

I guess this was inspired by Canadian Maple Bacon, but modified as we had some discounted Honey.

## **Ingredients:-**

1 Kg of Pork Loin, with most of the the fat and rind removed 30g of Salt \*2
2g of Saltpetre \*2
3 Tbsp of runny Honey

## Method:-

## This is a two stage cure over 14 days. Initially I immersion cured it and then for the remain 7 days I dry cured it.

- (1) In a clip top box add the first batch of Salt and Saltpetre to enough cold Water to cover the meat.
- (2) Every couple of days give the box a bit of a shake to make sure the meat is in contact with the brine evenly.
- (3) On the 7th day drain the cure solution.
- (4) mix the second batch of Salt and Saltpetre into the Honey to form a paste.
- (5) Rub this evenly over the Pork. It?s a bit of a sticky messy gig!
- (6) Return the meat to it?s box. You shouldn?t find much moisture extraction with this method and your Bacon should be very moist when slicing.
- (7) Your Bacon will be ready from the 14th day, but will reach a point of stasis so it can be kept for months. (**Apparently, but untested in our flat!**)

We can?t comment on the flavour yet, it?ll be making an appearance in our dinner tonight. However it sliced well and is very moist.		