

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

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

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

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Joe's Bacon Without Nitrates

It's dry cured, hand rubbed and I had hand sliced it.

Pork belly, cured in equal parts salt and sugar for 3 days, rinsed and pat dry and left uncovered in the fridge for a day and smoked for 4 hours using hickory at 110 deg.

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