



rip on cathedral smoked streaky bacon

fry/grill



cooking time from: 2 minutes

method

F&Co traditional dry cured & fermented bacon will cook much quicker than mainstream bacons, with minimal shrinkage & full flavoured crisp fat perfect for sandwiches, tossed through salads or as part of a great British breakfast.

Carefully remove bacon out of the packaging.

Pre heat a griddle or heavy based frying pan over medium high heat & apply a thin layer of pork dripping or poultry fat.

Layer the bacon in pan without overlapping & cook 1 to 2 minutes each side or until the fat starts to render & begins to caramelise.

Remove from pan, pat away excess fat on kitchen paper & serve straight away.

serving suggestions

This has many uses, my favourite being as part of a full English or served simply in a proper bacon butty.

for best results, fry this cut



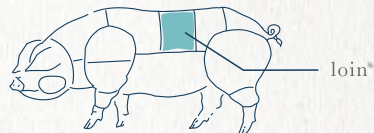
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