



Recipes

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Octopus Bacon

Prep Time: 20 Minutes

Serves 1

Ingredients:

3/4 cup Kosher Salt

1/2 cup Black Pepper

1 cup Brown Sugar

1/4 cup Garlic Powder

2 Tbsp. Chile Powder

1 1/2 lbs. Octopus tentacles ,blended

As needed Lard

Directions:

1. In a mixing bowl, add salt, pepper, sugar, garlic and chili powders together and combine.
2. Generously season octopus and cold smoke for 1 hr.
3. Place smoked octopus in a hotel pan and cover with melted lard until fully submerged. Cook at 275°F for 4 hours. Remove octopus from lard, cut into thin slices and keep refrigerated until use.