

CUSTOM  BLENDED

BACKWOODS®

BACON CURE

Enhancing Flavors For Wild Game & Domestic Meat

Smoked Wet Brine

It is highly recommended that you make the number of pounds of bacon this package is intended to produce. You will get a more consistent flavor using all the seasoning at one time.

To make the entire package at one time:

Use 4 gallons of water and dissolve seasoning and cure in water.

To make smaller batches:

Use 4 1/2 teaspoons of seasoning and a scant 1/4 teaspoon (1.1g) of cure and 2 1/2 cups of water for each pound of meat.

- 1) Begin with fresh bellies that have been chilled to 42 degrees within 24-30 hours after slaughter.
- 2) In a non-reactive container dissolve seasoning and cure in water.
- 3) Completely submerge bellies in brine solution in a covered container. If needed place weights on the bellies to keep them submerged.
- 4) Refrigerate for 4 days, turning bellies over daily. It is important that the temperature is kept at a constant 38 degrees.
- 5) Rinse bellies with fresh water and dry thoroughly with paper towels.
- 6) Further dry the bellies by elevating them on cooling racks with a fan blowing over them. Allow to dry for 30 minutes each side. This will form a pellicle, a sticky coating on the meat, that will allow smoke to absorb much better. You can also allow bellies to sit in the refrigerator overnight elevated on a cooling rack, without cover.
- 7) Smoke the bacon using your usual smoking procedure.
- 8) Remove bacon from smoker and refrigerate overnight.
- 9) Remove rind if still intact.
- 10) Bacon is ready for slicing. If bacon will not be eaten within 7-10 days it is necessary to freeze the bacon. If you plan on freezing the bacon, it will keep a fresher flavor by freezing unsliced and slicing upon defrosting.

Seasoning Ingredients: Salt, Soy Protein Isolate, Brown Sugar, Smoke Flavor (Maltodextrin Natural Hickory Smoke Flavor, Silicon Dioxide), Spices, Sodium Erythorbate (1.51%). **Allergens:** Soy

Cure Ingredients: Salt, Sodium Nitrite (6.25%), FD&C Red #3 (For Color) And Less Than 2% Sodium Silico Aluminate Added As A Processing Aid.

Nutrition Facts

Serving Size 3/4 tsp (2g)

Servings Per Container 210

Serving size is based on amount in uncooked product

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0 0%

Trans Fat 0

Cholesterol 0 0%

Sodium 330mg 14%

Total Carbohydrate 0g 0%

Dietary Fiber 0 0%

Sugars 0

Protein <1g 1%

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 1%

*Percent Daily Values are based on a 2,000 calorie diet.

**Refrigerate Finished Product.
Keep Cure Out of Reach of Children.
Do Not Use More Cure than Recommended.**



LEM Products | West Chester, Ohio 45011
Toll Free 1-877-536-7763 | www.lemproducts.com
Request a free catalog of seasonings & meat processing equipment