

Spicy Canadian Bacon

2 pound pork loin (trimmed)
2 TBS Morton's Tenderquick
1 TBS Slay Ya Mama seasoning
1 TSP pepper
1 TSP red pepper flakes

Coat with spices and place in ziploc baggie

Place in fridge, flip every day for 7 days

Remove from fridge, rinse well

Put back in fridge overnight on a drying rack uncovered

Smoke at around 180-200 degrees until internal temperature reaches 145

Allow to cool and place in fridge overnight

Slice and enjoy. I like this more cold than heated in a pan.