



CURING BACON

Bacon may be cured by immersion in a cover pickle, by the injection cure process, or by dry rub method.

DIRECTIONS FOR USING A COVER PICKLE

This method takes 5 to 10 days. Bacon bellies should be well chilled and then immersed in a vat containing a cover pickle. Pickle composition should be as follows:

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| Cure with sugar (white, brown, or maple) | 2lb |
| Water | 1gallon |
- Smoke Flavor may be mixed into the cover pickle.

Curing should be done at 35-40 degrees F for 5 to 10 days depending on size. At the end of the curing period the bellies should be soaked for 30-60 minutes in 65-75 degree F water and the product is ready for smokehouse processing.

DIRECTIONS FOR USING INJECTION CURE

The most widely used method of curing bacon is the injection cure process. This procedure permits a high degree of flavor control. Pickle composition should be as follows:

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| Cure with sugar (white, brown, or maple) | 2lb |
| Water | 1gallon |
- Smoke Flavor may be mixed into the injection pickle.

Pickle temperature should be 65 degree F. Recommended injection level is 8 to 12% (% by weight of the bacon). The injector should be inserted at one inch intervals into the flesh side of the belly.

The product should be kept for 6 to 8 hours at 65-75 degrees F and it is then ready for smokehouse processing.

DIRECTIONS FOR USING A Dry Rub Cure

This method takes 21 to 30 days. Bacon bellies should be rubbed completely with a Cure with sugar on both sides. Each day the bellies need to be turned over to allow the cure to work into the bellies.

Curing should be done at 35-40 degrees F for 21 to 30 days depending on size. At the end of the curing period the bellies should be soaked for 30-60 minutes in 65-75 degree F water and the product is ready for smokehouse processing.