



**“Chef at the Market”
October 10, 2009**

Timothy Weston-Gibson – Café Provençal at Wedmore Place
(on the grounds of the Williamsburg Winery)

Honey and Herb-Cured Bacon

Ingredients:

- 2 ounces kosher salt
- 2 teaspoons pink salt (curing salt) *available at The Cheese Shop*
- 2 tablespoons light brown sugar
- 3 tablespoons honey
- 2-3 sprigs fresh rosemary (about 1 ounce) *available at A Thyme to Plant*
- Small handful of fresh thyme (about 1 ounce) *available at A Thyme to Plant*
- 1 tablespoon black peppercorns, cracked
- 2 cloves garlic, smashed
- 1 5 pound piece of pork belly, rind removed *available at CCL Farms*

Combine all ingredients except pork belly and mix to combine - this is the dry cure. Place the pork belly into a large Ziploc bag, add the dry cure, shake well to get an even coating on the pork, and place in the refrigerator. Cure the pork for about 7 days, flipping the bag over every other day to redistribute the cure, until the pork is firm to the touch. Remove the pork from the bag, rinse well and pat dry. Roast in a 200 degree oven until it reaches an internal temperature of 150 degrees, about 2 hours. Remove from the oven and allow to cool (you should taste a slice now, its fully cooked at this point). Use in any recipes calling for bacon.

Note. The bacon can be stored in the refrigerator for up to 2 weeks, or in the freezer for up to 3 months.

Alternative method: After curing the bacon, rinse and pat dry. Set the bacon on a rack to dry in the refrigerator for 12-24 hours. Hot smoke over a 200 degree fire for about 3 hours, until the internal temperature reaches 150 degrees. Remove from the smoker and allow to cool.