

FACTS ABOUT COUNTRY CURED BACON

Country cured bacon is cured or preserved by the application of a dry mixture of salt, brown sugar and pepper to the surface of the meat. To anyone who is familiar with true old fashioned cured bacon, the resulting taste and flavor of this meat is delicious.

Country cured bacon may be frozen with excellent results according to many of our customers.

REMEMBER the formation of mold is a normal occurrence with country cured meats, and DOES NOT MEAN THAT THE MEAT IS SPOILED. If mold is on the piece of bacon, it may be removed by simple holding the bacon under the water faucet and brushing or rinsing the mold away.

GENERAL FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
Keep cold food cold – at or below 40°F.
Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours
- Always thaw product in refrigerator

BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

CURED BACON

SLICED OR SLAB



BURGERS' SMOKEHOUSE

32819 HIGHWAY 87
CALIFORNIA MO 65018

1-800-705-2323

SMOKEHOUSE.COM

Burgers' Smokehouse has a rich tradition for producing the finest artisanal bacon in the nation. We offer a wide variety of country and city bacons. We have regular, peppered, maple, old fashioned Applewood, whole or half slabs, bacon steak, second cut and end slices. Watch our instructional videos on our website or go to YouTube.

TO PAN FRY:

Arrange slices in cold skillet. Cook slowly over low heat. Turn bacon while frying until crisp and golden brown. Remove slices and drain onto a paper towel.

TO MICROWAVE:

Place bacon strips between paper towels. Cook 4 slices on high setting for 3 minutes. Then cook at 30 seconds intervals until desired crispness. Microwave temperatures and personal preferences vary.

TO BROIL:

Place strips of bacon on rack in preheated broiler, three to five inches from heat. Turn slices once. Broil to desired crispness.

TO GRILL BACON STEAK:

Heat gas or light charcoal grill. Bacon cooks best using indirect heat to reduce charring. Use spray bottle with water to reduce flare-ups. Place bacon perpendicular to cooking grates. Do not leave bacon unattended. Turn frequently and cook to desired crispness. Cooking time is approximately

20 minutes, but varies greatly due to heat variances. Drain on paper towels.

TO OVEN BAKE BACON STEAK:

Preheat oven to 375° F. Place bacon in single layer in a shallow pan (foil line for easy clean up). Place on middle rack and cook for approximately 10-15 minutes until desired crispness. Drain on paper towels.

WAYS TO SERVE YOUR CURED BACON

Gives added flavor to a properly aged filet mignon when wrapped around the steak before broiling.

Excellent for seasoning in green beans, navy beans, sauerkraut, etc.

Adds hickory smoked flavor to a crock of baked beans when bacon has been cooked in the beans.

Place one half slice of partially fried bacon and a piece of cheese in center of refrigerated biscuit or dinner roll and bake in oven for a new taste treat.

Take a good quality all meat wiener, split it open, place a piece of cheese in the wiener, and wrap a strip of country cured bacon tightly around the wiener and broil.

Puts an old fashioned country cured hickory smoked flavor into that popular summer treat, the bacon and tomato sandwich.