

Smoked Injection Cure

A traditional smoked cure taste.

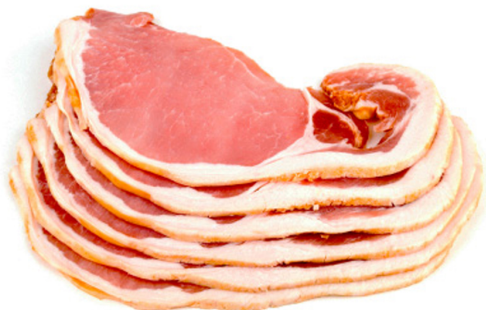
Method

Ingredients

| | | % | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | PORK LOIN | 94.5% | 9,450 |
| 2 | SMOKED BACON CURE 3KG PAIL, SJ# OC31074 | 0.8% | 80 |
| 3 | COLD WATER | 4.7% | 470 |
| | | 100% | 10,000 |

- 1 Dissolve the cure mix in cold water
- 2 Inject the brine into the meat muscle, up to 5.5% of the meat weight
- 3 Vacuum pack, and store in the chiller, turning every 2-3 days, for a minimum of 15 days total
- 4 Remove from packaging, rinse and re-vacuum pack
- 5 Store in chiller until sold

Serving Suggestion



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

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