

Curing procedure for bacon (pork bellies)

1 – 10# fresh pork belly 6 oz. brown sugar cure

Procedure

- *Trim bellies of any excess fat and lay bellies in a meat lug or large pan.
- *Rub brown sugar cure into bellies, making sure to completely rub the cure into all parts of bellies including ends and sides. Use approximately 6 oz. of cure to a 10# belly.
- *Place into a clean clear plastic bag and seal with a twisty.
- *Place in refrigerator for 5 days to cure. Do not put bellies in any water brine to soak; this is a dry cure method.

Smoking

- *Rinse bellies with cold water, don't soak bellies in water, but rinse for a few seconds.
- *Hang with bacon hooks or lay on smoker screens and let stand at room temp. for bellies to dry for 1 hours.
- *Preheat smokehouse to 130 degrees.
- *Place bellies in smoker for 1-2 hrs. or until dry to touch, damper open, no smoke.
- *Turn temp up to 150-160 degrees, damper ½ open, smoke on, for 1-2 hr. until desired color.
- *Turn temp up to 180-190 degrees, damper closed, no smoke. Cook at this temp until internal temp is 150 degrees.
- *Let cool at room temp. for 1 hr. then place in clean clear plastic bag, put in refrigerator to cool overnight. Make sure air gets to bellies to cool properly.
- *Slice and package.

Pumping procedures for 10% pump of meat

10# piece of meat 1# brown sugar cure ½ gal cold water

Procedure:

- *Dissolve 1# of brown sugar cure in ½ gallon of water and stir well.
- *Place meat in shallow pan to collect cure run-off.
- *Pump meat 10% of original weight. Ex: 10 lb. X 10% = 1 lb. So a ham weighing 10# should weigh 11# after pumping.
- *Start at one end and push needle into meat. As you are injecting cure, pull out needle slowly to distribute cure evenly. Do the same around the entire piece of meat. Make sure you pump cure around the bone as the so called green spots (uncured) are often found there.
- *Place meat in dry pan and lightly rub outside surface with brown sugar cure, this won't take much, maybe a couple ounces. Make sure all areas are rubbed.
- *Dry cure in cooler (refrigerator) 5 to 7 days. Cover meat with plastic, some cure will drain out, this is normal.

Smoking:

- *Pre-heat smokehouse to 130 degrees. Rinse meat with cold water and place in netting.
- *Dry at 130 degrees for 1 to 1 1/2 hours until surface is dry (tacky).
- *Add smoke at 150-160 degrees, for 2-3 hours or until desired color.
- *Cook at 190-200 degrees until internal temp of 150 degrees (165 degrees for poultry).
- *Hold at room temperature for 1 hour.
- *Place in cooler overnight. Cut, package, freeze.