



Bacon

As far as bacon goes, this one is pretty easy. It uses pork belly but you can also use pork loin, the bacon rub we use is a Maple Bacon rub from Mist Gully but there are loads of different companies rubs available on the internet.

You also will need a few things before you even start:

- A vacuum sealer
- A smoker or access to a smoker
- Smoking chips, we use Cherry, Apple, plum or Ironbark the choice is yours.

Prep Time: 15 mins, not including curing or cooking time.

Large piece of pork belly approx. 2KG
Maple curing salt (Or any other of your choice)
Vacuum sealer bag

The rub we use recommends 40grams of rub per KG of meat, rub maple cure all over meat making sure that the raw meat is well coated, place pork belly in vacuum bag and seal, leave to cure in fridge for 7 days, once cured remove meat from bag and cover with water for at least 30 minutes, remove belly from water and pat completely dry.

On day of smoking, light smoker approx 1 hour before you intend to start smoking the bacon (experience has taught us that approx 25 heat beads is required but this will vary on the size of your smoker), at same time as lighting the smoker, immerse your wood chips in water and leave to soak.

Put belly into a preheated smoker at a temperature of 180F not Celsius, add a hand full of the soaked wood chips (its important not to add to many as you need the temp to reman around the 180F make) after 1 hour add a further hand full of wood chips and then a further hand full at the 2 hour mark. Your pork belly will take 2.5 to 3 hours to “cold smoke” once fully smoked remove belly from smoker and allow to cool for a hour or so, once cooled put belly into a vacuum bag and seal and place in fridge for a minimum of 7 days before consuming, this will allow the bacon to enrich the smoky flavour.