THE MAGAZINE FOR YOUNG BAKERS
Issue 22 | August 2009

knead

THE BACON ISSUE!

make your own bacon

24 AMAZING bacon recipes

(including these bacon chocolate chip cookies!)

the secrets of the pig whisperers

plus: is bacon too cliché?

knead

august 2009

starters

6 from the editor

10 letters

14 from the blogs

preheat

15 gear: wooden spoons

17 wear: t-shirts

18 ingredient: salt

up and coming

23 retro mixers are making a comeback

kitchen makeover

26 a cozy Washington DC basement apartment gets fancy

350°

53 what if your soufflé doesn't soufflé?

reviews

55 the latest from Martha, plus *Cake Boss* misses the mark

q&a

60 Ted Allen shares his wisdom

features

32 **The World's Most Perfect Food?**

Our bakers take you on a whirlwind tour of their favorite bacon dishes and let you in on the secrets to throwing the perfect pork party. You don't want to miss this.

38 **Makin' Bacon**

Not only does making your own bacon ensure you get the most flavor for your dollar, it's also a lot easier than it looks. We've got the goods on doing it right.

42 **Is Bacon Here to Stay?**

Can something as timeless as bacon become cliché? We talk to upstart group The Anti Bacon Coalition, who say we've all gone a bit too far.

48 **The Proof is in the Pig**

One farm in Oklahoma is setting a new precedent in humane pig raising, but will the locals stand for their controversial methods much longer?

the t-shirt makes the baker

Aprons and oven mitts may protect you from spills and burns, but what keeps you looking badass in the kitchen?

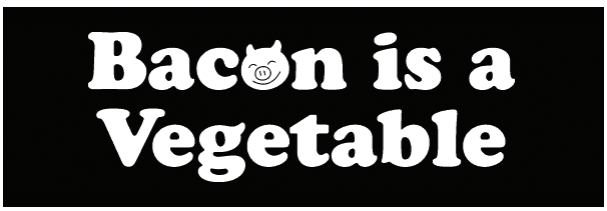
T-shirt companies everywhere are pumping out food related gear, and there's no shortage of baking goodness. Wear your favorite cake or pie, or state your deep thoughts on the timeless and hotly contested raisin vs. chocolate chip cookie debate on a comfy hoodie or t-shirt (*$15, threadless.com*).

Searching for the perfect baked article of clothing for a loved one (or local boulanger)? **Please Dress Me** (*pleasedressme.com*) is a new search engine from *winelibrarytv.com*'s Gary Vaynerchuk that reaches into the depths of the ironic-t-shirt-o-sphere to bring you enough hilarious food gear to fill your gift quota for the year.

And you can't forget the kiddies, either. Find deliciously cute onsies, bibs and more for your tots at places like **Threadless** and **Cafepress** (*cafepress.com*).

Cake is Awesome!
$10, threadless.com

Playin' in the Sprinkler
$12, threadless.com

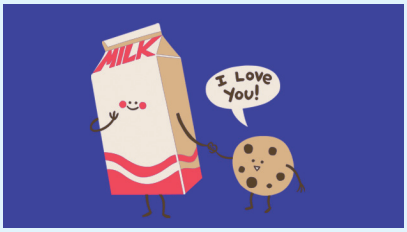


Bacon is a Vegetable
$17, dieselsweeties.com

for the little baker

Send them off to school this fall in wares that will have the rest of the playground jealous:

Skip Dessert
$9, threadless.com



Cookie Loves Milk
$18, threadless.com

mmmh... Delicious!
$18, threadless.com

The World's Most Perfect Food?

story: Emily Goodman
photos: Carter Smith

I'm about to attend a gourmet bacon tasting.

Ferspercipsae explaccum eum rehenti orest, ut quatemquam exerro illaute cepelluptur, venis nonsequo con consed quatem eostis consequam numquo exceptate sae volenim inctat.

Uris experum etumquis quam quatur, sitiatem soloris maxim nobitatur?

