

Crunchy, crispy, salty, savory, and tasty! Bring home the bacon with more delicious, sizzling recipes for appetizers, sandwiches, salads, dinners, and even desserts.

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



\$9.99 U.S.



101 MORE THINGS TO DO WITH BACON

CROSS



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

BY
ELIZA
CROSS





CONTENTS



Helpful Hints 9

Breakfasts

Bacon Pecan Sticky Buns 12 • Bacon and Egg Turnovers 13 • Apple Bacon Strata 14 • Bacon and Egg Potato Skins 15 • Brown Sugar and Bacon Pancakes 16 • Jalapeno Bacon Popper Quiche 17 • Bacon and Egg Sunrise Cups 18 • Mini Bacon Breakfast Tarts 19 • Bacon, Swiss Cheese, and Chive Omelets 20 • Apple and Bacon Breakfast Bars 21 • Potato Nests with Eggs and Bacon 22 • Chile Relleno and Bacon Bake 23 • Bacon Strip Griddle Cakes 24 • Bacon Artichoke Brunch Ring 25 • Bacon French Toast Muffins with Maple Butter 26 • Bacon Tater Tot Breakfast Bake 27 • Bacon Corncakes 28 • Bacon and Asparagus Breakfast Casserole 29

Appetizers

Bacon, Jalapeno, and Corn Con Queso Dip 32 • Crispy Bacon Taquitos 33 • Cheesy Bacon Ranch Bread Bites 34 • Bacon-Wrapped Beer Brats 35 • Slow Cooker Bacon Cheeseburger Dip 36 • Baked Brie with Candied Bacon 37 • Caramelized Onion and Bacon Dip 38 • Bacon Batons 39 • Bacon Crab Dip 40 • Bacon Cheese Fries 41 • Bacon Guacamole 42 • Apricot Devils on Horseback 43 • Bacon Mini Quesadillas 44 • Ultimate Spinach Dip 45 • Bacon Cream Cheese Chicken Bites 46 • Bacon-Wrapped Stuffing with Cranberry Dipping Sauce 47 • Bacon Spudlets 48 • Jalapeno Bacon Rangoons 49

Soups

Bacon and Chicken Wild Rice Chowder 52 • Bacon Tomato Bisque 53 • Roasted Garlic, Bacon, and Potato Soup 54 • Bacon Cheeseburger Brewski Soup 55 • Italian Tortellini Soup 56 • Cream of Asparagus and Bacon Soup 57 • French Onion and Bacon Soup 58 • French Lentil Bacon Vegetable Soup 59 • Creamy Cauliflower Bacon Soup 60 • Butternut Squash and Bacon Soup 61 • Bacon Broccoli Cheddar Soup 62 • Bacon, White Bean, and Kale Soup 63

Salads

Chinese Crunch Salad 66 • Warm Bacon and Chicken Ranch Salad 67 • Creamy Avocado, Bacon, and Sweet Corn Salad 68 • Broccoli and Bacon Salad 69 • German Bacon Slaw 70 • Best Bacon Macaroni Salad 71 • Spring Greens with Apples, Bacon, and Gorgonzola 72 • Perfect Wedge Salad 73 • Warm Bacon Potato Salad with Sour Cream Dressing 74 • Watercress Salad with Bacon, Crab, and Avocado 75

Sandwiches

BLEST Sandwiches (Bacon, Lettuce, Egg Salad, and Tomato) 78 • Bacon-Wrapped Cheese Dogs 79 • Cobb Clubs 80 • Bacon Crab Melts 81 • Bacon and Turkey Grilled Cheese 82 • Bacon Buffalo Chicken Wraps 83 • Grilled B.A.M. Sandwiches (Bacon, Avocado, and Muenster) 84 • The Elvis Special 85 • Slow Cooker Bacon Barbecue Chicken Rolls 86 • Bacon Mushroom Melts 87

Side Dishes

Bacon-Wrapped Corn on the Cob 90 • Bacon and Parmesan Hasselback Potatoes 91 • Crunchy Bacon and Onion Snow Peas 92 • Bacon and Mushroom Stuffing 93 • Brussels Sprouts with Bacon 94 • Bacon Pull-Apart Bread 95 • Bacon and Asparagus Saute 96 • Bacon Roasted Butternut Squash 97 • Bacon-Stuffed Artichokes 98 • Green Beans with Bacon, Maple, and Pecans 99 • Sweet Potato, Bacon, and Apple Casserole 100

Dinners

Glazed Bacon Dijon Pork Tenderloin 102 • Bacon Chicken Jalapeno Popper Casserole 103 • Bacon BBQ Brisket 104 • Ultimate Bacon-Wrapped Turkey 105 • Bacon, Spinach, and Tomato Cheese Tortellini 106 • Pesto Bacon Chicken 107 • Bacon Beef Burgundy 108 • Creamy Bacon Corn Shrimp Risotto 109 • Bacon Cheeseburger Soft Tacos 110 • Bacon Pepper Jack Mac and Cheese 111 • Bacon-Wrapped Chicken Pinwheels 112 • Bacon, Beef, and Bean Casserole 113 • Bacon, Chicken, and Noodles 114 • Bacon Garlic Butter Scallops 115 • Smothered Bacon and Onion Chicken 116 • BLT Bow Tie Pasta 117 • Slow Cooker Heavenly Bacon Chicken 118

Desserts and Sweets

Bacon Peanut Butter Cookies 120 • Man Candy 121 • Bacon Walnut Maple Fudge 122 • Bacon Bread Pudding with Vanilla Sauce 123 • Maple Bacon Crunch 124 • Bacon Mincemeat Tarts 125

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.