

# Black-Pepper Bacon

## with Yunnan Noir Tea

This bacon recipe combines the robust flavors of black pepper with the deep, rich notes of Yunnan Noir tea. It's a perfect blend for those who love a bit of spice with their bacon.

**PREP TIME:** 20 minutes

**CURE TIME:** 7 days

2 lbs pork belly  
1/4 C kosher salt  
2 T brown sugar  
1 † curing salt (Prague Powder #1)

**COOK TIME:** 1 hour

**TOTAL TIME:** 7 days 1 hour 20 minutes

2 T coarsely ground black pepper  
1 † red chili pepper flakes  
1/4 C brewed Yunnan Noir tea, cooled

### PREPARE THE CURE:

In a bowl, combine the brewed Yunnan Noir tea, brown sugar, kosher salt, black pepper, red chili pepper flakes, and 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.