

Bacon

(pork belly)

Ingredients

5 pounds pork belly, skin on (or you can trim it off if it grosses you out)

1/4 cup kosher salt

2 teaspoons pink curing salt (not table salt)

1/4 cup packed dark brown sugar

1/4 cup honey (preferably chestnut honey)

6 Tablespoons of spice blend of your choice

For example: 2 tablespoons red pepper flakes, 2 tablespoons smoked sweet paprika,
1 teaspoon coriander

Directions

1. Rinse the pork belly and pat dry.
2. To make the spice rub, mix the kosher salt, curing salt, brown sugar, honey, and spices in a bowl. Massage the spice rub mix into your pork belly.
3. Transfer to a resealable 2-gallon plastic bag or FoodSaver bag. Seal and refrigerate for 7-10 days.
4. Remove the pork belly from the bag, rinse thoroughly and pat dry.
5. Place pork belly on a baking rack over a tray and set in front of a fan for 1-2 hours (turning every 15 minutes) or until an obvious crust is on the red parts of the belly. Alternatively you can refrigerate uncovered for 48 hours.
6. Smoke your belly
If using a smoker: Set up your smoker according to the manufacturer's instructions using applewood chips, and set to 200° F. Smoke the pork belly 3 hours, or until the bacon reaches an internal temperature of 150° F
If using your oven: In a roasting pan, layer large sheets of foil in the bottom and over the sides (make sure you have enough foil to wrap the belly in a large package without it touching the belly). Place your wood chips in the bottom of the pan (on top of foil) and set a cooking rack over the top. Put the pork belly on the rack (don't allow it to touch the chips). Place the thermometer in the thickest part of the meat and wrap the foil around the belly as carefully as you can without it touching, but ensuring that you seal air around the belly (for the smoke). Place the roasting pan on your oven burner and turn on med-high heat. When the chips start to smoke and there is a steady stream coming from the cracks (takes 3-5 minutes), pop it into 200° F oven and cook until your bacon reaches 150° F
7. Allow your belly to cool completely, then wrap and return to the fridge for 12-24 hours.
8. Remove the rind (if you haven't already), then slice and cook!