



Behind the Bacon: A Chat with Bacon Bash Champ, Chef Tara Abrams



Chefs—makin' bacon is the best, by far!

If you're thinking about heading out the [Bacon Bash](#) this year, you're truly in for a treat. Quite literally. That's because we bring out some of the best names in the bacon game throughout south Florida—all to serve you the tastiest, saltiest, crispiest treats they can come up with. Whether you're [hoping to compete](#) in the Bacon Bash, or you're ready to [eat your heart out](#), there's sure to be lots of bacon to go around.

Want to know what to expect if you're competing? Wondering what the pressure's like in the kitchen and behind the scenes? As a guest, do you want to know more about what the food preparation side of the fest looks like?

Wonder no longer. We sat down with Chef Tara Abrams from [Himmarshee Public House](#) learn more about what it's like. Chef Tara holds the honor of being named the winner in the first ever Bacon Bash, setting the standards for the rest of the entries for years to come. Let's take a closer look at what the festival was like for her:

First off, what dish won you the title of champion the first year?

We did a good number of dishes, so we're not sure which dish was the winner. We did a pork belly corn dog with chipotle maple hot sauce that the crowd really loved.

Why do you think your dish really stood out? What set you apart with so many others competing?



People really like innovative things — especially when it comes to food. I think we did a fun, modern twist on a classic dish like a corn dog.

Can you elaborate on what your experience was like?

We competed in the first year of the festival. To be honest, it was a busy little festival for its first time! We were busy from the moment the festival started.

Would you recommend other chefs and restaurants participate in the coming years?

I would definitely recommend for local chefs and restaurants to participate. It's a good way to showcase your food to our locals. And it's exciting!

What was your favorite part about the festival and what do you hope to see happen this year?

I'm looking forward to seeing [the fun twists](#) the chefs put on their bacon dishes, just like we did in the first year.

What should other participants expect when competing this year? Any tips?

Expect some fierce competition—we love our bacon and take it seriously. As far as being prepared, just come and put out some fun, good food.

Thanks again for sharing the secrets of your win with Himmarshee Public House the first year, Chef Tara.

Now that your mouth is watering, ready to get your hands on something a little salty and extra sensational? You don't want to miss out on Bacon Bash Festival. We've heard your squeals – Bacon Bash returns to the Esplanade Park on Sunday, January 22. Don't miss the fun! Find out everything you need to know [here](#).