

## **DALESMAN SUPER BACON CURE, SMOKEY CURE & MAPLE CURE**

Dalesman Bacon Cures are superb products for dry curing bacon

### **Method**

1. For bellies, backs and middles take your piece of meat and weigh it.
2. To every pound of meat use  $\frac{3}{4}$  (0.75) of an ounce of the Dalesman Super Bacon Cure (Usage Rate 5%). So that equals 50g to every kilo of meat.
3. Place the meat rind down on a tray and sprinkle the Dalesman Bacon Cure lightly over all the meat, including the sides and the ends. Use slightly more on the thicker parts of the meat.
4. Rub the cure in all over the meat, making sure all the muscle has been covered.
5. The meat can either be vacuum packed or left in a tray in the fridge for approximately 4 to 5 days to cure. The length of time it takes to cure does depend on the thickness of the meat.
6. Dry off any excess moisture from the bacon before slicing.
7. For Gammons add an equal amount of salt to the Dalesman Bacon Cure.
8. Take out the bone and rub some of the salt and cure mixture into the hole and onto the meat faces.
9. Depending upon the size the Gammon will take about a week to 10 days to cure.

***To add sweetness to the product add a between 3-5% (of meat weight) of soft brown sugar and use in the same way as above.***

### **Advantages**

1. The bacon cooks superbly in the frying pan without spitting or leaving any white gunge behind.
2. When handled the bacon does not feel wet or slimy.
3. The bacon is very easy to slice.
4. The bacon or ham has that old fashioned taste without being salty.
5. The product can be sold as Home Cured Bacon and therefore sold at a premium.
6. You do not need any specialized equipment to make this product.

## DALESMAN FOR YOU FLAVOURITE INGREDIENTS

**THIS INFORMATION IS GIVEN AS A GUIDE. NO GUARANTEES ARE ASSUMED OR IMPLIED**



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