



WILD. NATURAL. SUSTAINABLE.

Fossil Farms Oaxaca Wild Boar Bacon

Fossil Farms Oaxaca Wild Boar Bacon

Ingredients

5 lb. [Fossil Farms Wild Boar Belly](#)

1 c Kosher salt

¼ c raw demerara sugar

¼ c dark brown sugar

1/8 c ground toasted Pasilla de Oaxaca chile (you can substitute Ancho chili or Chipotle) Equal parts oak, pecan, and hickory wood chips (if using a smoker)

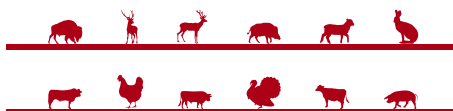
Find a container or Ziploc bag large enough to hold the Wild Boar Belly. Make rub by combining salt, sugars, and chile. Rub mix all over the belly and place in container. Let rest in the refrigerator for 6 days, flipping the belly over every day. The belly will release a lot of liquid during this time creating its own marinade.

On day 7, rinse the belly and allow to dry in your refrigerator for 24-48 hours.

Set up your smoker to 200F. Smoke for 2-3 hours or until the internal temperature of the belly is 150F.

You can do this in a low oven as well, however you won't get the smoke flavor you are going after.

Enjoy thick, sliced, or diced!



81 Fulton Street • Boonton, NJ 07005

TEL: 973.917.3155 • FAX: 973.917.3156

www.fossilfarms.com

