

Dry Cured Bacon

This cure will make the perfect dry cured bacon.

Method

| Ingredients | % | Example Batch (g) |
|--------------------------------------|-------------|-------------------|
| 1 PORK LOIN | 96.0% | 9,600 |
| 2 BACON CURE 1KG PACKET, SJ# OG30002 | 4.0% | 400 |
| | 100% | 10,000 |

- 1 Firmly rub the cure thoroughly over meat surface, Ensure to get into all cracks and crevices and dont forget the ends
- 2 Rub approx 85% of the cure onto the flesh and the remainder onto the skin side
- 3 Place into vacuum bag and refrigerate
- 4 Turn meat daily, calculate the total number of days curing required, by measuring the meat at its thickest point
- 5 Cure for 1 day for ever 13mm (half inch) of thickness, then add on 2 more days
- 6 Remove from vacuum pouch and rinse thoroughly under cold running water
- 7 Dry thoroughly and refrigerate for a further 24 hours

Serving Suggestion

Image: Dry Cured Bacon

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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