

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

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

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



Dacdots – David - Ripley WV
Pitmaster and then some
OTBS Member



Dacdot's Bacon

5 quarts ice water 38-40 deg
1 1/3 cup powdered dextrose
1/3 cup Instacure #1
1 lb pickling salt

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Chill bellies to 38°F-40°F, then dissolve all ingredients in the water.

Weigh bellies and pump or inject your bellies up to 8% of the green weight, then chill at 38°F -40°F for 5 days.

When your ready scrub with a stiff brush under warm water. Place bellies in a 135°F smoker with dampers wide open and start smoking.

After surface of the bacons have dried completely close dampers to 1/4 open and smoke until internal temperature

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of the bacon hits 128°F. Reduce temperature to around 90°F and smoke until they become a nice reddish-brown color, you will know when you get it right. I smoke mine for 10 to 16 hours. After you're done remove the bacon to the fridge and chill for a day or so then slice.

When this bacon is gone you won't want store bought bacon ever again!

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