

Bacon Manhattan

Bacon infused bourbon adds a gentle, savory perfume to this classic cocktail.

Makes 1 cocktail

2-3 dashes bitters

1½ ounces Bacon-Infused Bourbon (recipe follows)

½ ounce dry vermouth

¼ ounce sweet vermouth

1 maraschino cherry or

1 brandied cherry

1 twist of orange rind

1 strip of crisp, cooked bacon or candied bacon for garnish

Swirl 2-3 dashes of bitters in a chilled martini glass. Fill a cocktail shaker with large ice cubes and add the bourbon and vermouths. Shake vigorously. Strain the cocktail into the prepared martini glass and garnish with the cherry, orange rind, and bacon. Serve immediately.

Bacon-Infused Bourbon

This technique can be used to add a scent of bacon to many different liquids or liquors.

Makes 12 ounces of infused bourbon

12 ounces bourbon

2 ounces clarified bacon fat, melted (recipe follows)

Combine the bourbon and bacon fat in a quart-size Mason jar. Seal with a tightly fitting lid and shake vigorously. Leave the bourbon to infuse at room temperature for 5-8 hours. Put the jar in the freezer and freeze until all of the bacon fat has solidified at the surface of the bourbon, about 1 hour. Scoop off and discard the bacon fat and strain the bourbon through a fine mesh sieve lined with 2 coffee filters. Store the bacon-infused bourbon at room temperature for up to 2 weeks, or in the refrigerator for up to 6 months.

Clarified Bacon Fat

Throughout *Bacon 24/7* you will note that some recipes call for Clarified Bacon Fat. We hope that you haven't been throwing away this precious commodity! Of course not. You are a true bacon aficionado. The culinary possibilities reach far beyond what is called for in this book. Use it to fry eggs, sauté greens, cook vegetables, toss into pastas, make southern fried chicken, or use it instead of shortening in baked goods. However, bacon fat does have more saturated fat, cholesterol, sodium, and calories than butter, so use it with discretion.

Makes about 1 cup clarified bacon fat

1 cup fresh, rendered bacon fat
2 cups cold water, divided

Strain rendered bacon fat through a fine mesh strainer into a small saucepan. Add one cup of water and bring to a boil over high heat. Reduce heat to medium and gently boil for 1-2 minutes. Transfer to a heat-proof container and add the remaining cup of cold water. Refrigerate for at least 5 hours until the fat has solidified, or freeze for 2 hours. The mixture will separate into a layer of clarified fat and a layer of water mixed with impurities. Remove the solidified fat and discard the water. Place clarified bacon fat in an airtight container and store in the refrigerator for up to one month, or in the freezer for up to 6 months.

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