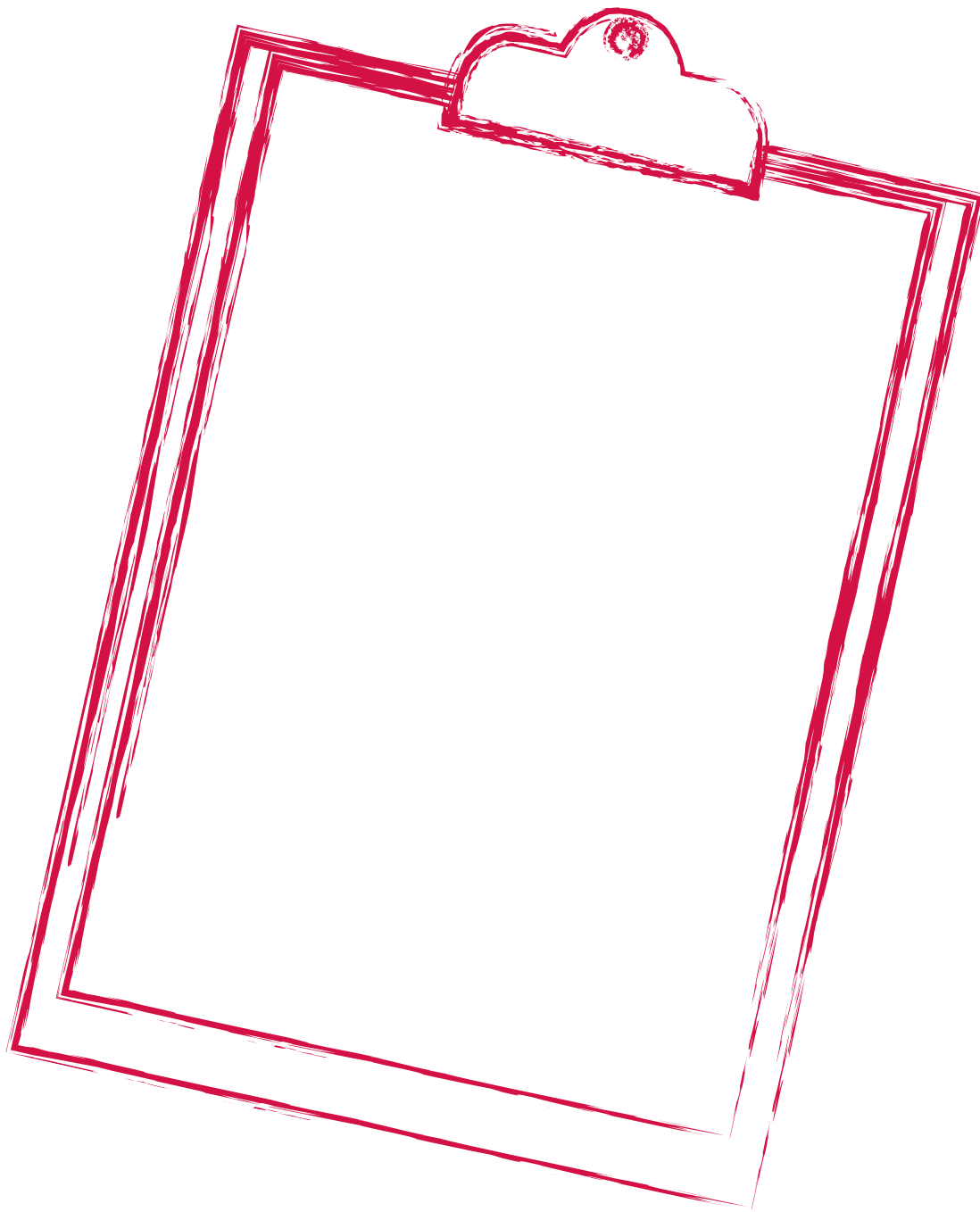




Steph's 
Bacon Makin' Blitz

STEP 1

Prep





**First things
first! Have the
right supplies
and tools on
hand to get the
job done.**

tools!

“Have to Have”

✓ Pork Belly

✓ Cure

(We ♥ High Caliber Bacon Dry Rub & Cure!)

✓ Non-Iodized Salt

✓ Recipe

✓ Patty Paper
(Wax Paper)

✓ Vacuum or Freezer Bags

✓ Refrigerator or Cooler



tools!

“Have to Have”

- ✓ Stainless Steel Bowls or Meat Lugs
- ✓ Knives, Large & Small
 - ✓ Scale
- ✓ Smoker & Wood Chips
- ✓ Method for documenting process: i.e. a spreadsheet or pen & paper
- ✓ Patience!



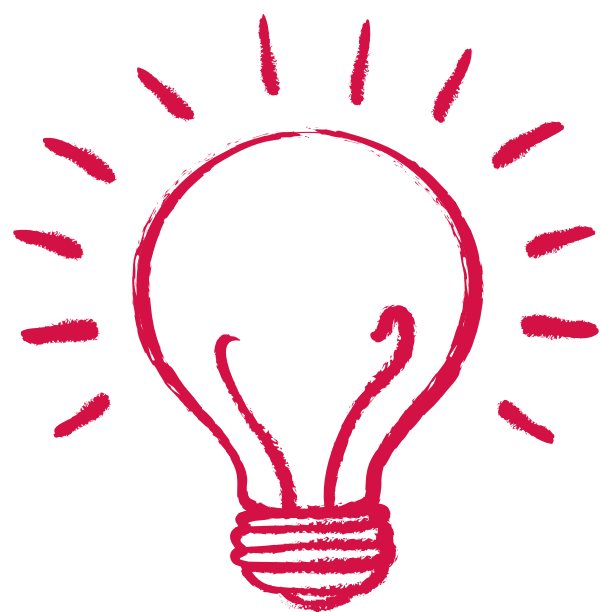
tools!

“Nice to Have”

- ✓ Bacon Hanger
- ✓ Meat Slicer
- ✓ Vacuum Sealer
- ✓ Labels/Sharpie
- ✓ Helpers
- ✓ Gloves
- ✓ Apron
- ✓ Large Prep Area including a table, cutting board & sink



**Decide what
flavours you want
to make.**



Steph experimented with
many fun flavours.

Here are the ingredients so
you can follow along...

flavours!

Ingredients to Make All of Steph's Profiles

- ✓ Brown Sugar
- ✓ Dark rum
- ✓ Pineapple juice
- ✓ Coconut flakes
- ✓ Club House seasoning
 - ✓ Garlic powder
 - ✓ Onion powder
- ✓ Korean chili flakes
- ✓ Korean powder
- ✓ Mexican oregano
- ✓ Basil
- ✓ Lime powder
- ✓ Pumpkin pie spice
- ✓ Blueberry juice
- ✓ Instant coffee
- ✓ Black pepper (butcher grind)





PRO TIP!
Flavour
profiles are
optional and
can be
adjusted to
taste.