

# Homemade Bacon Recipe

*Prep: 2 hrs; Cook: 7 days.*

## Ingredients

- 2 lb. pork belly, skin on;
- 2 tbsp. sea salt;
- 1 tbsp. freshly ground black pepper;
- 1 tsp. dried rosemary;
- 1 tsp. dried thyme;
- 1 tsp. fennel seed;
- 2 bay leaves;
- 1 garlic clove, minced;
- 1 tbsp. raw honey (optional);



## Preparation

1. Rinse the pork belly and pat it dry.
2. Combine all the seasonings in a bowl, except for the honey (if using).

3. Rub all the seasoning over the pork. Place the pork in a big re-usable plastic bag with the leftover spices and the honey, if using, and shake well.
4. Refrigerate the pork for one week, flipping the bag every day or so.
5. After 7 days, remove the bacon from the bag, rinse it thoroughly, and pat it dry.
6. Preheat your oven to 200F.
7. Place the bacon in a baking pan and roast until the meat reaches 150 F., about 2 hours.
8. Transfer the bacon to your cutting board and slice off the skin.
9. Let the bacon cool down to room temperature, then wrap it in wax paper and refrigerate.
10. When you're ready for a delicious treat, slice the meat to whatever thickness you like, and cook it the same way as you would any other bacon.