

Men's Journal

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The Best Bacon — and What to Make With It

OUR PICK	PORK	STYLE	CURE	TASTE
SURRY FARMS (\$28 for three 12 oz packages; surryfarms.com)	Pasture-raised, antibiotic-free, certified-humane Berkshire pork	Hickory smoked	Dry	The essence of hickory-smoke rusticity, at nutty, woody and sweet
VANDE ROSE FARMS (\$13 per 12 oz package; www.vanderosefarms.com)	Vegetarian-fed hogs raised on independent Iowa farms, with no added growth promotants	Applewood smoked	Dry	Pure pork flavor with a good balance of smoke and sweet
BURGERS' SMOKEHOUSE (\$32 per 2 lb package; smokehouse.com)	So-called "commodity pork" from large-scale producers	Peppered	Dry	Powerful pepper notes create a spicy-sweet contrast when paired with maple syrup poured over pancakes.
LOBEL'S DOUBLE HICKORY-SMOKED BACON (\$30 per 2.5 lbs; lobels.com)	Untrimmed pork bellies with intact rib meat from large-scale producers	Hickory	Dry	The perfect balance of bold hickory and spice
NORTH COUNTRY SMOKEHOUSE (\$18.50 for 1 lb package; nccsmoke.com)	Heritage-breed free-range hogs raised without antibiotics; vegetarian-fed and humanely harvested	Applewood smoked	Wet	Intense smokiness begs for a black-skillet breakfast cooked over a campfire.
BLACK PIG MEAT COMPANY (\$12 per 12 oz package; blackpigmecatco.com)	Country pork from large-scale producers	Applewood smoked	Dry	Pure pork flavor with a good balance of smoke and sweet
		Garlic flavored	Wet	Strong garlic, but in a good way — not too sharp

Bacon doesn't get better than this, so just pile it high on a slice of lightly toasted country-style bread.

Pure pork flavor with a good balance of smoke and sweet

Powerful pepper notes create a spicy-sweet contrast when paired with maple syrup poured over pancakes.

It's sold in a slab, and therefore ideal for lardons and cutting into chunks for pork and beans.

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Garlic notes make this the perfect bridge for sophisticated brunch fare like poached farm eggs on toast.