



est. 1820

EMMETT'S

Smokehouse, Fine Food Store & Cafe

Celebrating the Great British Breakfast

Author Felicity Cloake has highly recommended Emmett's on her gastronomical tour like no other...



I've been to Emmetts before, years ago, when I worked for a food magazine and went to interview owner Mark Thomas about their cult Christmas hams. The shop is perhaps a bit lighter and shinier inside than I remember, and the hand-sanitising station is new of course, but otherwise, I get the sense that this is a place the sits outside time and space; a 200-year-old business in a pretty but unremarkable Suffolk village where you can buy whole crystallised oranges and Spanish goat's cheese by mail order. After last night's packet of cheese and onion, it feels like going through the back of the wardrobe and into Narnia.

Mark, orders us out into the garden behind the shop where we've left the bikes, calling after us, bacon sandwiches all round?

Drawn by a familiar and very appealing smell, I tentatively poke my nose into the shop's back door, where Mark is manning a frying pan. He beckons me in to inspect the contents - 'See, no white gunk at all, because we don't use nitrates,' though Emmett's goes one step further, leaving the meat a natural dull pink, rather than keeping it artificially bright with preservatives.

The sandwich itself is a work of art, if also antithesis of the perfect simplicity of the Fitzbillies roll. Served on local organic wholemeal bread with melted Montgomery Cheddar and a healthy dollop of tangy, sugary date and lime pickle, somehow the flavour of the pig still dominates; not overpowering salty, or smoky, but emphatically porky, which is, in my experience, a sadly rare thing with bacon.

Renowned for our popular Suffolk bacon

Telephone: 01728 660250

The Street, Peasenhall, Suffolk IP17 2HJ

*Travelling the length and breadth of the UK and found
the perfect Bacon Sandwich at Emmett's ...*

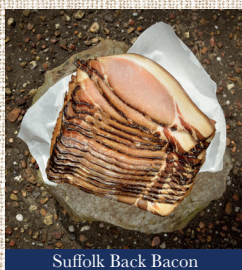


AND THE GREATEST BACON SANDWICH

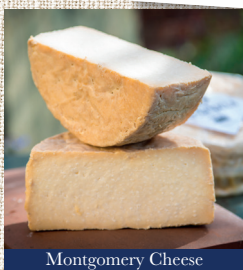
Makes 4 sandwiches

- 8 rashers of good back bacon*
- 8 slices of good brown bread*
- Date and lime chutney*
- 4 generous handfuls of good*
- Butter, to spread sliced Montgomery cheese*

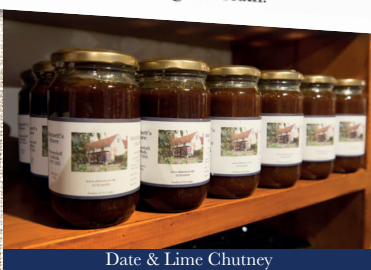
- 1 Put a heavy-based frying pan over a medium-high heat and fry the bacon to your liking. Set aside somewhere warm.
- 2 Meanwhile, heat the grill to medium, then put the bread on a grill tray and lightly toast (if your grill isn't large enough to do all the slices at once, you can use a toaster for half).
- 3 Remove half the slices and set aside for now (stacked upright so they don't steam). Spread the chutney over the the grill tray and scatter the cheese on top. Put back under the grill until just melted.
- 4 Butter the remaining toast, or, if there's enough fat left in the bacon pan, dip it lightly in that instead. Remove the cheese on toast from under the grill, top with the bacon, and then put the buttered slices on top of that, butter side down. Cut in half and eat without pausing for breath.



Suffolk Back Bacon



Montgomery Cheese



Date & Lime Chutney



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Please visit our store, or browse our website

www.emmettsham.co.uk

to place your order