

Dry Cured Bacon

This cure will make the perfect dry cured bacon.

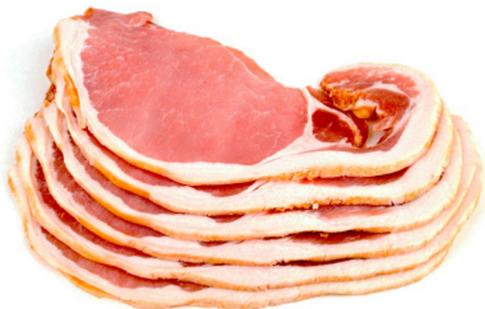
Method

Ingredients

	%	Example Batch (g)
1 PORK LOIN	96.0%	9,600
2 BACON CURE 1KG PACKET, SJ# OG30002	4.0%	400
	100%	10,000

- 1 Firmly rub the cure thoroughly over meat surface, Ensure to get into all cracks and crevices and dont forget the ends
- 2 Rub approx 85% of the cure onto the flesh and the remainder onto the skin side
- 3 Place into vacuum bag and refrigerate
- 4 Turn meat daily, calculate the total number of days curing required, by measuring the meat at its thickest point
- 5 Cure for 1 day for ever 13mm (half inch) of thickness, then add on 2 more days
- 6 Remove from vacuum pouch and rinse thoroughly under cold running water
- 7 Dry thoroughly and refrigerate for a further 24 hours

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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