

## SMOKED BACON

**Meat Block:** 100 lbs Fresh Pork Bellies, trimmed, skin removed (preferred)

**Additives:** 2 lbs Blue Ribbon Maple Bacon Cure  
8 lbs Ice Cold Water

**Process:** Dissolve Blue Ribbon Maple Bacon Cure in water. Place bellies in Meat Lug and add brine solution. Make sure to completely cover bellies. Hold in cooler for 5 days at 35° F. Then rinse thoroughly with cold water, hang on bacon hooks, and then hang in smokehouse.

**Cooking Instructions:**

Stage	Oven	Smoke	Shower*	Time
1	120°F	Off	Off	1 Hour
2	135°F	On	Off	1 Hour
3	150°F	On	Off	1 Hour
4	165°F	On	Off	1 Hour
5	180°F	Off	Off	Until Internal Meat Temp Reaches 138°F**
6	Off	Off	ON	20 Minutes

\* To shower, simply spray with water for 10-20 minutes or place product in an ice bath.

\*\* Hold at 138°F for 19 minutes.

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