



# SUPACURE

## TRADITIONAL DRY CURING SALTS

(Contains: Salt, plus Sodium Nitrate – Sodium Nitrite)

Ideal for the traditional dry curing of Bacon and Hams. It is a complete mix and no additional salts are required. As well as curing, it will give superior colour and flavour to all types of meats.

Usage Rate: 3-4%

For Bacon: Use at 3% (i.e. 30 grams per kilo of meat)

For Traditional English Hams: Use at 4% (i.e. 40 grams per kilo of meat)

For a Sweet Cure: Add 10 grams of Caster Sugar (or other sugar i.e. Maple Syrup) to the above per kilo of meat (1% of the weight of the meat).

Method: Traditional Dry Cured Bacon

1. Mix together the Supacure and the sugars, if required, and apply to the surface of the meat at a rate of 3% (i.e. 30 grams per kilo of meat) or at a rate of 4% (i.e. 40 grams per kilo of meat) if sugars have been added.
2. Rub well into the surface of the meat and rind – get the salt into all of the nooks and crannies – it may be necessary to pierce the thicker muscles of the meat to aid penetration of the cure.
3. Store in a non-metallic tray or container in the refrigerator at 2-4°C for 7 days. After day one and two, the juices can be drained off, and the meat turned.
4. After curing, wash the meat thoroughly to remove an excess salt and wrap in either muslin cloth or a dry cotton tea towel. The bacon should then be left in the fridge for at least 2-5 days to settle.

Your bacon is now ready to be sliced and cooked. Or if you wish to smoke it, now is the time. If you have a Bradley Smoker, make sure the vents are open and cold smoke for 3 hours with a flavour of your choice.