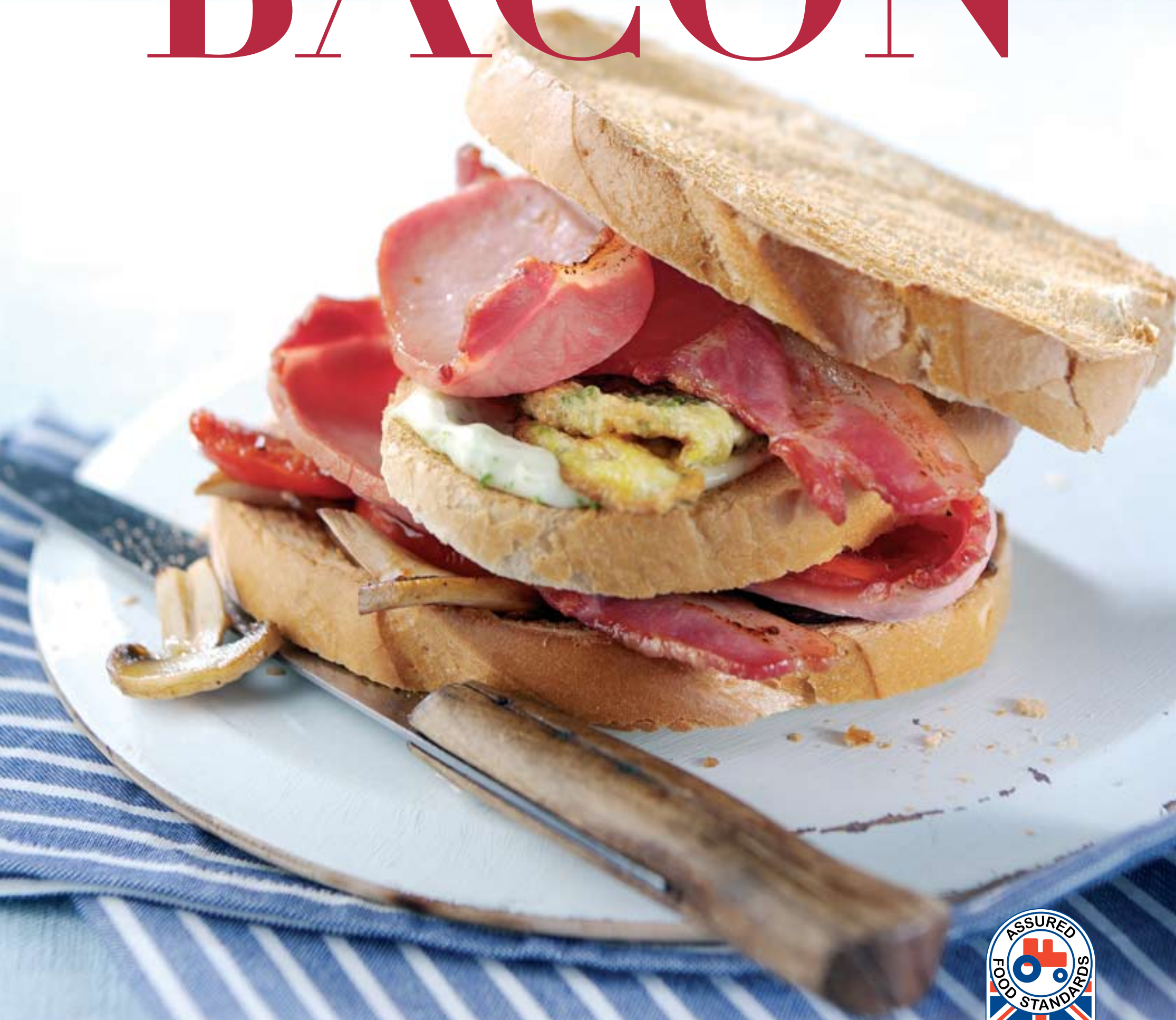


SAVOUR YOUR
BACON



Savour the flavours!



