



# the perfect bacon bowl

**E**ver see an infomercial for a crazy product and think “now that I have to try?” Here in the test lab, i.e. my unsuspecting apartment, I’m trying out some of the weirdest food, health and beauty as-seen-on-TV products. This month, I’m snacking on the **Perfect Bacon Bowl**, and I got my editors in on the action.

BY KATIE MCPHERSON

## the claims

Perfection is a big claim to make, but the Perfect Bacon Bowl obviously isn’t shy. It even pats itself on the back for being “bacon-irific.” Although I buy their marketing as a meaty chalice for hash browns, burgers and other solids, I’m not so sure it will hold soups and stews like the website claims. The commercial also shows bacon sliding neatly off of the shapers, though I suspect this won’t be the case.

## the preparation



You try wrapping cold, uncooked bacon strips around a bowl form while squishing the gaps together and see if your love for bacon doesn’t wane just a little. Ours certainly did. We followed the diagram of criss-crossing bacon in the instructions and tried some haphazard

designs of our own, as well. After we’d engineered some beautiful, meaty latticework, it was time to get cookin’.

## the experiment



Because we conducted our research in the office, a microwave was all we had at our disposal, which the instructions say is perfectly acceptable. After two minutes and 30 seconds each, the bowls were ready to fill with goodies, or so we thought, until we realized how thoroughly stuck they were.

Although nonstick spray was not included in the directions, there is a section describing how to “pry” the bacon off of the bowl. Clearly they expected this. We tried forks and toothpicks, but by the end, we were twisting and tugging with white knuckles to no avail. Eventually, we did part them from their plastic shapers, but only three of four made it in one piece.

We knew they wouldn’t hold broth, so we opted for clam chowder. The thickness prevented any major leakage, but the soup’s base did seep through the holes after about a minute. It’s probably for the best though—canned soup inside bacon sounds like a sodium coma waiting to happen.

That said, the rocky road ice cream bowl was a crowd favorite (and by crowd I mean one hungry graphic designer), and the breakfast bowl was, admittedly, pretty darn cute.

## the verdict

At the end of the day—a very long day—we did end up with three little bacon bowls. If it wasn’t such a time suck, this product would be perfect for adorable appetizers and party food. The Perfect Bacon Bowl works, just not well, and only if you’re willing to dedicate far too much time to handling raw ribbons of meat and prying plasticized pork from a superheated surface.

