



## Recipes

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### Beef Bacon

Serves 1

#### Ingredients:

- 1 cup Kosher Salt
- 1 cup Brown Sugar
- 1/2 cup Black Pepper
- 1/4 cup Granulated Garlic
- 2 Tbsp. Chili Flakes
- 1 tsp. Prague Powder #1
- 12 lbs. Beef brisket, trimmed, cut into 1" slabs

#### Directions:

1. To make beef bacon dry rub, combine salt, sugar, pepper, garlic, chili and prague powder and mix evenly.
2. Season the beef brisket and store in a large food service bag.
3. Let the brisket cure for 5 days flipping the brisket once a day.
4. Pre-heat smoker to 225°F and smoke brisket for 6 hours. Let the brisket cool and refrigerate.
5. Slice brisket to desired bacon thickness and keep refrigerated until use.