

IMITATION BACON

Meat Block: 10 lbs. Lean Pork and 15 lbs. Pork Fat
or 10 lbs. Venison and 15 lbs. Pork Fat

Additives: 1-bag Excalibur Imitation Bacon Seasoning
1-bag (1 oz.) Sure Cure (cure package is included with seasoning)
7/32 oz (0.01367 lb) Sodium Erythorbate (instead of using Sodium Erythorbate, you may hold the product in a refrigerator overnight or 12 hours. This allows for the nitrite conversion to nitric oxide gas for a cured product and a redder product.)

Process: Grind Lean Pork through a 1/8" grinder plate, twice.
Grind Pork Fat through a 3/16" grinder plate, once.
Mix the Lean Pork with the water and all the seasonings, sodium erythorbate, and sure cure for 5 minutes. Add Pork Fat and mix for 3 more minutes.

Form: Shape emulsion in the form of a slab of bacon on a cookie sheet, or place in 1-2 lbs foil loaf pans.

Cooking Instructions:

Stage	Oven	Smoke*	Shower	Time
1	120°F	Off	Off	1 Hour
2	145°F	On	Off	1 Hour
3	175°F	On	Off	Until Internal Meat Temp Reaches 160°F

** Do not use smoke if cooking in a household oven or dehydrator.*

Cooling: Hold 2 hours at room temperature before moving to cooler or vacuum packaging.