Make every day a special day with Red Tractor* bacon

WELCOME HOME! SAVOUR YOUR BACON

It is said that home is where the heart is and what food could be held closer to the nation's hearts than delicious, comforting bacon?

Whether it's what rouses us from sleep after a lazy weekend lie-in or welcomes us home after a tough day, the aroma alone of quality bacon is capable of lifting our spirits to an altogether happier place.

So, whether you choose bacon for breakfast, brunch, lunch, tea or dinner with the wide array of tempting flavours now available in Britain (from Sweet Cure to Dry Cure and everything in-between) you can see for yourself how the once humble rasher can elevate these everyday family meals into something – well a bit special really.

Go on... **Savour your bacon... Savour the flavours.**

If taste, quality and assurance are as important to you as they are to us look out for the Red Tractor on pack and be confident about your food.



WHAT THE RED TRACTOR SCHEME STANDS FOR

The Red Tractor Pork logo guarantees high standards at every step, from the farm to the supermarket shelf.

ASSURANCE

Rigorous standards are observed throughout the supply chain

WELFARE

At all stages the quality of pig husbandry and animal welfare is high

TRACEABILITY

All Red Tractor pork and pork products can be traced back to Red Tractor farms

PEACE OF MIND

Red Tractor Pig farms are inspected at least four times a year

COUNTRY OF ORIGIN

The flag in the Red Tractor Pork logo guarantees its country of origin

For more information about Red Tractor Pork and Pork products visit www.lovepork.co.uk/why-red-tractor-pork

*Red Tractor is one of a number of assurance schemes available to inform consumer choice.



Flavours to Savour

- 4* Bacon, Apple, Sage and Cider Pies
- 5* Crispy Bacon and Egg Tartlets
- 6* Bacon, Tomato and Fennel Tarte Tatin
- 8* Bacon Brunch Club Sandwich
- 9* Smoky Bacon and Two Cheese Pasta
- 10* Bacon Calzone
- 11* Midweek Bacon Roast

BACON, APPLE, SAGE AND CIDER PIES

SERVES

4

COOKING TIME

About 20 minutes

OVEN TEMPERATURE

Gas Mark 6, 200°C, 400°F

INGREDIENTS

2 Dry cured premium bacon/gammon chops (approx 200g each), fat and rind removed and cut into chunks

1 x 5mlsp (1tsp) Olive oil

1 Onion, roughly chopped

2 Cox's type eating apples, cored and cut into wedges

5 Fresh sage leaves, roughly chopped

1 x 5mlsp (1tsp) Mustard

150ml (¼pt) Cider or apple juice

6 New potatoes, scrubbed, cut into small cubes

12g (½oz) Butter } combined
1 x 15mlsp (1tbsp) Flour }

500g Pre-made packet flaky pastry

METHOD

Preheat the oven to Gas Mark 6, 200°C, 400°F.

In a large pan heat the oil. Add the bacon chunks and onion and cook until the bacon changes colour and is starting to brown. Add the apples, sage, mustard, cider and potatoes. Combine well together and bring to the boil. Gradually add the small pieces of combined butter and flour. Stir to thicken slightly – the sauce should appear glossy.

Divide the mixture between 4 individual pie dishes or make as one 'family pie'.

For individual pies cut the pastry into 4 and roll each out separately. Wet the top of the dish and roughly press the pastry onto the dish. Finish off the pastry or leave draped over for a 'rustic' pie crust.

Cook in the oven for 15-20 minutes until risen, flaky and golden.

Serve with seasonal greens.



CRISPY BACON AND EGG TARTLETS

SERVES

Makes 8

COOKING TIME

About 10 minutes

OVEN TEMPERATURE

Gas Mark 6, 200°C, 400°F
and Gas Mark 4, 180°C, 350°F

INGREDIENTS

16 Dry cured premium smoked streaky bacon rashers

3 Eggs, beaten

150ml (¼pt) Milk

1 x 2.5mlsp (½tsp) Mustard

50g (2oz) Cheddar type cheese, grated

Seasoning

METHOD

Preheat the oven to Gas Mark 6, 200°C, 400°F.

