



Five of the best: bacon curers

By Andrew Webb

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Redhill Farm

This Lincolnshire farm offers a range of bacon cuts you just don't see these days. As well as back and streaky there's middle bacon, which is streaky and back still connected together, and collar bacon, which is cut from the shoulder and possesses more flavour due to the darker meat and beautiful marbling of fat. All their bacon is cold smoked for 17 hours over mature English oak chips.

*Redhill Farm, Blyton Carr, Gainsborough, Lincolnshire DN21 3DT; 01427 628270,
www.redhillfarm.com*