

# To Cure Bacon In The Wiltshire Way

## Ingredients

1-1/2 lb. of coarse sugar, 1-1/2 lb. of bay-salt, 6 oz. of saltpetre, 1 lb. of common salt.

## Method

Sprinkle each flitch with salt, and let the blood drain off for 24 hours; then pound and mix the above ingredients well together and rub it well into the meat, which should be turned every day for a month; then hang it to dry, and afterwards smoke it for 10 days.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*