

*Crispy Bacon 'Steak', Charred Carrots, Herb Salad*

**Yield: 4 Servings**

**Bacon Steak**

**Ingredients    Amount**

Bacon Slab	1 Ea.
Brown Sugar	0.25 Cup
Soy sauce	2 T
Garlic Cloves	2 Ea.
Shallots	2 Ea.
Orange	1 Ea.
Water	¼ Cup

**METHOD**

1. Preheat the oven to 350°F.
2. In a small saucepan, heat the water, the juice from the orange, soy sauce, and sugar until all the sugar is dissolved.
3. Score the fat side of the bacon slab in a diamond/ crosshatch pattern. This will help render most of the fat and create a crispy texture.
4. Clean and half the shallots. Peel the garlic. Place both in a roasting pan and place the bacon slab on top.
5. Glaze the bacon with the mixture from step 2. Put in the oven and glaze every 5-10 minutes for about 40 minutes, or until the fat is crispy.
6. To serve, cut into equal parts, no more than 4 oz. Reserve the shallots and garlic for jam.

**Shallot Jam**

**Ingredients    Amount**

Shallots	3 ea (From previous step)
Garlic Cloves	2 ea (From previous step)
Butter	1 T
Salt	TT
Black Pepper	TT

**METHOD**

1. Cook the shallots and garlic in the butter until tender. This can be done in the oven, at a low temperature (300°f), or over the stovetop at low heat.
2. Puree shallots and garlic using a fork or spoon. pass through a small sieve for a smoother texture.
3. Season to taste with salt and pepper and set aside.

## Charred Carrots

### Ingredients    Amount

Carrots	2 ea
Oil	3 T
Chilli flakes	1 T

### METHOD

1. Cut the carrots into bite sized pieces.
2. Meanwhile, warm up a heavy duty pan until it begins smoking.
3. Place carrots on the pan and allow to char for about 10 seconds before adding the oil.
4. Move the carrots around to get an even color on all sides.
5. Remove from heat and add the chilli flakes, this will toast the chilli, but will not burn it.
6. If the carrots are not fork tender, bake in the oven until they are ready and set aside.

## Herb Salad

### Ingredients    Amount

Chervil	1 T
Parsley	1 T
Cilantro	1 t
Lemon Juice	1 T

### METHOD

1. Roughly chop the herbs, avoiding any stems.
2. Toss in lemon juice, salt, and mustard.