

Bacon

Scrumptious Entertaining & Comforting Bacon

Quality Bacon Recipes



Savour your bacon

Bacon delivers robust flavours and is a deeply satisfying eating experience. With a lasting pleasure it has remained at the very heart of British food culture for centuries as well as being the main stay of this country's love affair with a traditional cooked breakfast.

However, with its instantly recognisable and much-loved aroma the various cures make it wonderfully versatile bringing a whole raft of new taste sensations to both contemporary and traditional recipes.

Quality bacon can be either the classic 'Dry Cured' type, produced with a salt-based mixture or 'Wet Cured' through immersion in a liquid brine like the Traditional Wiltshire Cure. Almost all are available smoked or unsmoked - it is simply down to a matter of personal preference what you choose, but the array of quality bacon cures on offer is varied and delicious, providing a fantastic range of tastes and textures.

For further information on the Connoisseur's Guide to Bacon Cures log on to www.lovebacon.info

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Scrumpitious



Bacon Frittata

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Feeds:	2
Time to cook:	Approx 10 mins

TAKE

Rashers lean Oak Smoked back bacon
Oil
Cooked new potatoes
Red onion
Eggs
Fresh chives
Green olives
Fresh cherry tomatoes
Mozzarella cheese

MAKE

Heat 15ml (1tbsp) oil in a non-stick frying pan and cook 6 rashers of lean Oak Smoked back bacon, 300g (10oz) cooked new potatoes, drained and thickly sliced, and 1 red onion, thinly sliced, for 2-3 minutes until just turning golden brown. Meanwhile beat together 4 eggs with 15ml (1tbsp) fresh chives, chopped.

Add to the pan 6 green olives, pitted and sliced, 6-8 cherry tomatoes and 100g (4oz) mozzarella cheese, roughly torn. Pour over the eggs and cook for 2-3 minutes until just set. Finish cooking under a preheated grill until the eggs and cheese are cooked, brown and crispy.

EAT

Serve the frittata sliced into thick wedges with extra grilled tomatoes and green crisp salad.

“ Oak Smoked back bacon is a good all-round succulent bacon with positive meaty flavours and a touch of oak-smoke on the finish.

Full-flavoured, structured and adaptable to different meal occasions ”

Entertaining



Bacon and Goats Cheese Tarts

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Feeds: 4 - 6 (makes 12)
Time to cook: Approx 15 mins
Oven temperature: Gas mark 7, 220°C, 425°F

TAKE

Rashers lean Wiltshire Cure back bacon
Packet puff pastry
Jar roasted peppers
Goats cheese
Black pepper

MAKE

Roll out **500g packet puff pastry** on a floured surface (or use ready rolled) and cut out 12 squares.

Top each cut out with a **slice of roasted pepper**, a **slice from 150g pack goats cheese** and **1-2 rashers lean Wiltshire Cure back bacon**, cut in half. Season with **black pepper**. Repeat using remaining ingredients.

Place onto baking sheets and cook in a preheated oven for approximately 15 minutes until golden.

EAT

Serve as starter or snack with rocket leaves.

“ Wiltshire Cured back bacon is a clean-tasting bacon with a mild cure. A good all-rounder. This will go with all kinds of foods. ”

Comforting



Bacon, Carrot, Butter-bean and Coriander Soup

Bacon, Carrot, Butter-bean and Coriander Soup



Feeds:	4
Time to cook:	Approx 25-30 mins

TAKE

Rashers lean Hickory Smoked streaky bacon
French stick for serving
Onion
Carrots
Ham stock
White wine
Ground coriander
Black pepper
Can butter-beans
Fresh coriander
Extra bacon to serve

MAKE

Dry fry 6 rashers lean Hickory Smoked streaky bacon, diced, for 2-3 minutes, add 1 large onion, thinly sliced, and 450g (1lb) carrots, peeled and finely sliced, to the pan and sauté for a further 2-3 minutes. Add 750ml (1¼pt) ham stock, 150ml (⅓pt) white wine, 5ml (1tsp) ground coriander, black pepper and 400g (approx) can butter-beans, drained. Season well and simmer for 10-15 minutes until carrots are soft. Stir in 30ml (2tbsp) fresh coriander, roughly chopped, and adjust seasoning.

EAT

Serve with slices of french stick toasted with a smear of pesto sauce and large rasher of crispy bacon.

“ Hickory Smoked streaky bacon has a finely balanced flavour with sweet, mild, smokey aromas...a good meaty flavour and a succulent texture...a sweet edge follows through on the finish. ”