Take each rasher and cut in half. Use the bacon to line a muffin tin. Using 4 half rashers, place 2 side by side and then fill in the gaps with the remaining 2 rashers.

Cut a piece of greaseproof paper into rough squares and scrunch up - place into each lined muffin tin. Place in the oven and cook for 5 minutes. Remove and lower the oven temperature to Gas Mark 4, 180°C, 350°F.

Mix together the eggs, milk, mustard, cheese and seasoning. Pour/spoon the mixture into each bacon lined muffin tin.

Bake for about 10-12 minutes until the mixture is set, risen and fluffy. Allow to stand for a few minutes before removing from tin.

Serve either for brunch, lunch or as part of a buffet spread.



BACON, TOMATO AND FENNEL TARTE TATIN

SERVES

4-6

COOKING TIME

About 30 minutes

OVEN TEMPERATURE

Gas Mark 4, 180°C, 350°F
and Gas Mark 6, 200°C, 400°F

INGREDIENTS

6 Thick cut unsmoked sweet cured premium back bacon rashers

1 x 15mlsp (1tbsp) Soft dark brown sugar

12g (½oz) Butter

12 Cherry tomatoes, cut in half

½ Small fennel bulb, very thinly sliced

1 x 15mlsp (1tbsp) Fresh rosemary chopped + extra whole sprigs

1 x 15mlsp (1tbsp) Olive oil

500g Pre-made packet flaky pastry

METHOD

Preheat the oven to Gas Mark 4, 180°C, 350°F.

Place the sugar and butter onto a shallow baking tray, roughly mix together and spread over the tray.

Add the bacon rashers, tomatoes and fennel. (Remembering that when the tarte is turned upside down the bottom will become the top!) Finish off with chopped rosemary and sprigs and drizzle with oil.

Place in the oven for about 8-10 minutes, remove and turn the oven temperature up to Gas Mark 6, 200°C, 400°F.

Roll out the pastry to fit the baking tray and loosely place on top of the bacon mixture.

Bake in the oven for about 15-20 minutes until the pastry is well risen and golden.

Remove and allow to stand for 1-2 minutes and then carefully turn out onto a serving plate.

Serve hot or cold in wedges.



BACON BRUNCH CLUB SANDWICH

SERVES

2 – this creates a huge 'sharing' sandwich

COOKING TIME

About 10 minutes

INGREDIENTS

- 4 Wiltshire cured smoked premium back bacon rashers
- 3 Slices thickly cut crusty white bread
- 1 x 5mlsp (1tsp) Olive oil
- 1 Tomato, thickly sliced
- 1 Large mushroom, thickly sliced
- 2 Eggs, lightly beaten
- 1 Green chilli, deseeded and finely chopped
- 1 x 15mlsp (1tbsp) Fresh coriander, chopped
- 1 x 15mlsp (1tbsp) Fresh parsley, chopped
- 1 Lime, rind removed
- 2 x 15mlsp (2tbsp) Mayonnaise
- Butter for spreading (optional)

METHOD

Place the bacon rashers on a grill pan and cook for 3-4 minutes until crispy and cooked through.

Heat the oil in a small pan and cook the tomato and mushroom slices until lightly cooked. Remove and set to one side.

Into the pan add the beaten eggs, chilli and herbs. Mix together and then allow the mixture to set - turn over and brown on both sides.

Mix the lime rind and mayonnaise.

Construct the sandwich: On the first bread layer place 2 bacon rashers, the tomato and mushroom slices and then cover with the second bread layer. On the second bread layer spread the lime mayo, the herby chilli omelette and a further 2 bacon rashers.

Add the final bread layer, secure with a bamboo skewer and serve with vegetable crisps and rocket leaves.



