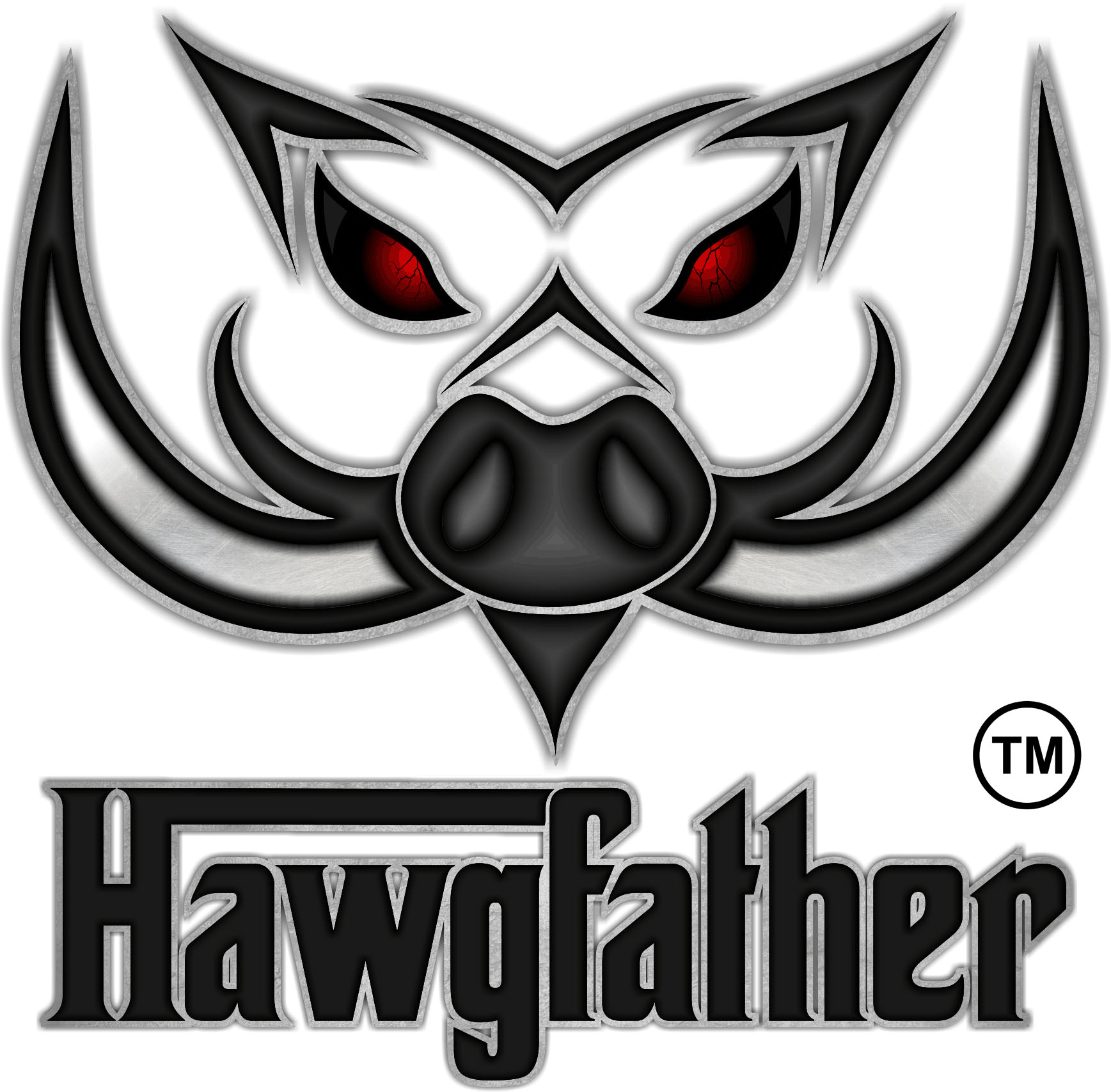
**Bacon recipe:**

1. **10 pounds of Pork Belly**
2. **16oz Hawgfather Salt Pork**

**Cut the pork belly into 3 pieces remembering you’ll need to slice it to fit your skillet. I cut mine about 8 inches wide. Coat all three pieces heavily with the Hawgfather Salt Pork seasoning and make sure to get all the nooks and crannies on all sides covered.**

**IMPORTANT!! Pork must be kept below 40 degrees during curing!!**

**Place the three pieces in a shallow pan or pans in the fridge for a week making sure the temp is below 40 degrees at all times. The salt content of the seasoning is pulling the moisture out of the pork in a process known as corning. Corning is a process from the Anglo-Saxon days of curing. In those days, meat was cured with coarse *corns* of salt. There you have it!**

**After the corning, the pork is ready to hit the smoker. Use your favorite smoking routine until the internal temperature of the pork is at least 145 degrees. I let mine heat up to about 160.**

**At this point, you have BACON! You’ll just need to slice, cook and ENJOY!**