

How to Grill Nueske's Applewood Smoked Triple-Thick Butcher Cut Bacon

Hi! I'm Chris Mangless from Three Three Five in Green Bay, Wisconsin. I'm here to show my favorite take on cooking bacon at home.

This is my little restaurant secret I'm gonna let you in on here. Nueske's Applewood Smoked Bacon Triple Thick Butcher Cut. It's perfect for cooking on the grill. So, we have our slices of bacon here. We're gonna head outside and I'm gonna show you how to get started.

You'll wanna preheat your grill to a medium temperature. Place the bacon on the grill and close the lid. We'll allow it to cook 3-4 minutes. I find that it works best to check on this. Left the lid throughout the process. We're looking for a golden-brown color on the first side. Once golden, we'll flip the bacon and cook for an additional 2-3 minutes before removing from the grill.

There we have some grilled perfection. Notice the caramelization on both sides. 6-8 minutes on the grill. Just like that. So simple. It smells so good and rich and smoky. So now I'm going to take this beautiful Nueske's Triple Thick Butcher Cut Bacon that we just pulled off the grill and show you one of my favorite dishes.

I'm just gonna cut it into a few pieces here. You could plate this however you like. We're gonna start with a couple pieces of bacon on a plate. Then we're gonna go to our tomatoes with these beautiful vine-ripened tomatoes from farmer's market. Feel free to use any variety of tomatoes. You could substitute this maybe with zucchini or some other fresh vegetables of the season. We have some smoked bleu cheese and a little extra virgin olive oil. We just take some of our bleu cheese here. I like to just crumble it by hand over the top. Don't like bleu cheese? Don't worry about it. Maybe mozzarella. Fresh mots. Some aged cheddar. Or leave the cheese out altogether. Once we have our cheese on top, a little bit extra virgin olive oil to finish the dish.

And there you have, my simple take. You know fresh flavors. Nice acidity from the tomato helps cut through helps cut through that richness of the smoked bacon. A little of bleu cheese to finish it. It's a great summer dish.

I know what you're thinking. Storm clouds are rolling in, we can't make the bacon, right? Don't worry about it. We'll put in on a rimmed baking sheet. Line it with parchment for easy cleanup. We'll through it in the oven for 14-16 minutes. And there you have it. Perfectly caramelized Nueske's Applewood Triple Thick Butcher Cut Bacon straight out of the oven.