Off the Record — Tom Kelly, Publisher



The instructions on the wrapper say to hold a square of it on your tongue, inhale deeply as you savor the combination.

I tried to do that, but I kept getting an overwhelming message from my brain to stuff more of it in my mouth.

What happens when two of your favorite foods are combined into a candy bar? My first thought when I saw the dark chocolate and bacon candy bar was, "Why didn't I think of that?" It brought me to the realization that, "there is a God."

We were in Des Moines with son Alex when he suggested I buy one. He said he didn't often indulge because of the cost: \$8.50.

I knew I was going to like it as soon as he used the words "bacon" and "chocolate" in the same sentence.

Now I look forward to sitting down and enjoying a couple of squares of Mo's Dark Chocolate Bacon Bar each evening.

While it is dissolving in my mouth, I blissfully think about what a healthy thing I'm doing...eating meat for a good shot of protein and dark chocolate for antioxidants to lower blood pressure.

Even the description makes my mouth water: 62 percent cacao; Applewood smoked bacon and Alder wood smoked salt.

I got a chuckle when I read the package: "Warning: Manufactured in a facility that handles tree nuts, peanuts, sesame seeds, milk, wheat & soy."

Yeah, we bacon and chocolate addicts are very particular about what we put into our bodies. It scares me to think that my bar might be contaminated with some of those other unhealthy products.

The only way Mo could improve the product would be to add bits of cherry. Cherries are healthy too, you know, packed with antioxidants and vitamins.

A bacon, cherries and chocolate bar... remember, you heard it here first.