



How to make sure you're getting the best pork:

Head to your local, trusted butcher; they will be able to tell you the farm that the meat has come from, which is important because you need to know that the animals have been well looked after.

Look for the Red Tractor logo, this signifies that the pork has met a high standard of food safety, animal welfare and environmental protection.

For the best bacon, always go for organic or outdoor-reared pork - a happy pig means far tastier bacon.

Cheap bacon vs curing kit bacon:

Cheap bacon is not all it appears to be. It has a really high content of brine, which is basically salted water pumped into the meat, that's why when you cook it you get all the white water leaking out. It increases the weight of the bacon - you're basically paying for water, not meat.

The bacon made in this kit is dry cured. This means that the water which naturally occurs in the meat is drawn out, leaving you with bacon full of enhanced, delicious flavour.

THE HOMEMADE CURING KIT... BACON



Ross & Ross Gifts are producers of award-winning Handmade British Food Gifts. Previously specialising in Pate & Terrines, we are involved in the growing artisan British charcuterie sector.

Britain produces some of the finest cured meats in the world ranging

from Hams, Wild Boar Salami, Air Dried Mutton, Venison Chorizo, all showcasing how great British meats are.

Made in the correct way and using good meat, Bacon can be one of the finest examples of preserved meat known to man.

We present to you The Homemade Curing Kit... Bacon.

This kit contains three cures for you to make Old English, Cotswold Chorizo and British BBQ Bacon at home.

By following our simple instructions you will end up with some really delicious bacon. Then you can sit back and soak up the glory that you made it yourself - you are your own producer of British charcuterie.



For recipes and to see us in action making bacon go to: www.rossandrossgifts.co.uk

Social Media: @rossandrossgifts

Email: hello@rossandrossgifts.co.uk

Ross & Ross Gifts, 3 Drysdale Court,
Wickhamford, Worcestershire WR117RZ

BACON INSTRUCTIONS:

These instructions will make one type of bacon each time

What you get in this kit:

- 6 x Plastic gloves
- 3 x Curing mix
- 3 x Sealable bags
- 1 x Butchers hook
- Muslin (enough for all three cures)
- Instructions

What else you need (not included in this kit):

- Sharp knife
- 3 x 500g Pork belly
- Scissors
- Kitchen roll

Read Instructions thoroughly.

Preparation Time: 30mins -1hr. Curing Time: 7 days



1. Go to your local butchers and ask for a 500g square piece of pork belly about 1 ½ inches (4cm) thick, good layers of fat, rind off and bones removed. If you tell them it's for making streaky bacon they'll get you the right piece.
Take the muslin out of the kit and cut it into three equal pieces. You'll need a new piece for each type of bacon, so make sure you get them as even as possible.



2. Thoroughly wash your hands. Take a plastic glove from the kit, put it on... it's business time.
Put the pork belly in to the sealable bag, pour in the chosen curing salts and rub into the pork, ensuring that the whole piece of meat is covered evenly.



3. Remove and dispose of the glove. Thoroughly wash your hands.
Seal the bag, making sure no air is left inside before zipping up. Put the bag in the bottom of the fridge and leave undisturbed for two days.



Days

4. Don't open the bag (tempting as it may seem, just don't), turn the bag over and put it back in the fridge for another two undisturbed days.



5. Put on a new glove, take the pork belly out of the bag and wash off the salts under a cold running tap.
Remove and dispose of glove. Thoroughly wash your hands.



6. Pat the pork belly dry using either kitchen roll or a clean tea-towel.
Tie up one end of the muslin. Place the pork belly inside the muslin. Tie up the other end and skewer the butchers hook through the knot. Hang from a shelf in your fridge.



Days

7. Leave hanging for three days undisturbed and not touching any other food.
When you're ready to eat your bacon, take it out of the muslin and cut off however many slices you need, cook however you normally would. Whatever you don't use, return to the muslin and put back in to the fridge. Your bacon will keep for 5-7 days.
Eat and enjoy, revelling in your achievement.

Important information:

Only use curing salts as directed. If ingested straight out of the bag, seek medical advice immediately.

Children using this kit must be supervised at all times.

Always store out of reach of children.

For FAQs and How to Make videos go to www.rossandrossgifts.co.uk