



THE WINNING

# MEATS & SEAFOOD

Calling all carnivores: These protein-packed staples will power your kitchen



## BEST BACON Pure Farmland Applewood Smoked Bacon

Thick and marbled, the strips crisped up perfectly in the pan: "I see a lot of BLTs in my future," said a taster. \$4.49 for 10 oz.





# BEST HOT DOGS Nathan's Famous Jalapeño & Cheddar Beef

Franks
Stuffed with
cheese and chiles,
the sausages
impressed staffers
who liked the

impressed staffers who liked the "meaty flavor that wasn't too salty or spicy." \$5 for 5



# BEST TUNA Chicken of The Sea

Infusions: Basil

Whether served over salad or eaten on its own (there's a fork in the lid!), this wild-caught tuna with olive oil and sweet basil was a lunchtime favorite. \$2.29 for 2.8 oz.



### Est JERKY Krave Cracked

Peppercorn Gourmet Beef Cuts

Tasters gave high marks for "the perfect jerky texture" (not stringy or chewy like others we tried) and bold pepper flavor. \$6 for 2.7 oz.



#### BEST CHICKEN

Perdue SimplySmart Organics: Lightly Breaded Chicken Breast Strips

Breast Strips
Fully cooked and
frozen, the lightly
breaded strips take
minutes to heat
up—and come out
plump, crispy and
juicy. \$10 for 24 oz.



People

AWARDS

FOOD

#### TIP FROM THE TEST KITCHEN!

"If you're making hot dogs for a cookout, first poach them in boiling water

for 2 to 3 minutes. Then toss them on a high-heat grill to get some char. This will ensure they stay juicy and plump and not dry out over the fire."

-SHAY SPENCE, People food editor



#### BEST TURKEY BURGER

Applegate Organics 'The Great Organic Blend Burger'

No dry burgers here! Organic mushrooms are mixed into the patties, helping the turkey meat stay juicy and flavorful. \$10 for 4