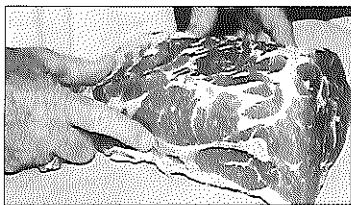


Buckboard Bacon Cure

Instructions



Place 4 to 6 pounds of fresh Boston Butt pork roasts on cutting surface with shoulder blade bone to the right.



With sharp knife, remove shoulder blade keeping knife as close to bone as possible. Shoulder blade bone is flat on one side and easy boning. The side closest to outside skin has a ridge running down it. Patience is required cutting this side of bone away from the meat.



Turn meat-fat side up and trim scrap piece left behind by boning. Remove excess fat from meat. Best curing thickness is 3 to 3 1/2 inches. Excess thickness should be trimmed off the back.



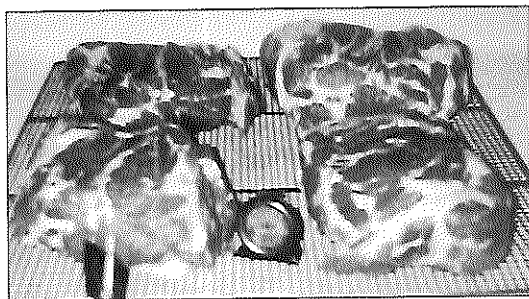
Use 16 ounces of Hi Mountain's Buckboard Bacon Cure for each 25 pounds of meat (1 tablespoon + 1 1/4 teaspoon per pound). Apply cure to all surfaces of meat.



Apply cure to meat and massage thoroughly paying particular attention to sides and ends and don't forget the cavity left by boning. Leave excess cure on meat. Place prepared meat

in nonmetallic pan. Cover with plastic wrap and place in refrigerator. Proper temperature is 40 to 45 degrees F. Let meat stand in refrigerator at least 10 days, turning on the 5th day.

After curing, remove meat from pan, discard any accumulated liquid and soak in water for 1 to 2 hours. Drain and rinse with fresh water, making sure excess cure is removed (rinse cavity thoroughly). Pat dry and let stand at room temperature at least 1 hour. Shape meat, tucking in edges. Place meat on smoking screen or grill. Insert internal meat thermometer and place meat in smoker. Heat smoker to 150 degrees 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 smoker for 1 hour to cool down.



All smoke houses 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. Sliced thin, Buckboard Bacon will cook twice as fast as regular bacon, so be careful not to overcook. Try cutting a thicker slice and enjoy a bacon steak.

Various Meat and Cuts. Buckboard Bacon Cure can be used to cure regular side meat for bacon, using 1 pound of cure per 25 pounds of meat. Pork Loin can be used to make Canadian style bacon. Curing time can be cut in half when you use thinner meat.

Customer Service:
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Help on the Web:
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