

Curing Cold Smoking Bacon

CHAT-0132 / REV EXPORT-03 / 2026.03.28

A conversation-specific public summary of curing cold smoking bacon, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the curing cold smoking bacon discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A named-product pork-loin recipe answers the request for an alternative to pork belly. It finishes in the skillet and supplies no cold-smoking instructions; Morton’s loin cure must not be transferred to belly or shoulder.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SKILLET-COOKED CURED PORK LOIN - A CANADIAN-BACON-STYLE ALTERNATIVE

A newly supplied, named-product pork-loin alternative using Morton’s measured formula and skillet sequence, with explicit thermometer and storage guidance. Not a validated cold-smoking method or a Robert-tested bacon recipe.

YIELD	About 8-10 breakfast portions from 2 lb trimmed loin
PREP / WAIT	20 minutes active plus 3-5 days refrigerated curing and a 30-minute soak
COOK	About 8-10 minutes per skillet batch; verify 145°F and rest 3 minutes

RECIPE INGREDIENTS

- 2 lb boneless pork loin, weighed after trimming visible fat
- 2 tablespoons Morton Tender Quick mix, for this exactly 2-lb trimmed loin
- 2 teaspoons granulated sugar
- Enough cold water to cover the loin during its post-cure soak
- 1-2 teaspoons neutral cooking oil for brushing the skillet

RECIPE METHOD

1. Use a trimmed boneless pork loin, not pork belly or shoulder. Mix the measured Tender Quick and sugar and distribute over the entire loin. Place in a food-grade bag on a tray.
2. Cure in the refrigerator at 36-40°F for 3-5 days, following the Morton pork-loin recipe. Do not cold-smoke or leave it hanging at room temperature.
3. Remove from the cure and soak in cold water for 30 minutes in the refrigerator. Pat dry, then let the surface dry briefly uncovered in the refrigerator.
4. Cut across the loin into 1/8-inch slices. Brush a preheated skillet lightly with oil. Cook over low heat, turning for even browning, about 8-10 minutes per batch. Use a thin-tip thermometer inserted from the side to verify at least 145°F, then allow a 3-minute rest before eating. Cook longer if needed.
5. Put small portions in shallow containers and refrigerate at 40°F or below within 2 hours (1 hour if the surroundings exceed 90°F). Eat within 3-4 days or freeze; reheat leftovers to 165°F.

RECIPE NOTES & STORAGE

- This is a pork-loin method based on Morton's Canadian Bacon recipe. It answers the request for a cut other than belly with a fully cooked alternative; no cold-smoking process is supplied.
- Morton explicitly does not recommend Tender Quick for pork belly/bacon because it does not specify a reliable amount and cure time for that application. Do not transfer this loin formula to belly or shoulder.

RECIPE BASIS & REFERENCES

Morton: Meat Curing - Canadian Bacon

<https://www.mortonsalt.com/article/meat-curing-canadian-bacon/>

Morton: Tender Quick product limitations

<https://www.mortonsalt.com/home-product/morton-tender-quick/>

USDA: Pork roast/chop cooking endpoint

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

USDA FSIS: Leftovers and Food Safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

So after curing and cold smoking i still need to cook it?

CONVERSATION / EXTRACTED GUIDANCE

1. --
 2. Prevents dangerous bacteria (like botulism)
 3. Adds that classic bacon flavor
 4. Does NOT make it safe to eat raw
 5. Adds smoke flavor only
 6. Does NOT cook the meat
 7. Internal temp stays basically raw
 8. This is what actually makes it safe to eat
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SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	2 user turns / 2 assistant turns
ATTACHMENTS	2 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.03.28 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0132-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0132-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0132>