



STAFF PHOTO BY MATT STONE

**WHAT A HAM!** Todd Winer, executive chef of Met Back Bay, shows off the ham and cheese bar downstairs at the Dartmouth Street restaurant.

bacon," writes Rockmill, a New York City wine and food consultant.

"I Love Bacon" is a collection of recipes from Rockmill's favorite chefs throughout the country. A portion of the book's proceeds are being donated to the Food Bank for New York City and Share Our Strength.

#### PIG CANDY ICE CREAM

1 lb. applewood-smoked bacon  
 ½ c. loosely packed dark brown sugar  
 3 c. heavy whipping cream  
 1 c. milk  
 1 vanilla bean, split  
 1 c. granulated sugar  
 4 large egg yolks

Preheat oven to 400 degrees. Lay bacon on baking sheet and sprinkle with brown sugar. Bake 14 to 16 minutes, until crispy. Cool bacon, then chop roughly. Combine cream, milk, vanilla bean and granulated sugar in large saucepan and cook over medium-high heat until hot and sugar is completely dissolved, stirring occasionally, about 5 minutes. Remove vanilla bean and discard. In a small bowl, beat egg yolks until smooth. Slowly whisk in 1 cup of hot cream mixture. Return yolk mixture to larger saucepan and cook over medium heat, stirring constantly, until mixture is thick enough to coat back of wooden spoon, 6 to 8 minutes. Do not let boil. Strain mixture into a clean bowl and let cool completely. Stir in chopped bacon.

Pour mixture into ice-cream maker and freeze according to instructions. When ice cream is fully

churned, scoop into freezer-safe container and freeze until ready to serve.

Makes 1 quart of ice cream.  
*(Recipe from Cat Cora, owner of Kouzzina in Orlando, Fla., as it appears in "I Love Bacon.")*

#### Meet the Met

Executive chef Todd Winer describes the brand new Met Back Bay as "luxurious comfort, super-high-end ingredients, the best of the best."

But it's the artisanal ham-and-cheese bar downstairs in this old brick townhouse (formerly Joe's American Bar & Grill) that has truly captured the chef's imagination.

"It's done old-school charcuterie style," Winer said. "All of our cheeses are from New England and Wisconsin. And they're paired with America's best hams, stuff that's really underrated and underappreciated. These hams are a pretty cool piece of American history that's been lost in many ways."

At Met Back Bay, you can also feast on some of the old favorites from the flagship Metropolitan Club in Chestnut Hill — try the duck fat-braised, dry-aged brisket meatballs — along with the best bites from the Met Club burger bars in Dedham and Natick.

#### TODD WINER'S QUICK PEAR-MUSTARD PRESERVE

8 semi-ripe Bosc pears, peeled and diced small  
 1 c. white sugar  
 ½ c. water  
 ½ c. pear brandy  
 2 c. Dijon mustard

¼ c. fennel, diced small  
 1 pinch fennel pollen (optional)

Place peeled, diced pears in a heavy, nonreactive pot. Add sugar, water and pear brandy and mix well. Place over high heat, bring to a boil, burn off brandy and reduce until sugar mix is syrupy. Add mustard and diced fennel, stir well and reduce 10 more minutes. Add fennel pollen and mix well. Cool and serve with your favorite cured, salted ham or pork. Can be stored in the refrigerator for 1 month.

Makes about 4 cups.  
*(Met Back Bay, 279 Dartmouth St. 617-267-0451; metbackbay.com)*

