



Maple Bourbon Bacon Home Cured

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Nothing quite like grits with an egg and home cured bacon.

Prep Time	20 minutes
Cook Time	3 hours
Total Time	3 hours 20 minutes

Servings	5 pounds
Calories	152kcal
Author	Creative Culinary

Ingredients

Bacon Ingredients:

- 5 lb pork belly
- 1 cup bourbon divided
- 2 ounces kosher salt about 1/4 cup
- 1 tsp pink curing salt
- 1/2 cup packed dark brown sugar or maple sugar
- 1-2 tsp garlic powder
- 1/4 cup maple syrup

Instructions

To Prepare the Bacon:

1. Lay the pork belly flat and brush over all surfaces with the bourbon.
2. Pour the maple syrup all over and make sure it's distributed on all sides of the belly.
3. Combine the salt, pink salt, maple or brown sugar and garlic powder in a bowl and mix well.
4. Rub this mixture over the entire surface of the belly. Place skin side down into a 2 gallon Ziploc bag. (The salt will make the pork release water creating a brine).
5. Refrigerate, turning the belly and redistributing the cure every day for 7 days until the meat is firm to the touch.
6. Remove the belly from the cure, rinse thoroughly and pat dry. Place it on a rack set over paper towels in the fridge and allow to dry, uncovered for 12-24 hours.
7. Preheat oven to 200 degrees. Place rack in a roasting pan. Put the belly on the rack and pour bourbon into the pan. Cook the pork belly to an internal temperature of 150 degrees F/65 degrees C; about 3 hours.
8. During the last hour of cooking, if desired, brush with additional maple syrup a couple of times.
9. Let cool slightly when it's cool enough to touch, cut off any skin; leaving as much fat as possible (the piece I bought already had the skin cut off).

10. Allow to cool, then wrap in plastic wrap and refrigerate or freeze until ready to use.

To Cook the Bacon:

1. Cut into slices and cook on stovetop until just starting to crisp up. Devour.

Notes

I had the best intentions of using my smoker with some some bourbon soaked chips. But the weather was beyond nasty and I just didn't want to be going in and out in that mess all day.

So, I put it in a 200 degree oven on a rack sitting on a cookie sheet. Not as much smoke flavor but still amazing.

Nutrition

Serving: 1grams | Calories: 152kcal | Carbohydrates: 3g | Protein: 10g | Fat: 10g | Saturated Fat: 4g
| Polyunsaturated Fat: 6g | Cholesterol: 38mg | Sodium: 529mg | Sugar: 3g