SMOKY BACON AND TWO CHEESE PASTA

SERVES

4-6

COOKING TIME

About 30 minutes

OVEN TEMPERATURE

Gas Mark 4, 180°C, 350°F

INGREDIENTS

200g (8oz) Oak smoked premium back bacon rashers, trimmed and cut in half

300g (10oz) Extra large pasta shells

½ Small butternut squash, peeled and cut into small cubes (about 300g prepared weight)

1 Onion, roughly chopped

2 Cloves garlic, squashed

1 (approx 400g) Can cherry tomatoes

200g (7oz) Taleggio cheese, rind removed and roughly sliced

200g (7oz) Gorgonzola cheese, rind removed and roughly sliced

METHOD

Preheat the oven to Gas Mark 4, 180°C, 350°F.

Cook the pasta and butternut squash in a large pan of boiling water for about 10-15 minutes until the pasta is cooked, but still has a slight bite and the squash is tender. Drain, rinse with hot water and then drain well.

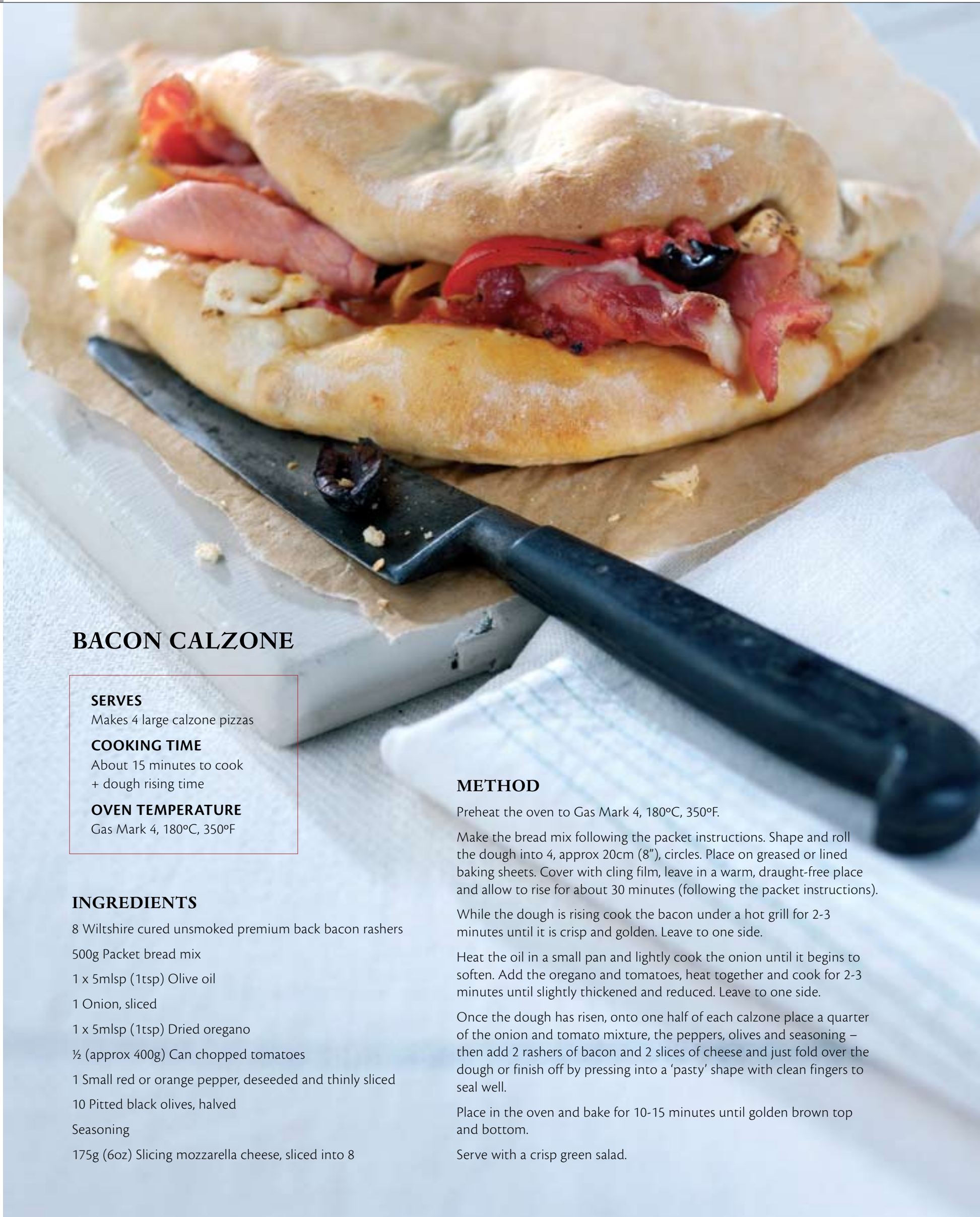
Place the bacon, onion and garlic in a pan and dry fry until the bacon is cooked and the onion has softened. Add the canned cherry tomatoes and heat through.

