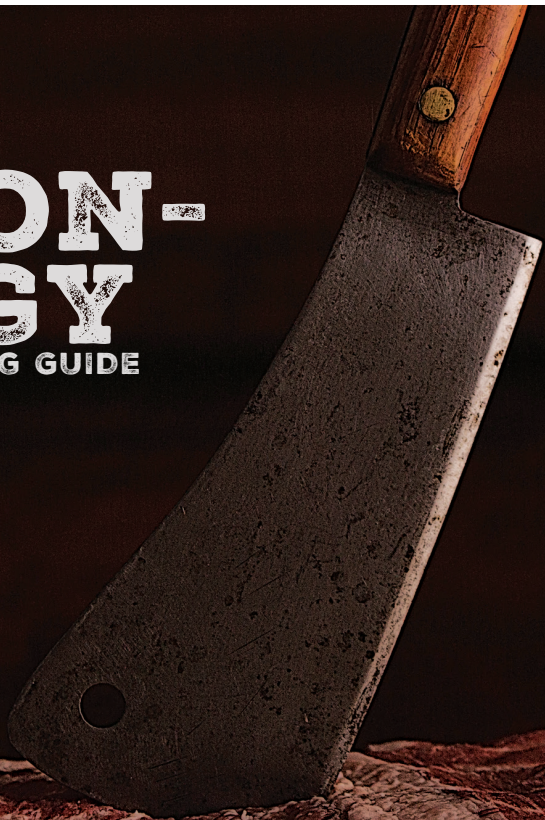




MAN CRATES
PROJECTS

BACON- OLOGY

DIY BACON CURING GUIDE



Humanity has grown by leaps and bounds in our understanding of bacon-curing since the dreaded Charred Ages. Making bacon used to mean strapping a giant magnifying glass on a pig's back and crossing your fingers. Now, after pounds and pounds of experimentation, we've discerned the optimal seasoning and sizzling conditions for prime, fried swine.

EVERYONE KNOWS YOU CAN'T GO WRONG WITH BACON

but only true students of the curing craft know just how right it can be. If you want to taste truly delicious, diet-crippling bacon, you have to do it yourself.





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The Cure

The way your therapist knows every one of your suppressed inner demons, that's the way we know bacon. We're giving up some of our top secret Belly Rub to make your bacon flavor heavy and fry-ready in no time.

Combine this with Prague Powder #2, aptly knighted The Pink Preserver, and you have the cure for your bacon blues. Caress your pork belly with this savory swine refiner and for the first time you might break down and weep sweet, salty tears of joy, which will only make the bacon taste even better.

The Smoke

The final crucial ingredient to bacon is a soft, lingering embrace from the smoke of an aromatic American hardwood. Cameron's Smoker Bag allows you to impart the most savory smoke flavors to your bacon without an elaborate smoker. And while you know and we know your cooking intuitions are never wrong, the dial thermometer will provide the scientific measures so you can flaunt just how not wrong you were.

Step 1: **CURING**

The first step is of course getting your hands on some pork belly. Try checking in with your local butchery or ethnic grocery store. If your belly came with the skin on it, you'll need to remove the skin. Grab a sharp knife and carefully remove the skin, leaving as much of the meat intact as possible. Then you can cut up and deep fry the skins to have some pork to snack on while you work.



PRO-TIP: It's going to take over a week of Tender-belly Loving Care to get your bacon pan-ready. You may want to cancel that important business trip or international family vacation you've been planning. If your boss and family don't understand, then...well, they just don't understand homemade bacon.

Mix all curing salt and rub together like a kindergarten art project, and thoroughly coat both sides of the pork with the blend. Rub the pork belly with enough finesse and attention to make your partner jealous. Use about two teaspoons of salt and two tablespoons of rub per pound of bacon you make.

Put your belly in a sealable plastic bag and put it in the fridge. It will take anywhere from seven days to a week to cure. Flip the bag over every day so it will cure evenly. Feel free to name the pork belly if it helps increase attentiveness, but don't get too attached. You're going to eat it.



Step 2: **SMOKING**

After seven days, the cured bacon should be firm and have lost a fair bit of moisture. Rinse off the rub and curing salt with cool water. Pat dry with a paper towel and set on a pan or drying rack in the fridge for two hours. This

readies the surface to receive the smoke and readies your body for full bacon invasion. You can also dust the surface with freshly ground black pepper to taste if you're into that sort of thing.



If you have a smoker or an out-of-town neighbor with a smoker and no alarm system, use it. If not, the included smoking bag will let you impart that distinct smoky flavor in your oven without smoking yourself out of the house.

Place pork in the smoke bag and seal. Heat your oven to 350 American degrees and place pork inside to kickstart the smoker bag. Close oven door and get pumped.

Lower the oven temperature to 175°F (the F is for Freedom) and allow pork to cook for two and a half to three hours. After this time, stab the meat thermometer with a vengeance through the bag into the thickest part of the bacon. Keep cooking until the bacon reaches an internal temperature of 150°.

Step 3: **COOKING**

Remove immediately once the internal temperature hits 150° so the fat doesn't render out. Place bacon back in the fridge to cool. Use a lame Schwarzenegger punchline like "Stay Cool" or "Chill Out!" when closing the door.

Once cool, it will be ready to cut. Slice as

thick or thin as your heart desires, and fry until it's nice and crispy. Sharing with friends and loved ones is permissible, but not required.

Bacon can be refrigerated for up to two weeks and frozen for up to three months because it's cool like that. See what we did there?



PRO-TIP: There are plenty of ways besides a pan to make your bacon. Let your creative oils sizzle by trying out the oven, grill, or anything but the microwave.

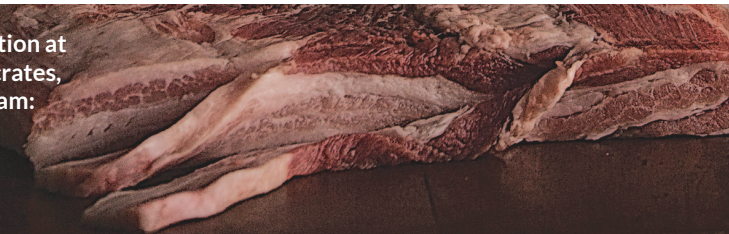
The stranglehold that Big Bacon holds is growing that much weaker, now that you've discovered how simple it is to cure delicious homemade bacon.

Go forth, make bacon and share the good news about how a delicious pound of bacon can be had by anyone willing to put in the time to cure it for themselves.

SHARING



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