

CUSTOM  BLENDED
BACKWOODS
BACON CURE
 Enhancing Flavors For Wild Game & Domestic Meat

Cracked Pepper

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.

Dry Rub Instructions- Makes 25 lbs. of meat:

Use all of the seasoning and cure.

To make smaller batches:

Use 6 teaspoons (1 oz.) of seasoning and a scant 1/4 teaspoon (1.1g) of cure for each pound of meat.

- 1) Begin with fresh bellies that have been chilled to 42 degrees within 24-30 hours after slaughter.
- 2) Mix seasoning and cure together.
- 3) Rub seasoning and cure mix onto the bellies. Be sure to cover the meat completely.
- 4) Place in covered container or zipper top bag. Refrigerate for 7 days, turn over bellies 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 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. It is recommended to coat bacon with cracked pepper before slicing.
- 10) Bacon is ready for slicing. Freeze bacon if not eaten within 7-10 days. If you plan on freezing the bacon, it will keep a fresher flavor by freezing unsliced and slicing upon defrosting.

Wet Instructions- Makes 20 lbs. of meat:

- 1) Dissolve all of the seasoning and 4 ¾ teaspoons (22.6g) of cure into one half gallon of water.
- 2) Follow above directions 4 through 10 to complete bacon process.

Seasoning Ingredients: Salt, Sugar, Spice, Spice Extractives
 And Less Than 2% Silicon Dioxide Added To Prevent Caking.

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

Nutrition Facts

Serving Size ¼ tsp (4g)
 Servings Per Container 210
Serving size is based on amount in uncooked product

Amount Per Serving	
Calories 5	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0	0%
<i>Trans Fat</i> 0	
Cholesterol 0	0%
Sodium 730mg	31%
Total Carbohydrate 1g	0%
Dietary Fiber 0	0%
Sugars 0	0%
Protein 0	0%

Vitamin A 0% • Vitamin C 0%
 Calcium 0% • Iron 0%

*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.



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