



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!**