Add the pasta shells and the squash and mix well together. This will help the mixture fill some of the shells. Spoon into a large ovenproof dish. Top with the cheeses – either create a half and half effect or mix together.

Cover loosely with foil and bake for 10 minutes. Then remove the foil and cook for a further 10 minutes.

Serve with mixed salad or steamed seasonal veg and crusty bread.





BACON CALZONE

SERVES

Makes 4 large calzone pizzas

COOKING TIME

About 15 minutes to cook
+ dough rising time

OVEN TEMPERATURE

Gas Mark 4, 180°C, 350°F

INGREDIENTS

8 Wiltshire cured unsmoked premium back bacon rashers

500g Packet bread mix

1 x 5mlsp (1tsp) Olive oil

1 Onion, sliced

1 x 5mlsp (1tsp) Dried oregano

½ (approx 400g) Can chopped tomatoes

1 Small red or orange pepper, deseeded and thinly sliced

10 Pitted black olives, halved

Seasoning

175g (6oz) Slicing mozzarella cheese, sliced into 8

METHOD

Preheat the oven to Gas Mark 4, 180°C, 350°F.

Make the bread mix following the packet instructions. Shape and roll the dough into 4, approx 20cm (8"), circles. Place on greased or lined baking sheets. Cover with cling film, leave in a warm, draught-free place and allow to rise for about 30 minutes (following the packet instructions).

While the dough is rising cook the bacon under a hot grill for 2-3 minutes until it is crisp and golden. Leave to one side.

Heat the oil in a small pan and lightly cook the onion until it begins to soften. Add the oregano and tomatoes, heat together and cook for 2-3 minutes until slightly thickened and reduced. Leave to one side.

Once the dough has risen, onto one half of each calzone place a quarter of the onion and tomato mixture, the peppers, olives and seasoning – then add 2 rashers of bacon and 2 slices of cheese and just fold over the dough or finish off by pressing into a 'pasty' shape with clean fingers to seal well.

Place in the oven and bake for 10-15 minutes until golden brown top and bottom.

Serve with a crisp green salad.

MIDWEEK BACON ROAST

SERVES

4-6

COOKING TIME

20 minutes per 450g/½kg (1lb)

OVEN TEMPERATURE

Gas Mark 4, 180°C, 350°F

INGREDIENTS

900g (2lb) Premium bacon joint

GLAZES:

1-2 x 15mlsp (1-2tbsp) honey

or

Marmalade and mustard - a spoonful of each

or

Favourite jam or jelly (redcurrant, plum, quince, etc)

METHOD

Preheat the oven to Gas Mark 4, 180°C, 350°F.

Place the joint into a foil lined roasting pan. Add a small cup of water and lightly scrunch the foil around the joint (this will create a little steam during cooking and keep the joint moist).

