

Buckboard Bacon - Shoulder Bacon

Len,.... Here is the recipe I told you about.

2 lb.	Pork shoulder butt	910.0 g
1/3 cup	Un-sulfured molasses	75.0 ml
1/4 cup	Kosher salt	48.0 g
3/4 cup	Brown sugar, dark, packed	45.0 g
2 Tbs.	Liquid smoke	30.0 ml
1 Tbs.	Garlic powder	9.0 g
1 Tbs.	Onion powder	8.0 g
1 tsp.	Cure #2	6.0 g

Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.



Method:

1. Trim out the "Boston Butt" from a pork shoulder.
2. Put the butt in a zip lock bag with the molasses and liquid smoke and coat the meat.
3. Add all of the other ingredients to the bag.
4. Let cure for 2 weeks, turning every few days.
5. Wash off butt and return to bag, fill bag with fresh water and let sit for 2 hours.
6. Pour off water and tie it with string as shown in the top photograph.
7. Hang the butt until dry (a few hours).
8. Smoke at 200°F (93°C) until internal temperature gets to 140°F (60°C).
9. Cool before serving.
10. The bacon can be fried like regular American or Canadian bacon.



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