

Smoked Country Style Belly Bacon



Deejay's Recipe Cards
Country Style Bacon
from Pork Bellies

<http://www.deejassmokepit.net>

Country Style Belly Bacon



Brine Solution

25 lbs Pork Bellies

5 quarts of ice water 38°F-40°F

1 1/3 cup powdered dextrose (Corn Sugar)

1 lb salt

* Cure (see note)

*1/3 cup instacure #1 or 5 teaspoons Prague Powder #2
or 5 tablespoons Morton's Tender Quick and 5 teaspoon sugar.

NOTE: Follow manufacturers directions for the Cure you are using

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Chill bellies until stiff but not frozen.

Trim bellies and square them off.

Weigh each piece and record green weight of each.

Pump (inject) brine solution equal to 8% of green weight.

Chill at 38°F-40°F for 5 or 6 days in an air tight Ziplock bag.

When you ready to smoke, remove from bag a scrub bellies with a stiff vegetable brush under warm water.

Let air dry for about 2 hours.

Place bellies in a 135°F smoker with dampers wide open and no smoke until bellies are dry.

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After the surface of the bellies have become completely dry close the dampers to 1/4 open and smoke until internal temp hits 128°F.

Reduce temperature to about 120°F and smoke bellies until they turn a nice reddish-brown brown color.

Chill over night before slicing.

NOTE: Do Not let the internal temperature of the meat to get above 128°F or storage time will be greatly reduced.