

= Everything Tastes Better with Bacon =

Everything Tastes Better with Bacon : 70 Fabulous Recipes for Every Meal of the Day is a book about cooking with bacon written by Sara Perry . She is an author , food commentator and columnist for The Oregonian . The book was published in the United States on May 1 , 2002 , by Chronicle Books , and in a French language edition in 2004 by Les Éditions de l'Homme in Montreal . In it , Perry describes her original concept of recipes combining sugar and bacon . Her book includes recipes for bacon @-@ flavored dishes and desserts .

The book received mainly positive reviews and its recipes were selected for inclusion in The Best American Recipes 2003 ? 2004 . The St. Petersburg Times classed it as among the " most interesting and unique cookbooks " published , the Pittsburgh Post @-@ Gazette highlighted it in the article " Favorite Cookbooks for 2002 " and The Denver Post included it in a list of best cookbooks of 2002 . A review in the Toronto Star criticized Perry 's lack of creativity in her choice of recipes . Recipes from the work have been featured in related cookbooks .

= Background =

Sara Perry is a resident of Portland , Oregon , and a columnist for The Oregonian , a radio restaurant commentator and a cookbook author . Before Everything Tastes Better with Bacon she wrote four books : The New Complete Coffee Book , The New Tea Book , Christmastime Treats and Weekends with the Kids . Her editor at Chronicle Books suggested bacon as a cookbook subject . Bacon 's popularity and usage was increasing , but Perry believed that a paucity of recipes would make writing the book difficult . Recalling her fondness for honey @-@ baked ham , she combined sugar and bacon to create dishes . Perry realized that bacon could be used to add seasoning in flavoring dishes , including salads and pastas . She observed that bacon increased the sweet and salty tastes of food . Everything Tastes Better with Bacon was published in English in paperback format by Chronicle Books on May 1 , 2002 . The book sold for a retail price of US \$ 18 @. 95 in its initial publication . A French paperback edition was published in 2004 by Les Editions de l'Homme , as part of its " Tout un plat ! " (" What a dish ! ") series .

= Content summary =

Perry explains her feelings about bacon in the book 's introduction , observing that its smell while cooking helps start her day and provide her with a sense of calmness . The beginning of the book provides background on the phrase " bringing home the bacon " , introduces the reader to types of bacon and describes storage methods . The book offers 70 recipes for bacon @-@ flavored dishes , in nine chapters organized by topic , including breakfast , leaf vegetables , pasta meals , side dishes , party servings , desserts and appetizers . Recipes include a bacon sandwich using other ingredients , a bacon crunch topping for ice cream , a bacon concoction to top a fruit crisp , and a pie crust that incorporates bacon . Methods are offered for cooking bacon on a stovetop , in an oven and under a griller to maximize its flavor and appearance . The book is illustrated with photographs by Sheri Giblin .

= Reception =

Everything Tastes Better with Bacon was positively received by reviewers and food critics . The Chicago Tribune reported that it sold 30 @, 000 copies in its first month . Janet F. Keeler of the St. Petersburg Times commented positively on the book 's title . She noted the work was covered by food critics , who included its recipes in articles about the subject . Keeler interviewed Fran McCullough , author of The Best American Recipes 2003 ? 2004 , who posited that the Atkins diet (which emphasizes higher meat consumption as part of a low carbohydrate plan) had helped increase the popularity of bacon usage . She classed it among the " most interesting and unique cookbooks " published . Giblin 's photography received favorable commentary from Cindy Hoedel of

The Kansas City Star . Literary critic Dwight Garner of The New York Times included the book in a list of favorites among recent cooking publications . The review was critical of the author 's dessert recipes , but agreed with her overall argument for increased use of bacon in cooking .

The Arizona Daily Star highlighted the book in their " Hot Reads " section . Assistant Texas Taste Editor for The Dallas Morning News Laura H. Ehret wrote that the book successfully conveys the experience of consuming bacon . Marty Meitus wrote for the Rocky Mountain News that the book had increased his appetite for bacon dishes . Meitus recommended dessert recipes , including Hazelnut @-@ Bacon Candy Crunch , Peanut Butter Cookies with Bacon Brittle , Pear @-@ Apple Crisp with Brown Sugar @-@ Bacon Topping and Ruby Raisin Mincemeat Tart . Steve Smith , executive chef at Dixon 's Downtown Grill in Denver , was inspired by Perry 's " Maple Sundae " recipe and used it to create his own macadamia @-@ bacon crunch ice cream dessert .

Writing for the Pittsburgh Post @-@ Gazette , Marlene Parrish gave the book a favorable review , highlighting it in her article " Favorite Cookbooks for 2002 " . She wrote that she enjoyed sampling the recipes from the book . Parrish added that Robert Atkins , creator of the Atkins diet , would think favorably of the " Gorgonzola Cheeseburgers with Bacon " dish . The Denver Post included the book in a list of best cookbooks of 2002 . Another article for the same newspaper highlighted recipes in the book , including Spaghetti alla Carbonara and Cobb salad , Pear @-@ Apple Crisp with Brown Sugar @-@ Bacon Topping and Bacon Brittle . A review in the Toronto Star criticized Perry 's lack of creativity in her choice of recipes . The review concluded the book was a good deal compared to other cookbooks on the subject , while noting its lack of comprehensiveness with the small number of total recipes included . Michele Anna Jordan of The Press Democrat recommended Perry 's work , and commented that the author 's zest for the subject was contagious .

= = Impact = =

According to the Chicago Sun @-@ Times and the St. Petersburg Times , Everything Tastes Better with Bacon is a niche work in the cookbook genre . Perry stated that bacon had undergone a renaissance period . Christian Science Monitor noted in a 2003 article that bacon was becoming an increasingly used cooking ingredient , despite having been maligned by nutritionists . Recipes from the book were selected for inclusion in The Best American Recipes 2003 ? 2004 : The Year 's Top Picks from Books , Magazines , Newspapers and the Internet . Perry 's recipe for " Succulent Bacon @-@ Wrapped Shrimp " was referenced in the 2003 book Smoke & Spice : Cooking with Smoke , the Real Way to Barbecue . Fran McCullough , the author of The Best American Recipes , commented that the book was a surprising addition to the field . The Atlantic said that three years after the book 's publication , bacon had become as popular as chocolate or olive oil . Leah A. Zeldes observed in a 2006 article for the Chicago Sun @-@ Times that the book contributed to the body of works that display the adaptability of bacon in recipes . In his 2009 book Hungry Monkey , author Matthew Amster @-@ Burton commented on the phenomena involving bacon and books on the subject in prior years , listing the book along with The Bacon Cookbook and Seduced by Bacon . A 2013 article in the British newspaper The Independent cited the book as an example of increasing interest in pork .