

Dry Cure Bacon (bag method)

Traditional dry cured bacon

Method

Ingredients

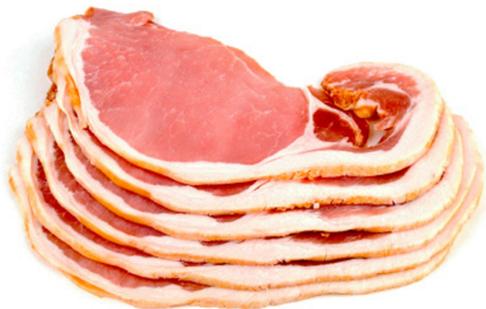
		%	Example Batch (g)
1	SMOKED BACON CURE 3KG PAIL, SJ# OC31074	83.0%	8,300
2	DEMERARA SUGAR	17.0%	1,700
		100%	10,000

- 1 Weigh out the sugar and cure mix and mix thoroughly, once mixed place in a polythene bag
- 2 Bone and trim the middles and bellies of pork and remove flare fat as necessary
- 3 Using the dry curing mix at 3% of the weight of the meat, dress both sides rubbing the mix in well, particularly on the meaty side
- 4 If the middles and belly are particularly thick, pierce the meat to aid penetration of the cure
- 5 Vacuum pack the meat into bags and place in the chiller
- 6 Cure for 1 day for every inch (2.5cm) of meat thickness
- 7 At the end of the curing period, de-bag and rinse the cured meats in cold water (do not soak) dry and mature under refrigeration for 1-2 days. The bacon is now ready for slicing

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



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