

Deejay's Italian Style Bacon From Pork Tenderloins

Similar to Canadian Bacon with an Italian Twist!

Get 3 or 4 small center-cut pork tenderloins (about a 1 1/2 pounds each)

Brine Mixture

- 1 gallon water
- 2 1/2 teaspoons Prague Powder #1
- 1 cup Sea salt or Kosher Salt
- 4 Bay Leaves broken up
- 1 cup Brown Sugar
- 1 tablespoon Garlic Powder
- 1 tablespoon Cloves
- 3 tablespoons Cajun Spice
- 1 tablespoon Juniper berries
- 1/2 tablespoon Crushed Black Peppercorns
- 4 tablespoons Pure Maple Syrup
- 3 tablespoons Brandy

Soak in brine for 7 days, rinse in clean cold water, and pat dry. Add your favorite rub before smoking! Smoke at 225° F until internal temperature 140 °F - 145 °F is reached. Rest briefly and slice 1/4" thick. Freeze with waxed paper between slices.