**THE BACON BACKLASH**

When bacon appears in cocktails, mashed potatoes and cupcakes, you know it’s time for chefs to find a new trick. Those on the forefront are experimenting with a new wave of flavor boosters. Make way for smoked salt and mango vinegar.

**BY KATY Mclaughlin**

**COOKING & EATING**

**THE NEXT NEW FLAVORS**

- **DRIED MUSHROOMS**
  Chef Archimedes, who keeps a little water, salt, or spice, great in soups, sauces, and salads.

- **PIRRONI DE LA VERA**
  Smoked chile over feta, salt in La Vera, Spain, is often called "vegetarian bacon" by chefs.

- **SMOKED SALT**
  Now widely available at gourmet supermarkets. Use instead of regular salt to accent anything with a light crunch and pure smoke flavor.

- **MISO PASTE**
  Chef David Chang uses equal parts white miso and an crushed garlic for a sauce he strips into corn and over roast asparagus. It’s also good mixed with butter on panda, topped with chives.

- **TOASTED PUMPKIN SEED OIL**
  Use sparingly and in a variety of ways unsweetened to add intense nutty flavor to salads, pesto, and on a napkin.

Chef Kurt Gutenbrunner makes saffron ice cream for a surprising dessert.

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**BACON CONE WOKERS**
A cherry and bacon pie—has no precedent for pig jumped the shark?