



“Inventor says Schmacon is Beef’s Answer to Bacon” September 21, 2015

<http://wishtv.com/2015/09/21/inventor-says-schmacon-is-beefs-answer-to-bacon/>



It’s called, “Beef’s Answer to Bacon!” Schmacon is a smoked and uncured, whole muscle beef that looks like bacon and is actually better for you! Howard Bender, inventor of Schmacon and CEO of Schmaltz Products, stopped by our kitchen this morning to show us what makes it so tasty!



### **Schmacon Facts:**

- Schmacon's recipe is all natural and nitrate free.
- Schmacon has less calories, fat and sodium and more protein than most pork bacons.
- Schmacon cooks in half the time of traditional pork bacon with a lot less mess.
- Schmacon is an easy to prepare, delicious take on a food favorite that provides an option for those who do not eat pork products, simply love beef or adventurous eaters ready to try something new. A patent-pending process gives Schmacon the crispy finish that rivals that of traditional pork bacon.
- Schmacon can be used anywhere traditional bacon can be used – as a breakfast protein, in side dishes and sandwiches, or as a topping.
- Schmacon is sold nationally at [www.SchmaltzOnline.com](http://www.SchmaltzOnline.com), at Indianapolis area Safeway stores and at Archer's Meat and Catering in Fishers, IN.

To learn even more about Schmacon,

visit [www.facebook.com/Schmacon](https://www.facebook.com/Schmacon), [www.twitter.com/schmacon](https://www.twitter.com/schmacon) or [www.instagram.com/schmacon](https://www.instagram.com/schmacon).

Here is today's recipe for **Schmacon Brussel Sprouts:**



### **Ingredients**

½ pound Brussel sprouts cut in half

12 slices Schmacon chopped

4 cloves garlic chopped

1 sprig rosemary needles chopped

3 oz. olive oil

½ yellow onion chopped

1 Tbls kosher salt

**Procedure**

Boil Brussel sprouts or microwave for 2-3 minutes just until beginning to soften, chill

Sauté Schmacon, garlic, rosemary, and onions in olive oil.

Add Brussel sprouts as soon as onions begin to become translucent

Sauté until sprouts begin to brown, adding a pinch of kosher salt to finish