

INGREDIENTS

- 25 lbs. Meat Trim (we use 12.5 lbs. pork butt and 12.5 lbs. venison trim)
- 1 Bearded Butcher Maple Bacon Kit
 - 1 pack of Bearded Butcher Maple Seasoning (2.15 lbs)
 - 1 pack Sodium Nitrite Curing Salt (1oz) for 25 lbs
- 1 Shaker of Bearded Butcher Blend Seasoning for Topping (Optional but we recommend Cinnamon Swirl or Black)

INSTRUCTIONS

1. In a large mixing bowl, combine the 25 lbs. of meat, sodium nitrite curing salt, and maple seasoning and mix well.
2. Feed the seasoned meat through the grinder with the coarse plate, then again with the fine grind plate on.
3. Move the ground mixture to the mixer and mix 4 minutes forward and 4 minutes in reverse. Add about 16 oz of ice cold water during the mixing to help bind the seasonings and meat and achieve a tacky consistency.
4. Line the cake pans with plastic wrap and press the mixture evenly into them.
5. Season the top of the loaf with Bearded Butcher Blend Seasoning of choice.
6. Cover the tops of the loaves with plastic wrap and put the pans in the refrigerator overnight.
7. Remove the plastic wrap and flip loaves over onto the grill mats.
8. Season all other sides with seasoning.
9. Preheat smoker to 180°F.
10. Load bacon loaves onto the smoker.
11. After 4 hours, if the internal bacon temperature has not reached 150°F, increase smoker temperature up 200°F until it does, then remove from smoker.
12. Let loaves cool and set up in refrigerator overnight.
13. Slice loaves into whatever thickness you desire your bacon to be.
14. Vacuum seal and freeze any bacon that won't be consumed within a couple days.
15. Fry bacon and enjoy!



Bearded Butchers Maple Bacon

Making your own Bearded Butcher Maple Bacon has never been easier! Follow these simple steps and, with a little patience and a hot griddle, you will have a delicious product that will be the envy of everyone else's breakfast tables. Be sure to make plenty because it goes fast!

REQUIRED TOOLS

- Meat Grinder with a coarse (10 mm) and fine grind plate (4.5 mm)
- Mixer
- Smoker or Oven
- 9x13 Cake Pans (4)
- Food Grade Plastic Wrap
- Large Mixing Bowl
- Mesh Grill Mats (4)
- Slicer
- Meat Thermometer

Notes

- For best results, keep the meat cold through the mixing and grinding process.
- If you don't have a mixer, it can be mixed by hand, but it will take longer to achieve the desired tacky consistency.
- Check temperatures throughout the cook and rotate loaves if they aren't cooking evenly.
- We recommend using Bearded Butcher Blend Black or Cinnamon Swirl to season the loaves.



To see the video of us making venison bacon, scan this code:

