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**Bacon Reuben Sandwiches**  
**Bacon-Wrapped Scallops**  
**Apple Bacon German Pancake**  
**Chicken Bacon Barbecue Pizza**  
**Peanut Butter Bacon Cupcakes**  
**And more!**

*Yum!*

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Cookbook

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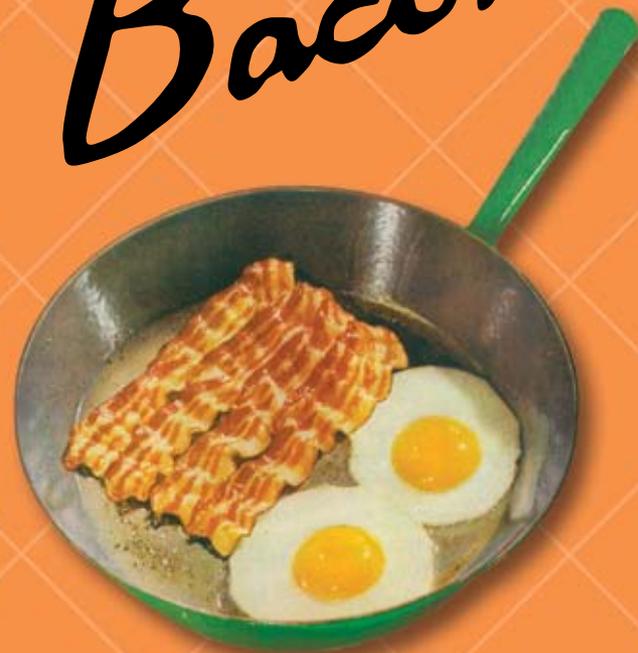
101 THINGS TO DO WITH BACON

CROSS



# 101 Things<sup>®</sup> To Do With Bacon

BY  
ELIZA  
CROSS



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# HELPFUL HINTS

1. In general, regular sliced bacon is about  $\frac{1}{16}$  inch thick and a pound contains 16–20 strips. Thick-sliced bacon is about  $\frac{1}{8}$  inch thick and a pound contains 12–16 strips. The recipes in this cookbook call for regular sliced bacon unless otherwise indicated.

2. Nitrate-free bacon is sometimes saltier than regular bacon due to processing. Adjust salt accordingly if using nitrate-free bacon for the recipes in this book.

3. Artisanal bacon is made from fresh pork bellies that are slowly cured and smoked over a wood fire. Due to its handmade nature, the strips may be more irregular in shape.

4. Dry-cured bacon has a more intense pork flavor; it also contains less water and tends to shrink less during cooking.

5. Flavored bacons contain additives like apple cider, maple syrup, brown sugar, and pepper. Sweet flavorings may decrease bacon's cooking time and increase the risk of burning, so cook at a lower temperature and watch carefully.

6. Bacon smoked over hardwood develops a distinct flavor. Woods such as apple, maple, and cherry give the bacon a slightly sweet flavor, while hickory and oak impart a strong, hearty taste.

7. To store bacon, first wrap it airtight in waxed paper or plastic wrap and then cover it tightly with foil. Keep it in the coolest part of the refrigerator.

8. For the best flavor, plan to use bacon within 7 days of opening the package.

# APPLE BACON GERMAN PANCAKE

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4 tablespoons **butter or margarine**, melted  
1 **large Granny Smith apple**,  
peeled, cored, thinly sliced  
4 **eggs**  
1 cup **milk**  
 $\frac{2}{3}$  cup **flour**  
2 tablespoons **sugar**  
1 teaspoon **vanilla**  
 $\frac{1}{4}$  teaspoon **cinnamon**  
 $\frac{1}{8}$  teaspoon **salt**  
4 strips **bacon**, cooked and crumbled  
3 tablespoons **packed brown sugar**  
**maple syrup**

Preheat oven to 425 degrees.

Spray a 9-inch glass pie pan with nonstick cooking spray. Add the melted butter to the pan and arrange apple slices on top; bake until apples begin to soften, about 5 minutes.

