



Name:

Answer the following prompts as you view the [Bacon My Heart](#) episode of Struggle Meals.

1. Name the 3 characteristics Frankie uses to describe the flavors of bacon.
2. What is umami?
3. Is there a cure for bacon shrinkage?
4. Which has more saturated fat: bacon grease or butter? By how much?
- 5.. How does using bacon fat save you money?
6. Describe how Frankie gets the seasonings on the bacon.
7. What safety concern(s) do you have with the method used in prompt #6 if we were to use the technique in class?
8. What is the benefit of cooking bacon on a cookie tray?
9. What are the benefits of buying a whole block of cheese?
10. Name and rank the dishes Frankie prepared in order from most willing to try to least willing to try.