

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

DRY CURED BACON

SLICED | SLAB



Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

DRY CURED BACON

SIMPLE TRADITIONS...

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 Original, Peppered, Maple, Applewood, Cajun, whole or half slabs, and bacon steaks. Watch our instructional videos on our website or go to YouTube.

HOW TO COOK CURED BACON

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 OUR 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 tasty treat.
- Take a good quality all meat wiener, split it open, place a piece of cheese in the wiener, and wrap a strip of our bacon tightly around the wiener and broil.
- Puts an old fashioned country cured hickory smoked flavor into that popular summer treat, the bacon, lettuce and tomato sandwich—BLT.



DRY CURED BACON

FACTS ABOUT DRY CURED BACON

Dry 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.

Additionally, this means NO WATER is added during this process. It results in better flavor, a meatier bite and leaves you with more bacon after cooking.



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

IMPORTANT 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.