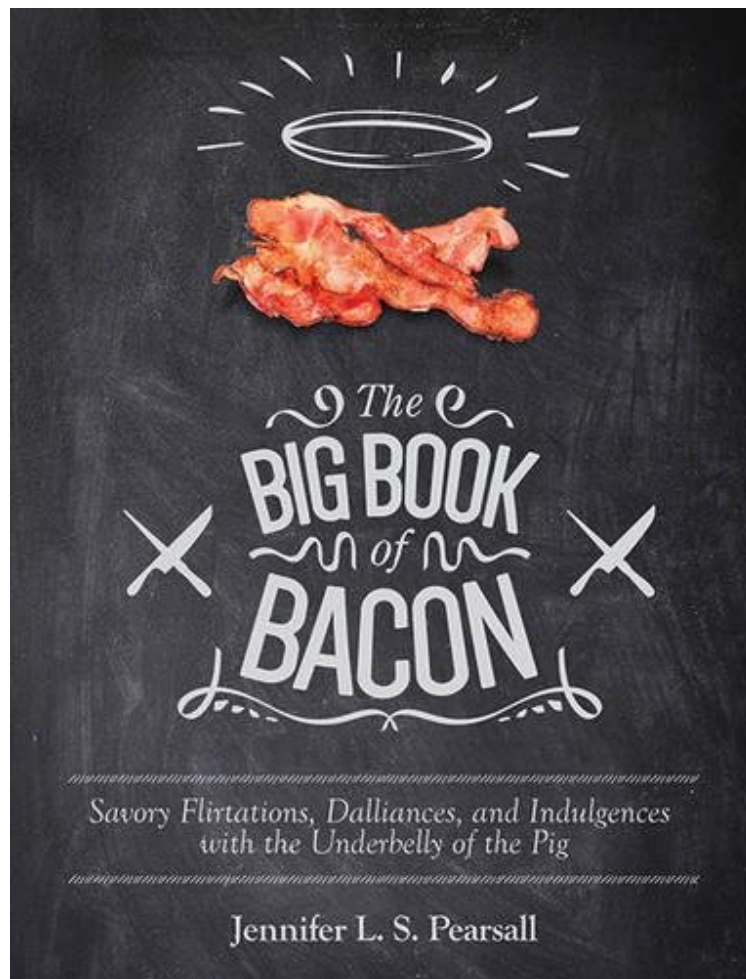


(Mobile book) The Big Book of Bacon: Savory Flirtations, Dalliances, and Indulgences with the Underbelly of the Pig

The Big Book of Bacon: Savory Flirtations, Dalliances, and Indulgences with the Underbelly of the Pig

Jennifer L. S. Pearsall

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Jennifer L. S. Pearsall : The Big Book of Bacon: Savory Flirtations, Dalliances, and Indulgences with the Underbelly of the Pig before purchasing it in order to gage whether or not it would be worth my time, and all praised The Big Book of Bacon: Savory Flirtations, Dalliances, and Indulgences with the Underbelly of the Pig:

1 of 1 people found the following review helpful. I have liked bacon for as long as I can rememberBy Jim MumfordI have liked bacon for as long as I can remember. My Mom liked it, too and when I was growing up, we ate a lot of it, probably because it was inexpensive back then. Mostly for breakfast and always fried crisp. I think the only exception to breakfast bacon was bacon, lettuce and tomato sandwiches, which happen to be my mother's favorite sandwich. Bacon was one of the first foods I learned to cook, again, fried crisp. Which brings me to this book. Here are many

other wonderful ways to use bacon that I would never have dreamed of. Thank you, Ms. Pearsall for expanding my knowledge of my favorite food. 2 of 2 people found the following review helpful. Good recipes, too much writing to figure out recipe instruction
By the hat lady I love bacon and i love cookbooks. So the two combined is a no brainer. I saw the book in a bookstore and liked the recipes i read. So after receiving it from i am happy with the book. 2 negatives for me. The photos all have kind of orange tints to the them reminiscent of older cookbooks. More importantly is the manner in which the recipes are written. I love a little history of where and when recipes were created. However, i don't want a step by step description of trial and errors where you have to read so much to figure out the actual cooking step.
0 of 0 people found the following review helpful. another bacon manual
By mike 67 These are very innovative recipies that include bacon and Jennifer shows me a lot of things thatr I can do with them hence I'am very grateful. you all want to know a good trick. put your bacon in a electric smoker for an hour it comes out really good. and even safe to eat. Nothing too special since we all know that bacon goes great with anything. For the price is reasonable. some decent tricks are shown here I suppose you can buy it if you want to dig a little deeper.

Bacon has long been one of the most popular and prominent components of American table fare. Bacon and eggs just rolls off your tongue long before the waitress at your local diner can get your cup of coffee set before you. The BLT celebrates all thats right with one of the summers simplest sandwiches. And burgers? Well, why have a cheeseburger when you can have a bacon cheeseburger? Building on those red-white-and-blue foundations, author Jennifer L.S. Pearsall has taken all the savory, smoky-sweet goodness that is bacon and elevated its status. Working this succulent cured meat into dishes ranging from comfort to extraordinary, basic to complex, and across the spectrum of breakfast, lunch, appetizers, dinners, and desserts! Pearsall has taken the uses of bacon to new heights. As she puts it, I cant think of anything bacon doesnt work with. Theres just something about it that seems to complement every other food it comes in contact with and across the range of sensations we normally associate with taste salty, sweet, sour, and bitter. But, during Pearsalls time in the kitchen putting together this book, she found that bacon also qualifies as umami, that fifth taste sensation that, roughly translated, simply means good flavor. Sure, bacon can be a dominant feature in something like a well-topped burger, a place where you really want to taste the bacon as a whole. But dice it fine and work it into a dessert crust, a bread dough, pulled pork, anything, and now youve got a dish that just has something. Something more than it did without this wonderful meat! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. Weve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the Author Jennifer L.S. Pearsall is a professional editor, writer, and photographer in the outdoor sporting industry, and she is the author and publisher of the popular blog TheBaconAffairs.com, from which much of this book is derived. She learned her craft in the kitchen through her mother and grandmothers, expanding her horizons and cooking talents as she moved about the country, experiencing and experimenting with the local cuisines of central California, the Virginia Tidewater area, and the heavily Tex-Mexinfluenced fare of San Antonio, among others. Today, Pearsall resides in Waupaca, Wisconsin, land of brats, beer, and cheese, cooking bacon nearly every day under the watchful eyes of her two Great Pyrenees pups, Lucy and Hayden.