

= Bacon : A Love Story =

Bacon : A Love Story , A Salty Survey of Everybody 's Favorite Meat is a 2009 non @-@ fiction book about bacon.Written by American writer Heather Lauer . Lauer started the blog Bacon Unwrapped and a social networking site about bacon in 2005 , after the idea came to her while she was out drinking with her two brothers ; her online success inspired her to write the book , which describes curing and cooking bacon , gives over 20 bacon recipes , and analyzes the impact of bacon on popular culture . The text is interspersed with facts about bacon and bacon @-@ related quips from comedian Jim Gaffigan .

The book had a generally positive reception ; The Sacramento Bee called it " entertaining and informational " . The Toronto Star and The Sacramento Bee recommended it as a Father 's Day gift . The Portsmouth Herald and The Arizona Republic highlighted the book on lists of summer reading recommendations . Publishers Weekly wrote that bacon lovers would enjoy the book , but other readers may not so much .

= = Content summary = =

Bacon : A Love Story contains information on cooking and curing bacon , including " time @-@ honored methods and traditions " . The book analyzes how bacon has affected popular culture . Lauer includes information on chefs who love of bacon and venues that serve the product throughout the United States . The book contains over 20 recipes for dishes made with bacon , including Bacon Bloody Mary , Bacon @-@ Wrapped Tater Tots , Bacon Bleu Salad , and bacon brownies . Another recipe is Bristol Bacon by chef Duncan Bristol , who owns the restaurant Brick 29 in Nampa , Idaho . Interspersed throughout the book are bits about bacon from comedian Jim Gaffigan , and random information such as that " Cracker Barrel serves 124 million slices of bacon per year " . Lauer notes , " Speck is the direct German translation of the word ' bacon ' " , and observes that the word " creates cross @-@ cultural confusion " . The book 's " Bacon 411 " section provides further information on the product .

= = Background = =

Before the book 's publication , Heather Lauer was a public affairs consultant in Arizona . She hatched the idea to write a book about bacon after going out for cocktails with her two brothers in 2005 . Lauer explained to The Arizona Republic : " I was out drinking with my brothers one night , and the topic of bacon came up . We had eaten bacon as kids , and bacon was a special thing on Sunday mornings . Somehow , the idea came up about how funny it would be to start a blog about bacon ... I took it and ran with it . " She began the blog Bacon Unwrapped , at www.baconunwrapped.com , and a social networking site about bacon at baconnation.ning.com in 2005 .

Lauer thought that the surge in interest in bacon products prior to the book 's publication was " media driven " . She noted that a response to political correctness as related to cooking and food consumption may have driven interest in the product . Lauer said that bacon seems to be " the one thing that people are unwilling to give up " . In a post of her blog in March 2009 , Lauer lamented those that were willing to posit an end to the trend of interest in bacon . She commented , " Bacon is something that everybody is familiar with and most people grew up eating . It has a comfort aspect to it and a familiarity . It 's also got an addictive aspect to it ? that sweet and salty combination of flavors . " She asserted that interest in the product is as much due to the culture surrounding it as to bacon itself . " Current food trends focus on eating real and eating local , and there 's nothing more real than a delicious strip of bacon . In many U.S. cities , local producers and chefs are making a name for themselves because of bacon , " said Lauer . She stated that " most chefs would admit that bacon has long been one of their secret weapons in the kitchen . " The book was marketed as the " most comprehensive book about bacon to date " . Lauer promoted her book in a September 2009 appearance as a co @-@ host at the Blue Ribbon Bacon Tour in Pennsylvania , hosted by

fellow bacon blogger Jason Mosley (Mr. Baconpants , at mrbaconpants.com) .

= = Reception = =

Writing for The Sacramento Bee , Allen Pierleoni recommended the book as a gift for Father 's Day , and called the work " entertaining and informational , full of anecdotes , history , recipes and explanations of what pork belly has brought to the popular culture " . Rita Zekas of the Toronto Star also recommended the book as a Father 's Day gift . Kerry J. Byrne noted that the book covers " everything from bacon @-@ curing methods to bacon blogs " and includes " easy recipes " . Publishers Weekly reviewed called the book a " voluminous look at all things bacon " ; the review concluded , " Readers who , like Lauer , possess a borderline @-@ obsessive love for bacon are likely to embrace this as their new Bible , but anyone else will quickly get their fill . " Rachel Forrest of The Portsmouth Herald recommended the book in her " Annual Summer Reading List for Foodies " . " Another of my favorites this year is ' Bacon : A Love Story : A Salty Survey of Everybody 's Favorite Meat ' by Heather Lauer . A book all about bacon ... she profiles chefs that use it , odd finds across the nation and plenty of recipes , " commented Forrest . The Arizona Republic highlighted the book among its selection of " Books to help turn pages of summer " .