In a bowl, beat together eggs, milk, flour, sugar, vanilla, cinnamon, and salt until well blended. Remove pie pan from oven and pour the batter evenly over the cooked apples. Sprinkle bacon and brown sugar over top. Bake until center is set and edges are puffed and slightly browned, about 25 minutes. Serve immediately with warm maple syrup. Makes 4 servings.

# BACON, EGG, AND CHEESE QUESADILLAS

---

5 **eggs**  
**salt and pepper**  
1 cup **grated Colby cheese**  
4 **large flour tortillas**  
6 strips **bacon**, cooked and crumbled  
1 tablespoon **butter or margarine**  
1 tablespoon **vegetable oil**

In a nonstick frying pan over medium heat, scramble the eggs and season with salt and pepper; remove from heat. Sprinkle half the cheese over 2 of the tortillas. Spoon the eggs evenly over the cheese-topped tortillas. Sprinkle with bacon and remaining cheese, and top with the remaining tortillas.

Clean the frying pan and heat butter and oil over medium-high heat. Cook each quesadilla for about 1 minute on each side, or until crispy and brown. Drain on paper towels. Cut quesadillas into fourths and serve 2 pieces per person. Makes 4 servings.

## MINI BLT CUPS

---

8 slices **white bread**  
6 strips **bacon**, cooked and crumbled  
1 ¼ cups **shredded romaine lettuce**  
1 pound **ripe tomatoes**, cored, seeded  
and finely chopped  
3 tablespoons **mayonnaise**  
**salt and pepper**

Preheat oven to 450 degrees and lightly grease a mini muffin pan.

Flatten each slice of bread with a rolling pin and cut 3 rounds from each slice using a 2-inch cookie cutter. Press the rounds into the mini muffin pan to form shallow cups and bake until lightly browned, about 6 minutes. Cool on a wire rack.

Combine the bacon, lettuce, and tomatoes in a bowl. Stir in mayonnaise, salt, and pepper. Fill each bread cup with a generous portion of the BLT mixture and serve immediately. Makes 24 cups.

## BACON-WRAPPED SCALLOPS

---

12 strips **bacon**, partially cooked  
and cut in half  
24 (about 2 pounds) **large sea scallops**

Wrap each half slice of bacon around a scallop and secure with a toothpick. Place bacon-wrapped scallops on a rack in a broiling pan. Broil 4–5 inches from heat for 8–10 minutes, checking and turning several times, or until scallops are opaque throughout and bacon is browned evenly on all sides. Makes 24 appetizers.

# PEANUT BUTTER BACON CUPCAKES

---

1 pound	<b>sliced bacon</b>
2 1/2 cups	<b>creamy peanut butter</b> , divided
1/4 cup	<b>butter or margarine</b> , softened
4	<b>eggs</b>
1 box	<b>yellow cake mix</b>
2/3 cup	<b>water</b>
2 packages (8 ounces each)	<b>cream cheese</b> , room temperature
5 cups	<b>powdered sugar</b>
1/4 cup	<b>heavy cream</b>

Preheat oven to 350 degrees and line cupcake pans with paper liners.

Cook the bacon in a frying pan over medium heat until browned; reserve 1/4 cup bacon drippings. Drain bacon on paper towels and crumble. Beat 1/2 cup peanut butter, reserved bacon drippings, and butter with an electric mixer in a bowl until light and fluffy. Add the eggs, one at a time, beating after each addition. Add the cake mix and water, and mix until just blended. Fold in two-thirds of the bacon. Pour the batter into prepared cupcake pans, about two-thirds full. Bake 20–25 minutes, or until a toothpick inserted into the center of a cupcake comes out clean; cool on a wire rack.

In a bowl, beat the remaining peanut butter and cream cheese together with an electric mixer until creamy. Gradually add the powdered sugar, alternating with the cream, until frosting is of spreading consistency (you may not need all of the cream). Spread the frosting over the cooled cupcakes and garnish with the reserved crumbled bacon. Makes 24 cupcakes.