE IN REFRIGERATOR: Place the pork loin in a resealable plastic bag and refrigerate for 7 days, turning the bag once a day.

RINSE AND DRY: After 7 days, remove the pork loin from the bag, rinse it under cold water, and pat it dry with paper towels.

BAKE: Preheat oven to 200°F. Place the pork loin 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.