

FILIPINO BACON [PINOY TOCINO]

U.S.	Ingredient	Metric	Percent
2.2 lb.	Pork shoulder	1000.0 g	100.0
2 cups	Sugar, brown	250.0 g	25.0
½ cup	Pineapple juice	120.0 ml	12.0
¼ cup	Anisado wine	60.0 ml	6.0
¼ cup	Soy sauce	60.0 ml	6.0
¼ cup	Garlic, pressed	32.0 ml	3.2
1 Tbs.	Salt	22.0 g	2.2
1 Tbs.	Garlic, powder	8.0 g	0.8
1 tsp.	Sodium erythorbate	4.0 g	0.4
1 tsp.	Sodium phosphate	4.0 g	0.4
½ tsp.	Cure #1	3.0 g	0.3
½ tsp.	MSG	2.3 g	0.2
10 drops	Red food coloring (opt)	1.0 ml	0.1



3.5 lb. **← Totals →** **1.6 Kg**

This formulation is based on metric measures; U.S. measures are approximate!

Instructions

1. Slice the pork into ¼-inch strips; set aside for later.
2. Combine the wine, pineapple juice, soy sauce and food coloring.
3. Dissolve the cure, MSG, erythorbate and the phosphate to the combined liquids..
4. Pour the marinade into a gallon ZipLoc® bag.
5. Put the prepared meat into the bag.
6. Store at a cool temperature (65°F) for at least 12 hours.
7. After curing, drain off the extra marinade.
8. You may cook at once or store the meat in the refrigerator.



Trimmed Shoulder



Marination

Len Poli –<http://lpoli.50webs.com>

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