



Canadian Back Bacon

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This is my go-to Canadian bacon recipe. Brined, smoked, and sliced, it's simple but packed with flavor.

Ingredients

- 1 pork loin roast (about 2 lbs)
- 8 cups water (for brine)
- 8 more cups cold water (to cool brine)
- 1/2 cup granulated sugar
- 1/4 cup pickling salt

- 1/4 cup brown sugar
- 2 tbsp maple syrup
- 1 tbsp lemon juice
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp allspice
- 1/2 tsp black pepper
- Cure (amount per package instructions)

Instructions

1. Pour 8 cups of water into a pot and add sugar, pickling salt, brown sugar, maple syrup, lemon juice, garlic powder, onion powder, allspice, and black pepper.
2. Bring to a boil to dissolve sugar and salt, then remove from heat and add the other 8 cups of cold water.
3. Once cooled, add the cure and place the brine in the fridge.
4. The next morning, inject the pork loin if it's over 2 inches thick to ensure even curing.
5. Place the pork loin in a 1-gallon food-grade pail and cover it with the brine.
6. Use a bowl to weigh it down, keeping the meat submerged.
7. Turn the pork every day (missing a day is fine) so no side rests against the pail for the full time.
8. For a 2-inch thick loin, brine for at least 10 days (I went 14 for extra flavor).
9. After brining, rinse the loin and soak in fresh water for 15 minutes.
10. Hang in the smoker at 130°F with the vent wide open to form a pellicle.
11. Raise smoker temperature to 145°F, start smoking with vent 1/3 open, and smoke for 3 1/2 hours.
12. Bump the temperature to 165°F until internal temperature reaches 142°F (it may stall, raise to 175°F if needed).
13. Remove from smoker and cool on a rack.
14. Wrap in plastic and refrigerate for 3 days to let flavors meld.
15. Slice into bacon or leave whole like a ham if desired.

[Full Step-by-Step Guide on the Blog](#)