

CHRYSALIS VINEYARDS RECIPE SHEET

Home-cured Pancetta Unsmoked Bacon

Wine Pairing: *2006 Tannat*

Explanation of Pairing: The control of flavor you achieve by curing a pork belly with your own mix of strong spices and fragrant aromatics will astound you! Dishes that are flavored with your Pancetta will require pairings with a full-flavored red, such as our Tannat. This very assertive wine, perfumed and layered with flavors of smoky roasted meat, leather, coffee, cocoa and a backbone of spicy black fruits is a great complement to many of the applications for your Pancetta. From a big pot of beans to a very hearty BLT sandwich, the two components will be in harmony.

INGREDIENTS

For the Basic Dry Cure:

2 C Kosher salt
1 C sugar
10 tsp pink salt

Additions for Flavoring Pancetta:

2 TBS black peppercorns
2 TBS coriander seeds
1 TBS juniper berries
4 star anise
½ C fresh garlic, minced
½ C fresh thyme leaves
6 fresh bay leaves, crumbled
½ C dark brown sugar

1 – 5 lb pork belly, skin removed
cheesecloth
kitchen string

INSTRUCTIONS

For the Basic Dry Cure:

Combine basic cure ingredients and mix until pink salt is uniformly distributed. This can be stored indefinitely in airtight container.

For the Pancetta:

In a dry sauté pan over medium heat, toast peppercorns, coriander seeds, juniper berries, and star anise for 5 minutes, frequently shaking the pan. This will release the essential oils in the spices and accentuate their perfumes. Remove from pan and cool slightly.

Crack spices in a mortar or beneath a sauté pan, to achieve a coarse meal.

In a small bowl, mix cracked spices with garlic, thyme, bay leaves, and brown sugar.



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Salt the pork belly liberally with the basic dry cure – it should have a uniform coating on it, almost as if you had dredged the belly.

Put the belly in a 2-gallon zip top bag, add the spice mixture, and massage well into salted belly.

Store it in the refrigerator for a week, turning it and redistributing the cure every day.

After 7 days (9 if it is more than 2.5 inches), remove it from the bag – the belly should be firm to the touch, not soft and mushy.

Rinse off the entire cure, wrap in cheesecloth, and tie with kitchen string.

Hang the Pancetta to dry for 7 days in a cool, humid room. I hang mine in the basement storage room!

Once the Pancetta has finished drying, wrap in foil and roast for two hours at 250 degrees to tenderize.

Now your Pancetta – (unsmoked bacon) is ready to be used.

You can slice and cook this like bacon, or keep some of it unsliced to cut according to your needs.

Slow roasting in an enclosed (therefore moist) environment, followed by searing, is a great technique, which results in a meltingly tender bite with the crispy exterior. There is no loss of flavor when added to a braising liquid.

Yields 4 ½ lbs of finished Pancetta.

NOTE:

All pink tinted curing salts have the same sodium nitrite concentration, which is 6.25%. Prague Powder # 1, Insta-Cure, Modern Cure are all the same. The pink color is not what gives the meat a reddish hue - that is done by the curing process. After the meat has been cured and cooked, it will have a longer shelf life than uncured cooked meat. Pink salt can be readily purchased on the Internet. Below is a link for one of many.

<http://www.sausagemaker.com/11000instacureand153no11lb.aspx>

