

## THE GRAND BACON EXPERIMENT – PART I

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This one hails from October 2013. That is 6 years ago, wait... 7 years ago. The format is a little bit different than my more recent experiments, but the info is still good. This is also before I got into Kunzler bacon

### PROBLEM STATEMENT

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Is high end specialty bacon better than run of the mill store bought bacon?

### HYPOTHESIS

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Not sure, but it will be interesting!

### EXPERIMENT LOG

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### THE BACON

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I evaluated the two brands of bacon:

- A – Boss Hog Hickory Smoked, Dry Cured Country Bacon
- B – Smithfield Hickory Smoked, Thick Cut Bacon



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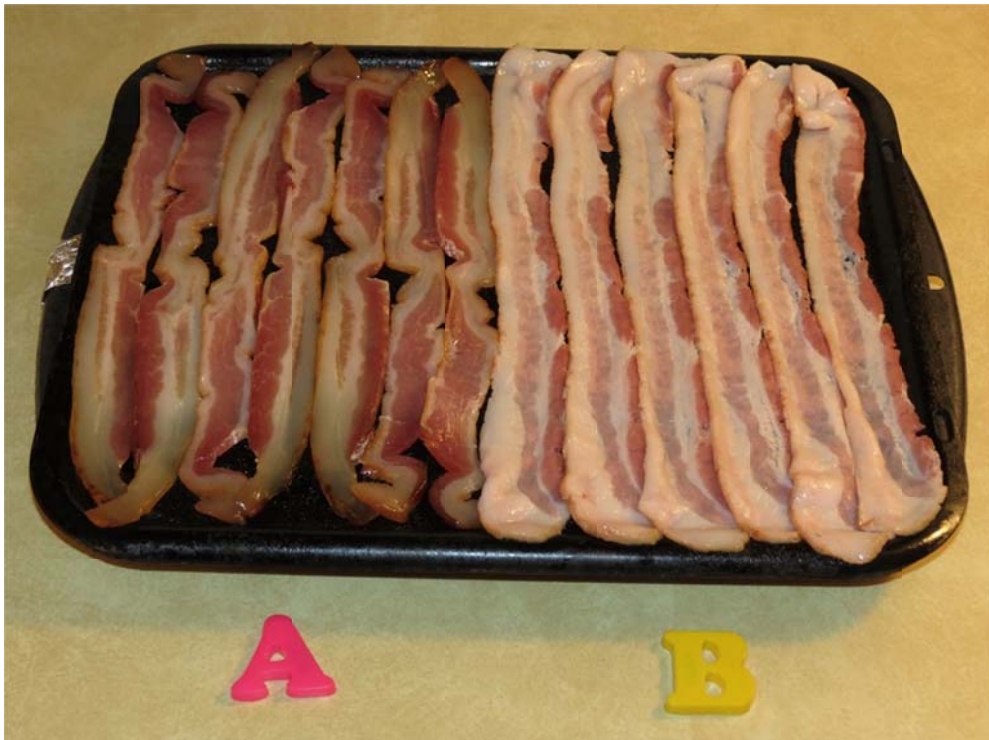
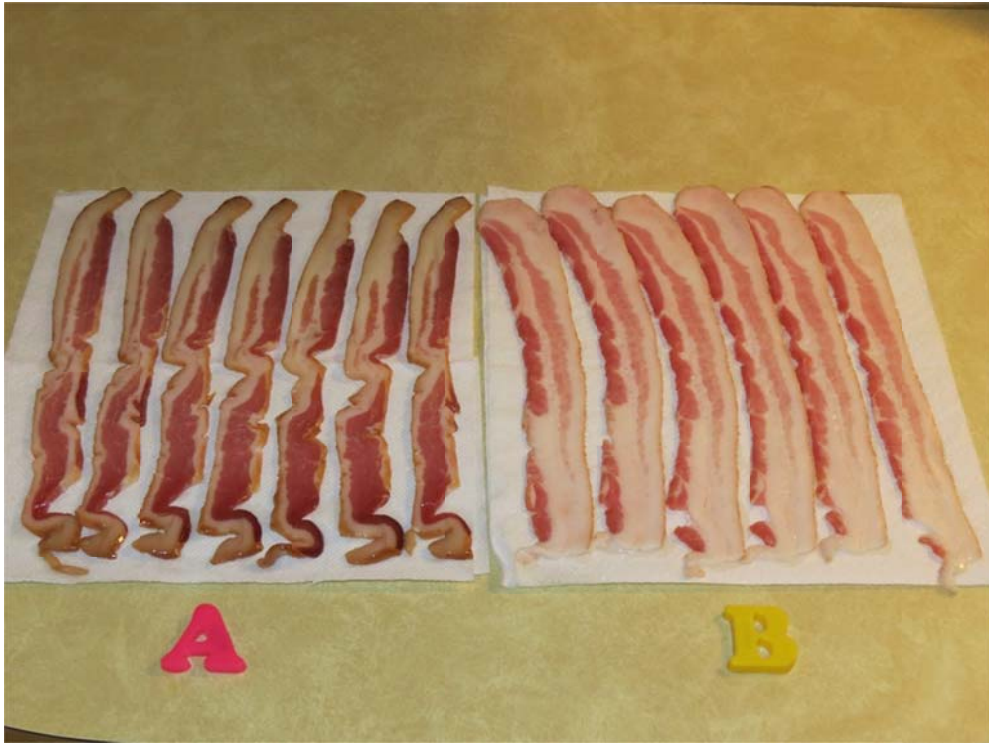
PRECOOK

