

THE GRAND BACON EXPERIMENT – PART III

This one hails from October 2013, right after “The Grand Bacon Experiment – Part I”. As with that one, 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

OBJECTIVES

- Create some tasty bacon treats
- Further explore the differences between specialty bacon and regular store bought bacon

THE TASTY TREAT

I had been thinking about this for the week since the Grand Bacon Experiment Part I. Then one day it hit me.... Bacon Cordon SPAM! I did not have a recipe so I had to make it up as I went along.

THE INGREDIENTS

Well, the bacon was a given; it was the same bacon used during part I of the experiment

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

The SPAM was an epiphany. What better way to maximize the bacony goodness than to use Bacon SPAM!

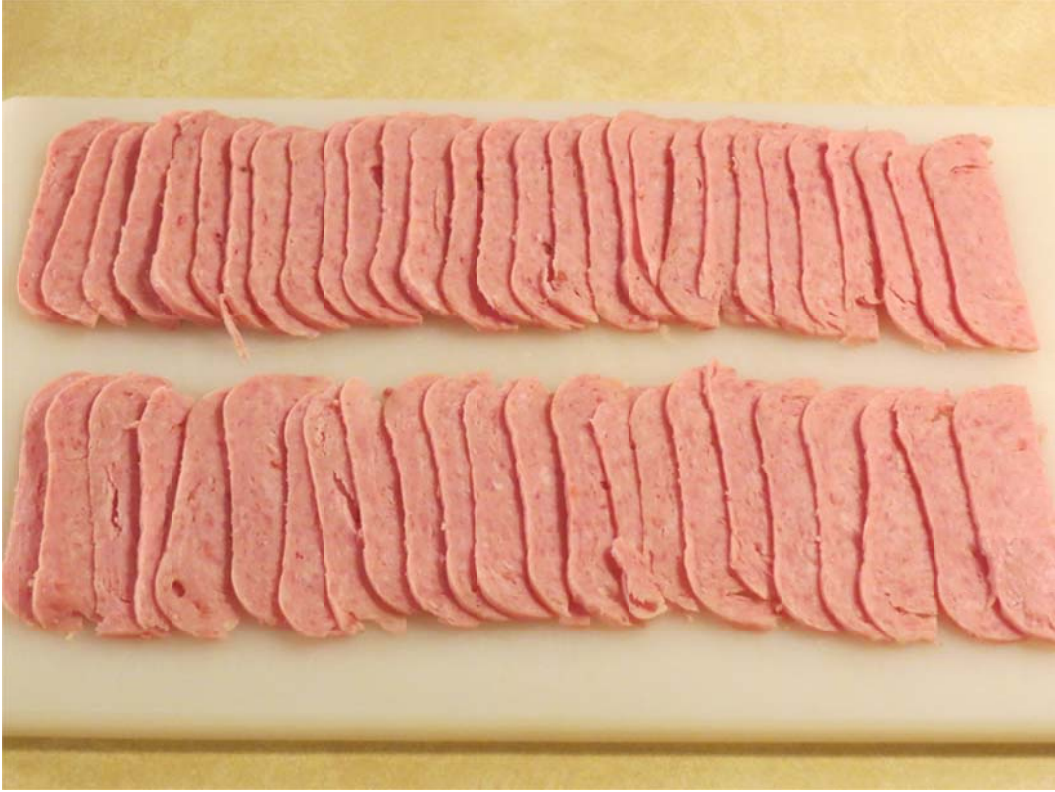
The cheese was swiss. I did not have any strong leanings in any direction about the cheese, but I have had decent luck with Sargento in the past, so I decided to go with that.



PREPARATION

First step was to slice the SPAM. I do not have a slicer, so I did it by hand. The dimensions of the SPAM work out such that thin slicing the SPAM then cutting the pieces length-wise worked out well.





Next, I laid out the bacon and placed the thinly sliced pieces of SPAM on top.





Then it was time to roll 'em up. I think the SPAM was just the right thickness.



The cooking was kind of a guess. I knew it should be at least 20 minutes at 400 deg. F based on the data from part I of the experiment. 20 minutes did not seem quite long enough, however, so I wound up cooking it for 20 minutes and extending the cook time twice by 5 minutes for a total cook time of 30 minutes. The bacon came out nice and crisp, so I think the cook time worked out well. Perhaps, I could shorten it by 5 minutes... perhaps.



The final cooking step was to put on the cheese. I was not quite sure for how long to put it back in the oven. My goal was to some meltiness with a nice amount of browning. I wound up putting it in for 1 minute, then twice more for a minute a piece. In retrospect, I think I should have put it in the broiler for a little bit.





THE PRESENTATION



Hmmmm... perhaps I should add a salad.



PRELIMINARY CONCLUSIONS

Overall, I was pleased with how they tasted. I mean, Hey! It's Bacon! I was, however, a little disappointed that there was not a definite noticeable taste difference between the Boss Hog bacon and the Smithfield. I think the Bacon SPAM overpowered the flavors of the bacon. For this dish, I would go for the cheaper store bought bacon.

As far as cooking goes, I might be able to shave some time off cooking the rolls. Melting the cheese could definitely benefit from reduced melt time and should most likely be done in the broiler for the browning effect.

FUTURE WORK

The immediate next step is to try this once again, but with Turkey SPAM. I would like to see how the bacon flavors would stand against a different, more subtle flavor.