Deejay's Tried and True Recipes

Deejay's Pancetta #1 – Italian Seasoned Fresh Bacon

1 slab of pork belly – 8 to 10 lbs.

8 garlic cloves, pressed   1/3 cup sea salt or kosher salt

4 tablespoons dark brown sugar   4 tablespoons juniper berries crushed

1 teaspoon freshly grated nutmeg   1/4 teaspoon ground bay leaves

4 tablespoons coarsely ground black pepper – for brine

Prague Powder#1 use as directed by manufacturer

4 tablespoons coarsely ground black pepper – reserved for rub

Directions

1. Remove outer skin and trim the belly so that its nice and square.
2. Mix all the ingredients the in a bowl and mix thoroughly.

3. Rub the mixture over the entire belly
4. Place the belly in a large Ziploc bag, or vacuum sealer bag remove air and seal.
5. Refrigerate the brined belly for 7 days if in a zip lock bag or as little as 5 days if using a vacuum sealer.
6. Every day rub and flip the belly to redistribute the seasonings.
7. After 5 days, check to see if the belly is cured. If it feels firm at the thickest part, it's done, if it still feels squishy wait another few days.
8. When done remove the belly from the bag and rinse it thoroughly under cold water, do not soak just rinse.
9. Pat it dry with paper towels and let it sit for a few minutes to ensure dryness.
10. Lay the belly meat side up and rub the meat side only with the remaining black pepper.
11. Roll up the pork belly as tight as you can leaving not air pockets
12. Tie the rolled belly with butchers string at 1- to 2-inch intervals.

13. Hang the rolled pancetta for 2 weeks to dry
14. Drying conditions should be 50°F to 60°F with 60% humidity.

NOTE: If your pancetta begins to get hard or crusty, it's drying out and needs to be wrapped put in the refrigerator. The pancetta should be firm not hard.

15. After drying, the pancetta can be wrapped in plastic and refrigerated for up to 3 weeks or frozen for up to 6 months.
16. To slice freeze the meat until it gets stiff but not frozen and slice thin.