

Ham or Bacon Immersion Cure

A traditional bacon or ham cure.

Method

Ingredients

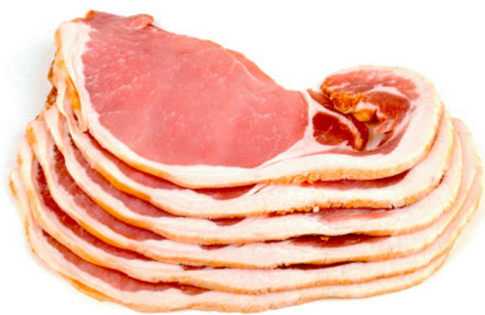
		%	Example Batch (g)
1	SMOKED BACON CURE 3KG PAIL, SJ# OC31074	10.0%	1,000
2	COLD WATER	80.0%	8,000
3	DEMERARA SUGAR	10.0%	1,000
		100%	10,000

- 1 Gently stir the mixture to dissolve the cure and sugar into the water
- 2 Immerse meat in cure and store in a chiller for about 3-5 days according to the thickness of the meat
- 3 The meat pieces ideally should not be thicker than 2-3 inches
- 4 Remove cured pieces and wash in cold water ensure to drain well and allow to dry
- 5 Vacuum pack the meat and store in the chiller
- 6 Discard brine after use

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



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

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