

Tri Pepper Chai Bacon

Prep Time: 20 minutes

Cook Time: 7 days (curing time)

5 lb pork belly, skin removed
1/2 C kosher salt
1/2 C brown sugar

2 T pink curing salt
1/4 C Tri Pepper Chai Tea, finely ground
1/4 C smoked paprika

Prepare the curing mixture Combine kosher salt, brown sugar, pink curing salt, ground Tri Pepper Chai Tea, and smoked paprika in a bowl.

Cure the pork belly Rub the curing mixture evenly over the pork belly, ensuring it is well coated. Place the pork belly in a large resealable plastic bag, removing as much air as possible.

Refrigerate and turn Refrigerate the pork belly for 7 days, turning it over every day to ensure even curing.

Rinse and dry After 7 days, remove the pork belly from the bag and rinse off the curing mixture under cold water. Pat the pork belly dry with paper towels.

Slice and cook Thinly slice the cured pork belly into bacon strips. Cook as desired and enjoy.