

House Smoked Bacon

Ingredients:

½ C. Kosher Salt
¼ C. Firmly Packed Light Brown Sugar
2 Tbsp. Coarsely Ground Pepper
¼ C. + 2 Tbsp. Coarsely Ground Mixed Peppercorns
1 Tsp. Pink Curing Salt
3-4 Lb. Pork Belly, Skin Off

Procedure:

In a bowl, combine the kosher salt, brown sugar, black pepper, 2 tbsp. mixed peppercorns, and curing salt until well. Mixed.

Put the pork belly in a gallon zip- lock bag with the fat side up. Apply about 1/3 of the spice mixture, and rub it all over the fat side. Turn the pork belly over. Apply the remaining spice mixture and rub all over the meat side. Seal the bag and put it into a full pan. Place the pan in the refrigerator for 6-7 days. Turn over once a day.

After 7 days, remove the pork from the bag and rinse off with cold water. Slice off a small piece, cook and taste. If it is too salty, soak in enough water to cover for 1 hour, and then repeat.

After the pork belly has been rinsed and soaked (if necessary), dry it off and put it back into the pan fat side down; do not cover the pan. Place the pan back in the refrigerator overnight. This process will allow the surface of the meat to form a thin coating called a pellicle, which will allow the smoke to stick to the meat a little better.

Fire up your smoker to approximately 225°. If you are using wood, add this just before you put the pork belly in the smoker. Cook the pork belly on the top cooking grate.

Add ¼ C. coarsely ground peppercorns to both sides of the pork belly. Cook the pork belly fat side down. You will want to cook this until the internal temperature of the pork belly reaches 150°. Typically, this should take about 3 hours. Time will vary depending on smoker, and also size of the pork belly.

Remove the pork belly from the smoker and let cool. From this point, you can slice it up and cook it, or wrap it in plastic wrap and store in the fridge for up to 10 days.