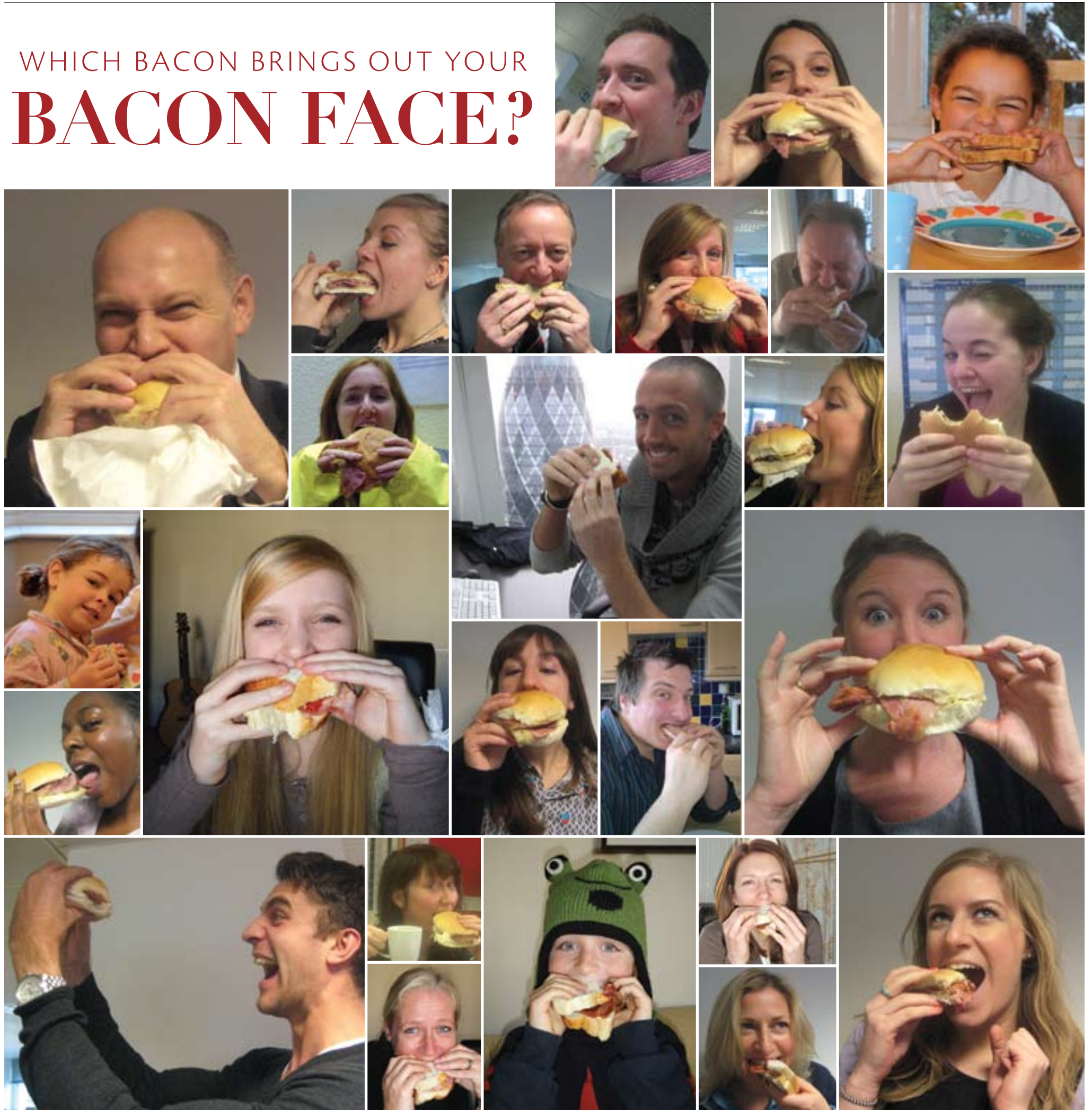
Open up the foil for the last 20 minutes of cooking and brush now with the glaze (if you are using one).

Place the vegetables in a separate roasting pan, drizzle with a little olive oil, season and roast for 40-50 minutes (potatoes, baby carrots, parsnips, shallots, sweet potatoes, squash, apples or plums or any of your favourite seasonal root vegetables will work well).



Make every day a special day with Red Tractor® bacon

WHICH BACON BRINGS OUT YOUR BACON FACE?



Not all Bacon is the same.

For inspirational Bacon recipes using delicious bacon cures visit



LOVEPORK.CO.UK

