

### Light the dust

Light the cold smoke generator by placing a lit tealight in the slot on the outer corner of the smoke generator. Leave in place for around 3 to 4 minutes until the wood dust begins to burn and blacken. Once you see smoke rising from the dust, carefully remove the tealight and extinguish the flame. Place the cold smoke generator into the base of your smoker. The blackening wood dust will begin to spread and very slowly travel along the mesh channel.

### Start smoking

Place the meat on the smoking racks in your smoker. If you have several slabs keep them separate from each other. It doesn't matter which way up they are. Close your smoker and leave for 10 hours. It's worth checking the smoking process once or twice to be sure the cold smoke generator is smoldering as it should. Be sure to position your smoker in a covered, well-ventilated area. Not recommended for use indoors!

### Allow to settle

Remove the bacon slabs from the smoker and leave to settle for a few hours. This helps to evenly distribute the smoke flavor.



Cured, smoked, rested and ready to slice. The meat has deepened in color.



Use a meat slicer for even thicknesses or hand cut for thick country slices.



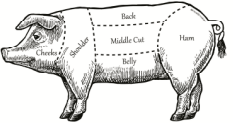
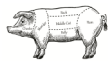
Keep the rind on for superior taste. No extra cooking oils required!

### Slice, cook and eat!

Your bacon is ready to eat. Slice to the required thickness. A meat slicer will make light work of slicing and give you even thicknesses. Or, for authentic thick country bacon, slice by hand. Store packs of bacon rashers in the fridge for around two weeks, or freeze and defrost as required. Vacuum packing will also prolong the shelf life of your bacon. Enjoy.

### Extra tips

- ★ Use only a dry, natural, fine hardwood or fruitwood dust with your cold smoke generator.
- ★ Be sure to cold smoke at temperatures at least under 68°F (20°C). Be aware that on a hot day, your smoker will absorb ambient heat, so position away from direct sunlight.
- ★ If you like things really smokey, use two consecutive 10 hour burns of your cold smoke generator.



## BACON CURING & SMOKING KIT

All you need to make your own bacon with a traditional full taste.

### A quick introduction to curing and smoking

Curing and smoking intensifies the flavor of meat and helps to preserve it. The curing process removes moisture which would otherwise harbor bacteria whilst the smoking process creates a final seal whilst adding some wonderful flavors. The cure mix supplied with your kit contains small amounts of curing agents, naturally occurring substances which are designed for safe home curing, to both preserve meats and maintain pinkness.

### What you will need

In addition to the items in your kit you will need:

- ★ Fresh pork loin or belly pork (or both)
- ★ 1.7oz (50g) demerara sugar or brown sugar
- ★ Food grade plastic container
- ★ Food preparation gloves
- ★ Smoking compartment such as hooded barbecue
- ★ Tealight Candle



## GETTING STARTED

### Selecting your meat

Ideally source outdoor reared or rare breed pork either direct from the producer, your local farm shop or butcher. Rare breed pork will have a thicker layer of fat than that bought in supermarkets. Don't let this put you off, as 'fat is flavor'! Choose loin for bacon or belly pork for streaky bacon.

### Timetable

There are three stages to curing and smoking bacon with a total timetable of 6 days. Day 1 to 4 is spent curing for about 20 minutes each day. Day 5 is the washing and drying day. Day 6 is the smoking day.

## DAY 1

### Mix your cure

You will need 2.1oz (60g) of the Hot Smoked Dry Cure Mix for every 2.2lb (1kg) of pork. A typical pork loin will weigh approximately 2.2 to 4.4lb (1 to 2kg). Place the required quantity in a bowl and add demerara sugar at a rate of 10%, so around 0.2oz (6g) per 2.1oz (60g) mix.

You can vary this quantity according to taste and you can use regular granulated sugar if preferred although raw brown sugars introduce delicious caramel flavours. Add up to 0.7oz (20g) of the spices and mix well.

### Apply the cure mix

You will need to use about one third to half of your cure mix on the first application. Keep the remaining mix back (cover the bowl with cling film) to use over the next few days on new applications. Place the pork slab(s) into your plastic food tray and, wearing food preparation gloves, vigorously rub the cure mix into every surface, including the sides. Keep the skin and fat on the pork slabs and cure these surfaces too. If the slab is particularly thick pierce with a skewer to help the cure mix penetrate. If you are curing two or more slabs of meat at once, stack them on top of each other, meat side together.



Rub the cure into both the meat and the fat side and along each edge.



Stack meat side together before placing in the refrigerator.



Place the plastic tub at an angle so that the liquid runs off to one end.

### Store in the refrigerator

Place the meat inside the plastic tub in the bottom of your refrigerator. Wedge under one end so the container is on a slope. This allows the liquid which is extracted from the meat by the osmosis effect of the salt cure to be drained off to one side and it can then be easily poured away.

## DAY 2

### Pour off excess liquid

After 24 hours remove the bacon slabs and pour off the excess liquid including any sludgy cure mix. You'll notice that the meat has started to darken in color and begun to shrink slightly.

### Apply more cure mix

Sprinkle more cure mix onto your pork slabs and massage into both meat and fat sides as before. Lay the slabs into the plastic tray the other way round to Day 1. Keep back enough cure for another one or two applications.

### Put back into the fridge

Place in the bottom of the fridge as before with the plastic container wedged at an angle. You will find that most of the liquid comes out after Day 1, but continue to drain off any excess on each subsequent day of curing.

## DAYS 3 & 4

Repeat same steps for Day 2 on Days 3 and 4. You can shorten the process by a day, but the longer you cure the better the flavor of your bacon will be.

## DAY 5

### Remove and wash the pork slabs

Take each pork slab out of the plastic container and throw away any remaining cure mix. Rinse the pork under the tap to remove all cure residues. If you don't like your bacon to be too salty we recommend you fill the sink with cool water and soak the joints for around 30 minutes. This does seem the wrong thing to do having spent the past few days trying to remove moisture, but this last quick soak doesn't penetrate the meat and really does reduce saltiness.

### Dry the pork

Using kitchen towel or clean tea towels, dry each pork joint as thoroughly as possible. Then place the pork slabs on a metal drying rack and leave uncovered for one further day in the bottom of the fridge.

## DAY 6

### Bring the pork to room temperature

Remove the pork from the fridge and leave on the cooling rack. Allow to come up to room temperature for about one hour. This will prevent condensation during the smoking process which would inhibit the absorption of the smoke flavor as the smoke will attach itself to water droplets.

### Prepare your cold smoke generator

Fill the cold smoke generator with 3.5oz (100g) of oak dust from the pack supplied. Smooth the dust evenly into place and tap the unit gently to ensure the dust is settled but do not compress. Leave the top ridge of the maze channel visible and don't overfill as this could cause the smouldering to jump tracks.



### Prepare your cold smoking compartment

You will need a covered, ventilated compartment in which to cold smoke. This could be a smoker, a hooded barbecue or a homemade smoking chamber - an old cupboard or even a cardboard box. Place a metal baking tray in the base on which the cold smoke generator will sit and some racks above for your bacon or a means of hanging your bacon slabs. Ideally you need a vent at the base which will gently 'draw' your smoldering wood dust and another vent at the top to allow the smoke to escape and renew itself.