

Bourbon and Cider Braised Bacon

<http://wp.me/pWGRR-1ov>



*one piece uncut bacon (jowl bacon or belly bacon)
~ 3 cups apple cider
~ 1/4 cup bourbon (we used Maker's Mark)
~ 20 peppercorns
~2 bay leaves*

recipe adapted from [Ian Knauer](#)

The ingredients in this dish are variable, and depend on the size of bacon piece you get. I would recommend something that's at least a pound, and fairly thick.

Place the bacon in a Dutch oven or roasting pan, then pour in enough apple cider to almost cover the bacon, then add a few splashes of bourbon. I used a ratio of around 1/10 bourbon, 9/10 apple cider – it's not an exact science. Sprinkle in some peppercorns and add a couple bay leaves. Again, the amount varies.

Cover tightly (use a couple layers of tinfoil if you don't have a heavy lid for your dish) then roast in the oven at 350 degrees for four hours. Take out the dish, uncover, and let cool in the liquid until it reaches room temperature, about an hour. Once it's cool, put it in a ziploc bag and refrigerate overnight so that it'll firm up. The bacon will keep for a month in the fridge.

When you want to eat it, slice it into thick slices, or into cubes like you see above, then sear for about a minute on each side on high heat. That's basically it – the bacon will melt in your mouth at that point.

The bacon has such an intense flavor that I realized we needed to add accompaniments to complement and accent the strong flavor. We paired the bacon with a parsnip purée, beet chips, and some baby arugula tossed with lemonette dressing and fresh lemon juice. To make the parsnip purée, we just boiled some peeled and chopped parsnips until they were fork tender, about 40 minutes. Then we strained them and ran them through a food processor until smooth, and mashed in some grass-fed butter and salt to taste. We fried our beet chips in lard at 350 degrees, then lightly salted them while they drained on some paper towels.