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Bacon fat has a unique, rounded, umami-rich flavor that works well in both sweet and savory dishes. Therefore, it is always a good idea to save any leftover bacon fat after cooking. Be sure to scrape the bottom of the pan to get all those flavorful, caramelized bacony bits. Bacon fat can make almost any dish more delicious and enhance its flavor. Use it for sautéing potatoes, frying chicken or, if you want to elevate your dessert game, making today's bacon fat salted caramel.

Bacon fat salted caramel

This recipe is alchemical, mood-enhancing, and furiously tasty. It transforms those icky bits of gooey, caramelized bacon fat stuck to the bottom of the frying pan into a luxuriant and thought-provoking dessert. If you want to add further depth of flavor, use smoked bacon (smoked sea salt would also work).

Serves 2-4

2-3 tbsp bacon fat (or a mix of bacon fat and butter)

50g brown sugar

80ml double cream

1 tsp vanilla extract (optional)

Melt the bacon fat in a wide pan on a medium heat. Stir in the sugar, cream, and vanilla, if using, bring to a boil, and then cook, stirring occasionally, until the caramel starts to thicken.

Serve hot just as it is, poured over popcorn, pancakes or ice-cream, or decant into a jar or container and leave to cool. Seal and store in the fridge for up to three weeks or the freezer for a few months. Bring back to room temperature before using; and if it crystallizes, simply bring to a boil.

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