

Mo's Dark Chocolate Bacon Bar (Vegan)

I often reminisce that back in the days when I could eat dairy, I didn't have quite the sweet tooth that I have now. It's more likely that I just didn't give it as much thought back then. On more than one occasion, I have lamented the fact that I can no longer have milk chocolate. Well, no longer!

Over the last couple of years, there has been a bevy of genuine knock-your-socks-off dairy-free products hitting the market. Such things include Daiya, that incredibly melty and delicious "cheese", the terrific GoMaxGo line of candy bars and Terra Nostra Ricemilk chocolate bars.

A new chocolate bar has entered the dairy-free arena that satisfies both the chocolate lover and carnivore in me (with many apologies to my vegan friends!). I had the privilege...the luxury of indulging in a Mo's Dark Chocolate Bacon Bar yesterday.

The brainchild of Vosges out of Chicago, this sinful indulgence should be eaten slowly, one sweet-and-salty square at a time. That being said, I wolfed down an entire bar in less than 10 minutes! The confection is an unlikely marriage of 62% cacao, applewood smoked bacon and Alderwood smoked salt. As strange as that combo may seem, it comes together in a way that is unbelievably good.

Vosges carries a line of gourmet dark chocolate bars that are non dairy (they do use shared equipment, so adjust accordingly to your own allergies/intolerances). There's even a vegan section on their website, www.vosgeschocolate.com Some of their non-dairy options include: Black Pearl Exotic, Creole Exotic, Oaxaca Exotic, Organic Enchanted Mushroom, Sugar-free Red Fire and much more. This is a third party review submitted by Go Dairy Free viewer, Shawn. For more information on these chocolates, and to purchase, visit the Vosges Website.