

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Smoked – Bill - Everett Washington
Pitmaster and then Some
OTBS Member



Bill's Buckboard Bacon

2 lbs pork shoulder (I actually used blade shoulder and cut the blade out)

1/3 cup un-sulfured molasses 1/4 cup kosher salt

3/4 cup brown sugar packed 2 Tbs liquid smoke

1 Tbs garlic powder 1 Tbs onion powder

1 tsp Prague #2

First the trim butt, put in zip lock baggie with molasses and liquid

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smoke, coat the meat, add all of the remaining ingredients to the bag.

Let cure 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.

Let come to room temp ~1 hour or so, smoke at 200°F until the internal temperature reaches 140°F.

I choose to smoke with apple wood yum yum 😊

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