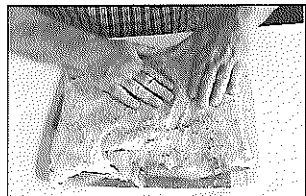
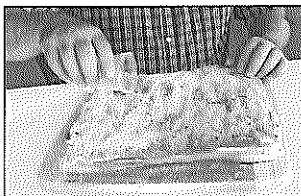
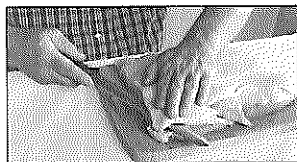


# Bacon Cure Instructions

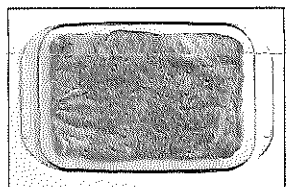
*For all of Hi Mountain Bacon Cure Varieties*

1. Place 4 to 6 pounds of Pork Belly on a clean surface and turn meat fat side up. Trim Excess fat. The best curing thickness is 3 inches.



2. Apply cure to meat and massage thoroughly, making sure to cover both sides and all edges. Leave excess cure on the meat.

3. Place prepared meat in a nonmetallic container. Cover with plastic wrap or a tight fitting lid and place in refrigerator. The proper temperature is 34 to 40 degrees F. Leave the meat in the refrigerator for 7 days, turning it over halfway through.



4. After curing, remove meat from pan, discard any liquid and soak in water for 1 to 2 hours. Drain and rinse with fresh water, making sure excess cure is removed. Pat dry and let stand at room temperature at least 1 hour before smoking.

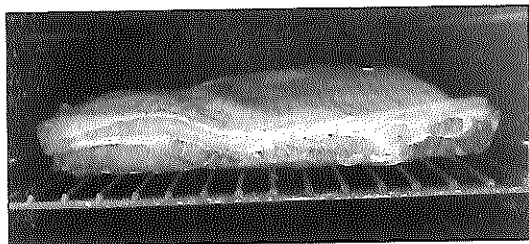
## BLACK PEPPER, BROWN SUGAR BACON CURE

Use **13.75 ounces** of cure for **12 pounds** of meat  
2 tablespoons + 2 1/2 teaspoons per pound

## ORIGINAL BACON CURE

Use **16 ounces** for **25 pounds** of meat.  
1 tablespoon + 1 1/4 teaspoons per pound

5. Place meat on smoking screen or grill. Insert internal meat thermometer and place meat in smoker. Heat smoker to 150 degree for 45 minutes without smoke. Increase temperature to 200 degrees and start smoke. Smoke until internal temperature of meat reaches 140 degrees. Turn off heat and leave bacon in the smoker for 1 hour to cool down.



*All smokers are different. These differences play an important role in the smoking and final flavor. We encourage you to explore the capabilities of your smoker by adjusting times, temperatures, and different smoking chips. In some cases, you may want to use the smoker for flavor only, while achieving the necessary heat by conventional means (kitchen oven, etc.)*



**Cooking your smoked bacon:** Keep refrigerated until ready to cook. Uncooked brined and smoked bacon can be refrigerated for up to a week or frozen for 4-5 months. Pan fry or bake in the oven to your desired doneness.

**Various cuts of meat:** Pork loin can be used instead of pork belly to make Canadian style bacon. Wild game cuts can also be substituted. Curing time and measurements per pound are the same. If cuts are thicker than 3 inches, increase curing time to a total of 10 days.

**Customer Service:** 1-800-829-2285

Hi Mountain Seasonings  
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