

Dry Cured Bacon

This cure will make the perfect dry cured bacon.

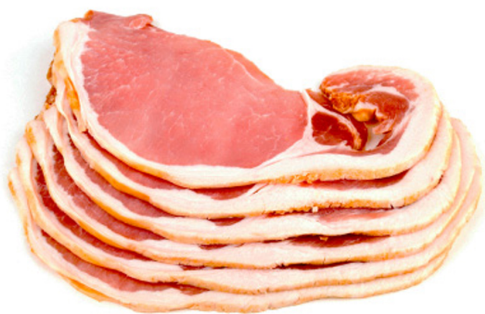
Method

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
- 2 Ensure to get into all cracks and crevices and dont forget the ends
- 3 Rub approx 85% of the cure onto the flesh and the remainder onto the skin side
- 4 Place into vacuum bag and refrigerate
- 5 Turn meat daily
- 6 Calculate the total number of days curing required, by measuring the meat at its thickest point
- 7 Cure for 1 day for ever 13mm (half inch) of thickness, then add on 2 more days
- 8 Remove from vacuum pouch and rinse thoroughly under cold running water
- 9 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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