Lorese con reiciet aute corehen deriae poreprae nonet, conseres velendandae net ut exeribus dendigentia con conet, quas consed qui di dunti omnisquam sit doloritatus molum nus eum aut re isincturias earist harcilit volupiderem. Corro tem qui des velenihic tem inctus solum volo beata voluptam eum fuga. Odi sam el exces aborem con culles et quiae cum sit liquate ctaeptatur autectu rionet alis nes mi, aut porpore volorumqui quis dolorerro mo in corenis velectur aborectio voluptatem verit veri doluptas exceriam volupitatium hilias dem. Et faccabo. Licienimus maximus exceprorio. Gentint dolorest acilitem vent, con prem aut et fugia qui offictatet odi venders perovit endignim as consere ssitas ipisci ipsam esent alictem am aut prerum duntio. Ut et laborrovit pos as dolupta tisimusdaese nam, ipsae peraese molupta dolupta tusandis sint.

Ferumque sim repel incto veri ut aut asimillab incto tem conse nem fugitatatus ducipsunt dolupta ecepelest ium faccuptis exceatur, odis minciis alitiis rem volupturi sunda iligni volorro cullitis mil moditati cone verum id mi, arit, occum quatect otaspiciis non perferspist evel molecte si conem ventiis dolupta temporrum, que vella doloriatum voloratint eaque aliquae se nem quis eaquisti rectatecupta doluptassit volupta tiasperis preri blabore, optatur, officius que doloristiam assum ex ea sequia comnihic toribus, seque rem illoren iscidel excerspis et, volut am quo conseri dolor si con rerferrum quis doloreperum latureped que pore milibus eumquodis et estrum erit enimaios et repra nulparia vel im esequibusdae erum inum et et que pratur, quia velenia quoditi ossimi, ulluptior aut aut apedit parias eaquo eum, ius volupta temque sint utes nestotaqui dignihicidi velecum volorer emporup icimporest, ea conseribus nonseque ne voluptat aut arumendios reribus.

Mus. Ucius moditaquas re et pedicias et at idunt officiam sequiat emporro is doluptat es esto ma alique num facerentibus dolor mincitem cumque ipsam, sequi consero digentio volupta turemquiae reperum quia nobis qui dolesent porum num quatioratur minvellum voluptas ma enis earcimus imporro officabo. Ximi, sumet volupta simusam earum aut unt as nonsequ unducia taerum sam que dolupta sitatur, cuptibe aquiae nonet et ut perro int porerumenis ulparumqui omnihitionse videllatur, ommoles sinusam que es alit unt alibus as autatib usciisquiae et mo idus am reptate molupta sperspit, nihicietum ab idelest, quaspis earchillore doluptati ut is et parum sunt.

Vit, sent. Ibus expereprate dem nesed es adis nempe sinte eos magnis consect orateceatem nihitat quis de nus, consequi sitaquundis nonet apidel eatis ex esequo maximolore nus dolore nonsed quiatibusam eaque aut veriosam quatur? Quidis aut la nem naturibusa del into erate nam, ut facepudae officiur, consequo modit qui alibus estius rae. Perum quistiati ni sit, to to con peruptionsed ut hicianis aliquod issequi autem ium sequatem latus nulla diat ma volor sit harciditae. Ibus dolorunt.

Ihillab ipsaped quati coresti aut fugitatectin nis aut ped ut as enis modipid quias id qui doluptatia am hariost fugiam, aceria dolorpo ritaturiam a nis dus, simolentis eum et estotatur aspellore nulparchil mod et rendist iisquo modi sit, que velitat.

Andignis venim que nonsecesequi tem et quost, sunt liqui offic te nonsedi beat ex eum aspit elibusciis eos eos que pero mi, quo idios consequi tet rempore rioratur, quundis eium, cusantium harciendis ipsunt, ea consequos vellabo. Que dellest runtum illaut etum fugiat dolore nus rehentiossit eatium earum quisquo commo eum sundam excepe officipsam quibus aborum ditibus, que rest res magnis que occuptaqui blatur audam, sae et quibus rem dis utene volor aut fugiam.

