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Update: I've just had a wee taste, and you can find my verdict at the bottom of this post. On to the original:

Okay, so the other day I thought to myself "why is it that you never get marinated bacon?", and after pondering the question for a while I couldn't think of a good answer. So, I sat down and tried to think of a few marinades that might work, and one of them was this mix of chillies, fresh ginger, and garlic. As I was putting this together I kept think of things I'd like to add; some lime zest, lemon juice, a pinch of muscovado.. But in the end I decided it best to start with a simple, straight-forward marinade and see how that works.

The bacon is in the fridge at the moment, where I intend to leave it until lunch tomorrow, and I made enough to allow for a BLT with a twist as well as a slice to taste on its own. In other words, I'll be back tomorrow with an update on how it worked.

If you'd like to try this out for yourself, here's the recipe:

You'll need:

- 100 grams of Smoked Bacon, raw
- 2-3 tbsp of Olive Oil
- 1/2 or about 1 tbsp coarsely chopped Red Chilli
- 1 Garlic Clove, coarsely chopped
- 2 tbsp fresh Ginger, grated

Method:

No need for a list here, really! Just prepare your ingredients as stated in the recipe and combine before massaging into the meat, leave in a sealed container in the fridge for at least a couple of hours.

Verdict:

So, I've just had a wee taste of this, both on it's own and as a part of a BLT (which I've got a separate post for, above). On its own, the ginger was the first taste to come through, followed by a more pronounced garlic. The chilli didn't have much to say, unfortunately, but I think that's down to the poor quality of the chillies I bought.