



There might be quite a few posts involving Bacon over the next few days. We made quite a bit of home cured Bacon! This is the third cure and we've refined it a little. The original recipe is here - <http://www.eatwellonuc.org.uk/index.php/recipes/599-dry-cured-bacon> Which is pretty robust. This version was for a discounted bone in Loin which weighed just over 2Kg when I'd removed the bone and outer rind.

Rub ingredients:-

50g of Salt
30g of Sugar
3G of Saltpetre
4 Tsp of Smoked Paprika
1 Tsp of Garlic Powder
3 Tsp of fresh ground Black Pepper.

Method:-

- (1) Trim the Pork Loin to as near to 2Kg as possible.
- (2) Mix the rub ingredients in a bowl.
- (3) Apply the rub evenly over the entire surface.
- (4) Place in a tub in the fridge loosely covered.
- (5) Turn daily for 3 weeks.

The Burgers were hand pressed from a yellow sticker pack of mince at £1.24

So the build went something like ? Toasted (Gluten free) Bun base, Mayonnaise, Tomato Sauce, Lettuce, Red Onions, Tomato, Burger, Bacon, Mushrooms, Egg and the toasted Bun

top.

As the name implies, we're still eating this, this morning. Our Christmas roast might be late evening today!