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My initial assessment was to cook  $\frac{1}{2}$  package of each. This came out to:

A – Boss Hog: 7 pieces, 202 g

B – Smithfield: 6 pieces, 209 g



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## COOKING METHOD

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I decided to try oven cooking. I have not made bacon this way before; I have always fried it. Technically, I should have tried frying first in order to limit the number of variables in the experiment. On the other hand, it is not a double blind experiment so it is tainted anyway. On the third hand... HEY! ITS BACON!

The little card that came with the Boss Hog bacon said to cook it at 400 deg. F for 17-20 minutes and to put the bacon in the over while it is heating. I do not know the heating characteristics of my oven, so I decided to just cook it at 400 deg. F for 20 min. I verified the oven temperature with an oven thermometer.

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## POST COOK

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Post cook weights

A - Boss Hog: 7 pieces, 91 g

B - Smithfield: 6 pieces, 76 g

So the Boss Hog lost 55% of its precook weight and the Smithfield lost 64% is its precook weight.



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## TASTE TEST

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This was done in two parts. The first was just straight pieces of bacon and the second was in a BLT. The Boss Hog bacon definitely had a nice different flavor. I guess I would say it was smokier than I have had before. The Smithfield bacon was well.... bacon. It tasted good (HEY! ITS BACON!), but nothing that really stood out from previous bacon.

In the interest of full disclosure, this was not a double blind experiment; I knew which was which throughout the entire process. My assessment my therefore be colored by my preconceptions and expectations.



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### COST

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- A - Boss Hog: \$43.81 for (Qty. 2) 14 oz packages including shipping.  
Effective single package price was \$21.91
- B - Smithfield: \$5.99 for a 16 oz package

## PRELIMINARY CONCLUSION

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The Boss Hog bacon was definitely tasty, but at 3.0X the price of the Smithfield (based on post cook weight), is it worth it? So far, yes, I think it is. I am not sure I would get it every day, but in all fairness I do not buy a lot of bacon. At my present level of bacon consumption, I would definitely choose this over the Smithfield. If I ate bacon regularly, I would probably go with a store bought brand most of the time and get the Boss Hog every so often to treat myself.

## FUTURE WORK

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- Bacon Wrapped Ribeye
- Bacon Wrapped Spam (Yes, I know, but I gotta try. I think it would make a fantastic appetizer)
- Many other recipes.....many other bacons

## OTHER BACON SOURCES

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Since I came to learn about BaconFreak.com, I have learned about two more specialty bacon places that I would like to try eventually

- 1) Benton's Country Hams - <http://bentonscountryhams2.com/>
- 2) Nueskes - <http://www.nueskes.com/shop-by-department/smoked-bacon.aspx#.UlAn9LXD-JA>