

Maple Cured Bacon

Ingredients

- One 5-pound pork belly, skin removed
- MAPLE RUB:
 - 2 tablespoons dark maple syrup (Grade B or dark amber)
 - 3 tablespoons sugar
 - 2 tablespoons kosher salt
 - 1 teaspoon pink curing salt #1
 - 1 teaspoon freshly ground black pepper

Directions

Pat the belly dry and place into a large plastic bag. Mix together the syrup, sugar, kosher salt, pink curing salt and pepper, and massage into the belly until mostly absorbed. Seal the bag and refrigerate for 7 days flipping very other day

After 7 days, rinse the belly I usually soak it for about 2 hours drain and slice a thin piece off and fry it if it is still to salty soak another hour.

Place unwrapped on a cookie sheet with cooling racks and put back frig for 24 hours this helps form a pellicle an exterior that feels papery and and dry a little tacky.

Place the belly, fat-side up, on a rack smoke any where from 175 to 200 until the internal temperature reaches 150 degrees F, about 2 hours.

At this point the process is almost complete, but the slab of bacon still needs a rest. Let it completely cool on a wire rack and then wrap it with plastic wrap. Place in the refrigerator overnight to allow it to firm for easy slicing and give the smoke flavor time to disperse throughout the slab.