



PROGRESSIVEGROCER'S

2015 Editors' Picks — Food

Schmacon

\$5.49-\$6.49

Schmacon.com

This is a cool product, not only because

it's tasty, but

also because it extends

traditional bacon's halo of popular-

ity into beef, which is good for the whole meat

department. Schmaltz Retail Products' Schmacon looks,

smells, cooks and crisps much like traditional pork bacon,

but it offers fewer calories (45 versus 70 in a typical slice)

and less fat (1 gram versus 5) and sodium (170 versus 250

milligrams); we definitely found it to be less salty. It's also all

natural and nitrate-free. We enjoyed the smoky-sweet taste

on its own as well as in a recipe (on a whim, we crumbled

cooked Schmacon into pasta sauce — delicious). Meat eaters

avoiding pork should enjoy Schmacon, as should everyday

bacon lovers looking for a change of pace.

