



*I like when I can use every part of a product, so when I have fat left over from making bacon, I save it and put it to good use. Stick it in the fridge so that it solidifies, and then take out a spoonful or two when you need it. It's free fat (but not fat free) and undeniably flavorful.*

### **Liquid Gold - Bacon Fat**

This is bacon fat. Liquid gold. I make bacon on Saturday and Sunday mornings. Riley actually pouts if I don't!

Pouring fat down the drain is an invitation for plumbing trouble. Save the fat. Pour it into any heat-proof dish lined with foil. When the fat solidifies, you can throw it away if you want (without clogging your drain), but I think that's a waste of excellent flavor. Turn it into something delicious!

I keep bacon fat in the fridge. It is useful when making things like Brussels sprouts that have been blanched (or green beans, corn, whatever). You'll see bacon fat used as a starter in some of my recipes. In this photo, I've taken a tablespoon scoop out of the bowl for one lucky side dish! Add a dollop before sweating onions and garlic for soup. Rub softened bacon fat on the outside of whole potatoes before baking. Great flavor for free!

Bacon makes everything taste better. A little bacon fat works wonders too. The better the bacon, the better the fat. My favorite is Nueske's thick-cut applewood smoked bacon. It throws a gorgeous clear fat and brings a savory smoky flavor to recipes.

The only thing better than bacon fat is duck fat. That's another story.

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