

Adam Seger's Baconcello Recipe
Osteria via Stato

Ingredients

750 ml Skyy Vodka
Two green apples
(Or, you can use Grey Goose pear vodka. In this case, omit the apples)
Thick-cut bacon
Pancetta
Lime
Maple Syrup

Refrigerate vodka for 72 hours. Infuse vodka with 2 chopped/cored green apples (or Grey Goose Pear-no apples) and seven slices best quality, thick cut, roughly torn apart, fully cooked, excess fat removed, smoked super premium quality bacon.

Strain, give bacon and apples to your favorite gardener/farmer for compost (I had a pet pig named 'Piglet' as a young boy and can't bear to see any part of a pig go to waste), and place infused vodka in a deep freeze overnight to clarify. Remove excess fat to avoid over-cloudiness (some is fine for texture/flavor/to keep your skin shiny...) and bottle.

Slowly cook 2" wide x 8" long slices of paper thin pancetta on a Silpat at 160F degrees for two hours until crisp.

Build in a 16 ounce pint glass:
Juice from 1 Room Temperature Lime
.5 oz of the best Maple syrup you can afford
1.5 oz bacon infusion

Shake VIGOROUSLY with fresh ice until shaker is frosted.

Strain into a chilled eight ounce Martini glass.

Lay 'Bacon Swizzle Stick' across top of glass and serve, enjoying your bacon, maple syrup & fresh citrus all in the magic of a perfectly balanced cocktail.