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Bacon Pecan Sticky Buns
Baked Brie with Candied Bacon
Bacon-Wrapped Corn on the Cob
Jalapeno Popper Chicken Casserole
Bacon Peanut Butter Cookies



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101 MORE THINGS TO DO WITH BACON

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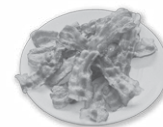
101 ^{MORE} Things[®] To Do With Bacon

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. A pound of thick-sliced bacon is about $\frac{1}{8}$ inch thick and contains 12–16 strips per pound. 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 like 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 aluminum 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.

BROWN SUGAR AND BACON PANCAKES

1 cup **flour**
1 tablespoon **sugar**
1 teaspoon **baking powder**
1/4 teaspoon **baking soda**
1/4 teaspoon **salt**
1 cup **buttermilk**
1 **egg**
1 teaspoon **vanilla**
2 tablespoons **butter**, melted
vegetable oil
1/2 pound **bacon**, cooked and crumbled
light brown sugar, for sprinkling

Whisk flour, sugar, baking powder, baking soda, and salt in a medium bowl to combine.

In a separate bowl, whisk together the buttermilk, egg, vanilla, and butter until combined. Make a well in the center of the flour mixture and slowly pour in the buttermilk mixture, whisking gently just until combined (a few lumps will remain). Do not overmix.

Brush a griddle lightly with oil and heat over medium heat. Working in batches, pour the batter on the griddle, using 1/4 cup for each pancake. Sprinkle each pancake evenly with 1 heaping teaspoon of crumbled bacon. Cook pancakes for about 1 minute on each side until golden brown, turning when top surface bubbles and is dotted with holes. Transfer the pancakes to a heated platter and sprinkle with light brown sugar. Makes about 12 pancakes.

JALAPENO BACON POPPER QUICHE

1 (9-inch) **pie crust**
1/2 cup **cream cheese**, softened
3 **medium jalapenos**, divided
1/2 cup **heavy cream**
1/2 cup **half-and-half**
5 **eggs**
1 teaspoon **paprika**
1/4 teaspoon **salt**
4 strips **bacon**, cooked and crumbled
1/2 cup **grated cheddar cheese**

Preheat oven to 400 degrees. Fit the pie crust into a 9-inch pie pan. Prick the crust all over the bottom and sides with a fork and bake for 10 minutes. Remove from oven to a wire rack and lower oven temperature to 350 degrees. Spread the cream cheese evenly on the bottom of the warm pie crust. Seed and dice 2 of the jalapenos and sprinkle over the cream cheese.

In a small saucepan, combine the cream and half-and-half, and cook over medium heat until small bubbles appear around the edge of the pan, about 5 minutes.

Whisk the eggs together in a large bowl. Slowly add the hot cream mixture to the eggs, whisking constantly to combine. Add the paprika, salt, and bacon, and pour into the crust. Bake for 30 minutes. Seed and cut the remaining jalapeno in 1/8-inch slices. Remove quiche from oven and arrange jalapeno slices on top. Sprinkle with cheese and continue baking until quiche is golden brown, about 15 minutes. Cool slightly before slicing and serving. Makes 6 servings.

BACON CREAM CHEESE CHICKEN BITES

4 strips **bacon**
4 **boneless, skinless chicken breasts**
8 ounces **cream cheese**, softened
 $\frac{1}{4}$ cup **chopped green onions**
salt and pepper, to taste

Preheat oven to 375 degrees. Line a baking sheet with aluminum foil or parchment paper.

In a large frying pan, cook bacon over medium heat until it just starts to brown. Transfer bacon to paper towels to drain; reserve.

Flatten the chicken by pounding it to a $\frac{1}{4}$ -inch thickness and pat dry with paper towels. In a small bowl, combine the cream cheese and onions; stir until blended. Spread each chicken breast with $\frac{1}{4}$ of the mixture and sprinkle with salt and pepper.

Roll each chicken breast up jelly roll style and spiral wrap with a piece of bacon, securing ends with toothpicks. Arrange the chicken rolls on the prepared baking sheet and bake, turning once, until chicken is cooked through and bacon is brown and crispy, about 30 minutes. Remove from oven and cool chicken on the pan for 10 minutes. Use a sharp knife to carefully cut each roll into 6 pieces and transfer to a serving platter. Serve with toothpicks. Makes 24 appetizers.

BACON-WRAPPED STUFFING WITH CRANBERRY DIPPING SAUCE

2 cups **prepared or leftover stuffing**
8 strips **bacon**
 $\frac{1}{2}$ cup **jellied cranberry sauce**
1 $\frac{1}{2}$ tablespoons **stone-ground mustard**
1 tablespoon **brown sugar**

Preheat oven to 375 degrees. Line a baking sheet with parchment.

Using a tablespoon, roll stuffing into 16 balls. Cut each strip of bacon in half widthwise. Wrap each stuffing ball with a piece of bacon and secure with a toothpick. Arrange on prepared baking sheet, seam side down. Bake until bacon is brown and crispy, turning once halfway through cooking, about 30 minutes.

Combine the cranberry sauce, mustard, and brown sugar in a small bowl and whisk until smooth. Serve appetizers warm with dipping sauce. Makes 16 appetizers.

SLOW COOKER BACON BARBECUE CHICKEN ROLLS

- 4 **boneless, skinless chicken breasts** (about 1 1/2 pounds)
- 2 cups **barbecue sauce**
- 8 **large onion rolls**, split
- 3 tablespoons **butter**, melted
- 16 strips **bacon**, cooked and halved
- 2 cups **grated cheddar cheese**

Place chicken breasts in a 3- to 4-quart slow cooker and pour barbecue sauce over top. Cook on low setting until chicken is tender and cooked through, about 6–7 hours. Remove chicken to a cutting board and cool for 15 minutes. Shred chicken with 2 forks and return to slow cooker.

Preheat oven to 425 degrees. Cover a baking sheet with aluminum foil. Arrange roll tops and bottoms cut-side up on pan and brush with the melted butter. Bake until edges are lightly browned, about 5 minutes. Transfer roll tops to a cooling rack. Using a slotted spoon, top each roll bottom with a generous spoonful of the chicken mixture. Layer each with 4 halves of bacon, and sprinkle with cheese. Return to oven and bake until cheese is melted, about 3–4 minutes. Replace roll tops and serve. Makes 8 servings.

BACON MUSHROOM MELTS

- 8 strips **bacon**, halved
- 6 ounces **thinly sliced mushrooms**
- 1/4 teaspoon **pepper**
- 1/8 teaspoon **salt**
- 2 tablespoons **mayonnaise**
- 4 slices **whole wheat bread**, toasted
- 4 slices **tomato**
- 1/3 pound **pepper jack cheese**, sliced

Preheat the oven broiler.

In a large frying pan over medium heat, cook the bacon until crisp. Transfer bacon to paper towels to drain, and discard all but 1 tablespoon of pan drippings. Return pan to heat and add the mushrooms, pepper, and salt, and cook, stirring occasionally, until lightly browned, about 5 minutes. Remove from heat and reserve.

Spread the mayonnaise over each slice of bread and arrange on a baking sheet. Spoon the mushrooms evenly over the bread and add a tomato slice. Arrange 4 halves of bacon over each tomato slice and cover with cheese slices. Broil until the cheese melts, 1–2 minutes. Makes 4 servings.