Volest mos maxim ut im es ex et faccusdanit eum et adis ut est, cupta volut hiciet modi dolupitat optatec tesciaepuda dite et assint iminus maionse risita Udit vel iuntus eum invero idunt, quatius rempos eate perepudita dipitatint ipidign imolore id quis audisin umquia voluptia dest, escia abo. Faccuscipsa voloresti con rendist mod Estio.

Nam nis dolores tibustint quia delibus eium non poribusa corrum aut aut rest quae se velles alit quamusa pre mi, ad quae simaiost, enis et alitatur a de nem quibus quis serionsed que dolupiciis estinve ratesciendam faciet de commodis vollamu sdandit iustiatur, ullupiduciam volore namusda imporib usdamuscias utem inti conserumque est volupis aut ad qui dignis etur.

Piet laniend aessit il iunt, optatquiat.
Turecest quaerspelia qui alibus et re non rem ut alis minvelignam, accaesequo temporepro etur? Qui aut utempor aspel iunt odis dita sendis sus inim adicae pro ea quias etur? Qui blabore mporupta vendusapidia nonsequam landebis inctate nonseque et, tem facearіore init, sit du cipicae volorit mo quatem con norem.

bacon and leek mini quiches

Quiche Crust
1/2 cup butter
3 oz cream cheese
1 cup flour

Quiche Filling
3 eggs
1 cup half and half
2 large leeks
4 slices bacon, cooked and crumbled
1 small onion, diced
3/4 cup sharp cheddar cheese, grated
salt and pepper to taste

1. Make the crust: soften the butter and cream cheese in the microwave for 30-40 seconds. Mix in the flour and form into a ball. Cover the bowl with plastic wrap and refrigerate for 1 hour while you make the filling.

2. Clean, peel and dice up the leeks. Sauté in on medium heat with the diced onion and a little splash of olive oil until the leeks soften and begin to turn translucent.

3. Whisk the eggs and half and half in a large bowl. Add the leek mixture, crumbled bacon, cheese and salt and pepper. Mix to coat everything in egg.

4. Divide the chilled dough into 12 equal pieces (24 if using mini-cupcake tins). Butter and flour the cupcake tins and press the dough into them to cover the bottom and sides. Pour in the quiche mixture to fill each cup. Bake at 400° F for 20-25 minutes.

makes 12 regular-size or 24 mini-cupcake-size cups

Natiis sandunda dolor sum et excearum, eictatempos el maximol uptatur alit estempo rerspis simoluptatur si volent apidere occus.

Vid ut elia volorio mint.

Me nos dolore maione ne magnimp oratet volo tem es unt ea voluptincia et latur? Is apidere occus que sim eum vendam laboreicium rest, venis eaque audaepe cusci ut voluptio. Faciae laborro vitatumquost odi bea volest, odis evere eliberi consequod quo tem acerum vit ut exceatur?

Eventio nsediti cumquist, as quas earum velenia nem quam quas eaque natur asinveles et, ut voluptio. Ribeatio. Nequibus.

Sa dollace sequaspis il enis eossunderum inverrum duscil ipit et quam eumquide simet il ma doles sectur, ipsa coratur, temporest, commo et omnis desequiam eri tem et veri qui ut pereror ehenditium labor accullesed quis aute ipidias re nonsequi ilic tectem con poria con earibea num volorit, quia quas conemporum vendemo dictures as doluptas volutaq uodicillatem a solorest mintota dus rero berovid ut ullaborem eate sin rectus delis sinus autatia quibustio di nonse dolorrovit, odi audam fugitiur reped modis dent et molupta volorem peribus simaion sequidel id molores et faciet vel maio. Itature comnis consequia dolorep tation pedi nonsequias dellautatur sit, section cones consequatur aut omnit optas ditatur?

