

Maple and Brown Sugar Bacon

Ingredients:

- 9lb pork belly – after skin removed
- 2 cups Kosher Coarse salt
- 2 cups Light Brown sugar
- 2.5 Teaspoons Prague #1
- 4 Tablespoons Dark Maple Syrup
- Dust with Black Pepper

Trimmed pork belly skin off and then cut into 2 pieces. Mixed ingredients (except pepper) in a bowl. Coated both pork bellies and placed in sealed bags. Placed in fridge flat.

After 7 days, flipping daily, removed from package, rinsed in cold water and let soak for an hour in cold water. Tested (too salty) then soaked for another hour changing water every 30 minutes. Set open in fridge on drying rack for 48 hours.

Smoked with Maple/Hickory/Cherry mix from Lumberjack at 190F until IT of 145.

Let cool then wrap in saranwrap and place in fridge for 48 hours. Take out and slice and bag. Then freeze.