



— EST. 1980 —



PAIRS
WELL WITH:
ZINFANDEL

MAPLE BACON

Ingredients:

10 pound pork belly

2/3 cup kosher salt

1/3 cup fresh crushed black pepper

2/3 cup sugar (prefer brown or turbinado)

4 tsp Prague powder #1

Maple Syrup

Instructions:

Combine salt, pepper, sugar and Prague powder and rub them all over the pork belly.

Refrigerate in a very large zip-lock bag for about a week, turning the belly over twice a day. (Keep the bag in a shallow dish to collect any juice that may seep out.)

Before smoking, wipe the belly off and let it dry in a cool spot for a few hours.

Smoke at about 175°F for about 3 hours. Keep the fat

sides towards the heat.

Pull off the smoker and let cool completely. Once cooled, it is ready to cook and then eat! Vacuum pack and freeze any bacon that does not get used immediately.

Maple Bacon Recipe:

Preheat oven to 425°F.

Slice bacon to desired thickness and lay out on a wire rack set inside a baking sheet.

Cook bacon for about 15 minutes, flipping the slices over halfway through. It should be almost, but not quite fully cooked. (Time depends on how thick it is sliced)

Take bacon out of oven and brush maple syrup on each side.

Return to the oven for 2-4 minutes to let glaze thicken.

Remove from oven and enjoy!