

Smoked Buckboard Bacon



Deejay's Recipe Cards

Buckboard Bacon

From pork shoulder

<http://www.deejassmokepit.net>

## Smoked Buckboard Bacon



2 lbs pork shoulder or Butt (deboned)

1/3 cup un-sulfured molasses

1/4 cup kosher salt

2 Tablespoons liquid smoke

1 Tablespoons onion powder

3/4 cup brown sugar packed

1 Tablespoons garlic powder

\* Cure

\* Instacure #1 or Prague Powder #2 or Morton's Tender Quick and 1 teaspoon sugar /lb meat.

NOTE: Follow manufacturers directions for the Cure you are using

## Smoked Buckboard Bacon



Trim meat removing much of the outside fat.  
Mix molasses and liquid smoke, then coat the meat.  
Place in a Ziplock bag and add all remaining ingredients.  
Let meat cure for 2 weeks turning every few days.  
After 2 weeks, rinse with cold water, then allow to sit in cold water 2 hours, drain and pat dry.  
Add meat without smoke for 1 hour at 150°F.  
Add smoke and bring temperature up to 200°F until the internal temperature of the meat reaches 140°F.