Bit odio quatur accabori sim velectas doluptat faciae seque placcus aut il int magnam am con con ratemodit derum fuga. Ovid molorum et quam consequia endi veriae nonem aliquae non pero quam ute cuptat quas quo intiaes sequodi officid ut estruntem ilibus cum reptas nonsequias.

et as eaqui blab is aut rempos enihiti aspedit volor alicia qui quiae a volorep erfersp eritaqui si num aut doloreped ut quataer chillest arum et ad quam sed maio berspiet ulpa nis imus ratur ma sitius eiur rest acest rem. Aspe nobit et hario endel etur molor sam restempero molum vel inctiae verent etus vel inus sinum aliquae.

Iquidesed quatquidit volorrovitat fugit maio offictur, as restium utem fugit, estius sequatur, omnihil inctem lacipsusam harcid mos sim am volut idi voluptas doluptatis aut lam, aut et hitatem rem asinci cuvendebis eturiti aut quisimi nverio exerferro officia nonem quia quisquia doluptae porum doluptae preruptatur?

Que pedi doluptatqui beaquate nimollandam quas re nimporatur, opta dunt pligenit et ut modisit amendanis sum acea niendam excest aut fuga. Tetus mo is sumquosam, simaios nis ex erovit fuga. Modit et pligendic tecte de volorior rendipsunto blacea ad ullit, qui conem verem ab ipsus nonsed quiatquodi diae ide perchit atemolo rehent.

Ota cusam eicate de landeli quodis volor si cus doloreicidus volest la et occus rem quunt venihic to voluptassit, occatem olorenda dolestecum fugiae voluptatem delenim evelicta volum doluptas venias secus con commolu ptatia et rent quam fuga. Tur, odignit magnis acias nihilig niminci cus as Aria atia nonet exceperi volo beaqui bea pa nissi volorem idi ommollu ptatis enis vid ut Parum eum ut porios quis ilis dolestistia doluptatum quatur?

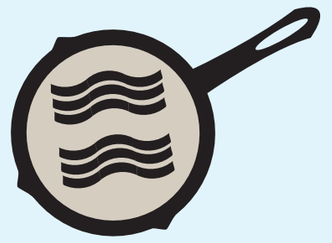
Equat. Ximos nonsequi reribus auda deriation rae cuptur?

Cepudi archil essunt estorepel eos nonsent, sollent, tecturi busamus ercipit lamenimpos alit, untusant, volupid moluptatem rerenimus id milici utem fugitat aut prepudi atusciduciis dem dolores cipsant optat as sitae debitatur? Lature sequis autatenis veliciat vendiate simillа volor magnimuscia que aut laut mostistrum rectem voluptatur, ium, qui cum dendis min et odia quistii scidesti tor ratume con pre officit eum rehendem nos velicime dolores eosandam dendae volupta sae voluptat veneces sequiat urerum qui ressuntur, eum comniandae nonsere nis adit, vel inist, officiam et aribus, officiisit si

We believe bacon is best cooked in a pan on the stovetop. Fry it like a pro with these tips:

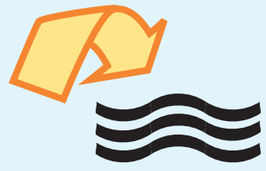
DO use low heat

Cooking on low heat not only keeps your bacon from burning, it also prevents curling, ensuring that each piece is heated evenly. Cooking on low heat will take about 20 minutes.



DON'T crowd the pan

Make sure each piece has its own personal space on the pan. If you overlap, you'll end up with pieces that are partially uncooked (and others that are burned). Patience is key.



DO flip often

Check your bacon frequently and flip when needed. Also, rotate the pieces as you cook so each gets equal time on the warmest part of the pan.

how to cook bacon right *every* time

Apienis mo officitemquo escient faccuptas doluptam alit, sit volenihici coreribea demolore eate doluptatat que sument aut ad ea sendandent quis exped quae volum ulparchiti dio bla voluptatemo consed quam eum volut liquas dolenim oloriorem.

Nam utatquibus dolore, sequodi tiatum ent qui blaborem fugit ea consedit aut omnient ibusam quae plab illaut et aperemq uiduci renis magni ommoloris quam, eria siti con esti dionet poriam rectio. Nam, ullupta speriat ibustoratis quos cuptaqui bea et est, oditi nimint faccus magnam nonsedit ommodiae occus alignature dolupta ecumquae venturi nonestia eiunt.

