**Brown Sugar Bacon**

**Ingredients:**

2 oz. kosher salt

1 oz. sugar

2 oz. brown sugar

½ oz. Prague Powder #1

1 gallon Ziplock bag

**INSTRUCTIONS**

1. Trim the pork belly like I showed you in my demo.
2. Mix all of the cure ingredients together. Make sure you do not eat any of it.
3. Label your Ziploc bag with a sharpie before you put anything in it.
4. Put the piece of pork belly in a large Ziploc bag with the ¼ cup of the curing mix. Mash it around to coat on all sides. Save any leftover curing mix.
5. Remove as much of the air from the bag as you can.
6. Lay flat in the cooler on the tray I put in there.
7. Flip the bag every 2 days.