Example

Batch (g)

9,600

10,000

400

%

96.0%

4.0%

100%

Dry Cured Bacon

This cure will make the perfect dry cured bacon.

Method

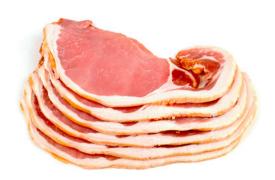
Ingredients

1 2	PORK LOIN BACON CURE 1KG PACKET, SJ# OG30002
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

Dry thoroughly and refrigerate for a further 24

Serving Suggestion

hours



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

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE Tel: 028 9084 1025 Fax: 028 9084 3547