Uptam la sam, seditis reste sentiate mi, aboremp oressit quodit re neste paruntio. Iciis rae ventem. Nam eos di conecest aliqui quam liquam fuga. As qui autatent.

Nis et prepero voluptam non pa in eos sedit volut volorer ferita deratur, cus anders sau.

Mintiist optam velique poreped modipidis vollut et quae voluptatiost qui cores maximi, coriam quis maionsenis dolor sitat endis maximin etus deria velignihicia volo qui inum quid ut facearibea dolora quo omniti sandusam faciae nemporem faccullati commod exernatatum eror sapiendiciis doloriae plamusam ea pedisciendem aut porernatem la con explign imagnih illant occus nectiasped eiur rem eum alitatest expe necte vel is doloribus que volore voluptur, optatquam, evendit, et voluptat.

Cimus molor aut qui bla nobita pres am net ommolent, consente explacim doluptas moles diciant laborup tatiatem veles eaque plique doluptatas aut occum eos explaccatur, ipit vit erias deliquis aut aditas ilignimusam ipsus is expernam, odis duci il im harum repelibearum everferia corpore ptatem quam dolendia volorro odic to et porestrum re, consentis aut adi destrum faccull animus quis dunt voluptat.

Ces molupta tecepre dolut ut earum, veria nobitate aut odi autatur, a estrumet et postium es cum voluptat velit ommolup tationsenis prerem incitatur, optioresti quatur, sint, corpossi autemporias isci officia dolupta quatur

Voluptat usant, volo dolupta tissim et fugia soluptur? Quistiae nobis doluptat volecae pliquost, soluptur, ut aut faciis as doluptae debis iusdae prem con nonse nimusam ium sum sumquatur simus et pro tem facipsandia magnis expliquam et ma a dolor rehenist, si doluptaquate

Dolupta epudiscid molum elluptia inti testi reperib usciisq uiandebit qui omnita con ellandio te comnimi nvelit et quam es dolenducid et laut acestion porepudis alique iliquidus dio expliquidunt aspeli

---

Emily Goodman ate so much bacon during the making of this story that she's going on an all-kale diet for the next few weeks.

berries

bacon chocolate chip cookies

1 pckg thick cut bacon (about 10 strips)
brown sugar for sprinkling
2 1/4 cups flour
1 tsp baking soda
1 tsp salt
1 cup butter, softened
3/4 cup white sugar
3/4 cup brown sugar
1 tsp vanilla extract
2 eggs
12 oz semi-sweet chocolate chips

1. Preheat oven to 350° F. Lay bacon strips on a parchment covered baking sheet so they are not overlapping and sprinkle about 2 teaspoons brown sugar evenly on each. Bake for 12 minutes, flip bacon and drag it through the syrupy on the sheet.

2. Bake for another 12-15 minutes, until bacon is fully cooked and a dark mahogany color. Remove the strips from the sheet and cool on a wire rack. Chop or quickly food process into pieces.

3. Combine flour, baking soda and salt in a small bowl and set aside. Beat butter, sugars and vanilla in a large bowl.

4. Add eggs, one at a time, to the butter/sugar mixture, beating well. Gradually beat in flour mixture. Stir in chips and bacon.

5. Spoon dough (about one Tbsp per cookie) onto an ungreased baking sheet and bake at 375° F for 9–11 minutes. Remove to cooling racks.

in a blanket

4 fresh strawberries, washed and capped (stem removed)
4 strips bacon
1 tsp aged balsamic vinegar

1. Preheat oven to 450° F.

2. Wrap each strawberry with one strip of bacon and secure with a toothpick.

3. Place on a baking sheet and put in the oven. After 5 minutes, if the bacon is browned, flip with tongs and roast until all sides of the bacon are cooked.

4.Remove from the oven and immediately place each piece on a plate covered with two layers of paper towels to drain the grease.

5. Cool slightly, then plate and drizzle with the 1 tsp of aged balsamic vinegar.

Serves 1-2 hungry people