

# TIM FARMER'S COUNTRY KITCHEN

## BACON - 3 Days

*5 lb slab pork belly  
1/3 cup kosher salt  
1/3 cup brown sugar  
1/3 cup maple syrup  
1 1/2 tablespoons tellicherry pepper  
1/2 teaspoon cayenne pepper*



Mix together salt, sugar and syrup.  
Spread over top of pork belly.  
Season with peppers all over. Repeat on other side. Cover and place in fridge for 3 days. Make sure to flip over everyday.

Smoke 250 degrees for 1-2 Hours.

Remove and store in fridge for up to 1 week. Slice and fry as needed.

\*Can be frozen for longer storage\*