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**BACON – IT’S NOT JUST FOR BREAKFAST ANY MORE
NEWPORT BEACH CHOCOLATIER CREATES A NEW TASTE SENSATION**

When one thinks of bacon, rarely do they envision it combined with chocolate. But Newport Beach, California-based Christopher Michael Chocolatier thinks it’s time to change your perspective with their newest chocolate creation – the Sizzling Bacon Bar.

The award winning Sizzling Bacon Bar blends delicious crispy bacon into creamy milk chocolate with popping candy to give the sensation of bacon sizzling in your mouth. The bar also features a blend of imported Fleur de Sel sea salt from France with smoked sea salt culminating in a truly memorable chocolate experience.

The Sizzling Bacon Bar joins an already impressive menu of handmade chocolates at Christopher Michael Chocolatier. Made in small controlled batches, using only the finest Venezuelan single origin fair-trade chocolate along with fresh ingredients grown locally, Christopher Michael Chocolatier artistically combines sweet and savory flavors to create that one perfect bite of chocolate. Whether you like sweet and smooth flavors, or enjoy adding a little spice to your desert, Christopher Michael Chocolatier will have a taste sensation to suit your palate.

“This bar was inspired by many summer trips to fairs that served chocolate covered bacon,” says Christopher Michael, chef, owner and namesake of Christopher Michael Chocolatier. “I think it provides the perfect combination of sweet and salty – which many people crave.”

While fans eagerly await Christopher Michael’s next creation, the Sizzling Bacon Bar truly proves that this is no ordinary chocolate – it’s extraordinary!

Christopher and the Sizzling Bacon Bar won first place for both best flavored chocolate bar and new product at the 2009 San Francisco Chocolate Salon in San Francisco, Ca.

For more information or to sample these sweet treats, please visit www.chrischocolates.com.

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