



## Uncle Lou's BBQ – Maple Cured Bacon

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 28MIN

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### Ingredients

One 3- to 5-pound pork belly, skin removed.

1 cup (or more if you like) dark maple syrup (Grade B or dark amber)

3 tablespoons brown sugar

2 tablespoons kosher salt

1 teaspoon pink curing salt

1 teaspoon freshly ground black pepper.

### Directions

1. Wash and pat dry the pork belly and place into a large plastic bag. Mix together the rest of the ingredients except for the maple syrup. Shake the bag and massage the dry ingredients into the belly until mostly absorbed. Pour in the maple syrup (1 cup or more) and massage the pork belly and try to get a good coating on both sides.
2. Seal the bag, pushing out as much air as possible. (I double-bag my pork belly and make it tight so that the belly cures into nice shape).
3. Refrigerate the pork belly for 7 days, flip once a day. (Flipping ensures an even cure on both sides).
4. After 7 days rinse the belly and pat dry.
5. Leave it uncovered in the fridge for a few hours or overnight (This will allow the belly to dry a little and allow the smoke to adhere better)
6. Set-up your smoker with maple pellets/wood, at a temp of about 180F (no higher than 200F).
7. Place the pork belly with the fat side up on your smoker.
8. Smoke the pork belly at 180F, over maple pellets/wood until the internal temp reaches 150 F.
9. Take the pork belly off the smoker and refrigerate overnight, uncovered. (Chilling will make it much easier to slice up for bacon)
10. Slice up your bacon and enjoy.