

Apple Butter Bacon Cure Recipe

You can size up the ingredients for the size belly you have.

I usually end up doubling this, as the bellies I get are whole, and weigh about 10-12 pounds each.

Approx. 5 lb Pork Belly

½ cup kosher salt

¼ cup brown sugar

1 T Cinnamon

½ t Nutmeg

½ t Ground Cloves

½ t Allspice

1 t curing salt (Use the correct amount for exact weight of belly.)

½ cup apple butter

Combine all ingredients.

This will be a thick paste consistency.

Place belly in plastic bag, then rub mixture on all sides.

Place bag in container in refrigerator for 7 days, flipping the bag every day, rubbing as you go.

After 7 days, remove from bag, rinse off belly, and soak belly in lukewarm water for 1 hour.

I change the water out every 15 minutes. Personal preference.

Dry off and let set uncovered on a rack over a pan overnight.

Smoke until internal temperature is 150F.

Cool to room temp and then refrigerator for at least 2 hours before slicing and frying.

I haven't run this through an EQ calculator, so your weights may vary, but using this as is, I've gotten very good results, and haven't died yet!