



101 THINGS® TO DO WITH
BACON

Salty, crispy, crunchy, tasty! Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts.

RECIPES INCLUDE:

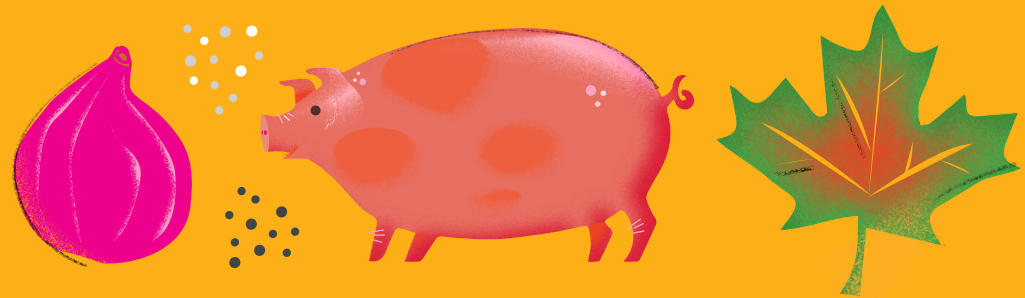
- #20 Bacon-Wrapped Scallops
- #44 Butter Bean, Leek, and Bacon Soup
- #65 Bacon Rubeens
- #87 Maple-Bacon Drumsticks
- #101 Chocolate-Glazed Bacon Brownies
- ... and 96 more!

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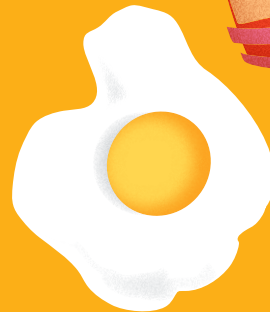


101 THINGS® TO DO WITH BACON

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ELIZA CROSS



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#11

Cheddar Grits with Bacon

MAKES 8 SERVINGS

- 1½ cups** quick-cooking grits
- 3 cups** grated sharp cheddar cheese, divided
- 3** eggs, beaten
- ⅓ cup** milk
- ¼ teaspoon** pepper
- 8 strips** bacon, cooked and crumbled, divided

Preheat oven to 375 degrees.

Cook grits according to package directions; remove from heat. Add 2 cups cheese, eggs, milk, pepper, and half of the crumbled bacon; stir well. Pour into a greased 3-quart baking dish and top with remaining cheese and bacon. Bake for 20 minutes.

#12

Maple and Bacon Waffles

MAKES 4 SERVINGS

- 2 cups** flour
- 1 tablespoon** baking powder
- ½ teaspoon** salt
- 1¼ cups** milk
- 3 tablespoons** maple syrup
- 2 tablespoons** butter or margarine, melted
- 5 strips** bacon, cooked and finely crumbled
- 3** eggs, lightly beaten
- butter**
- maple syrup**

In a bowl, whisk together flour, baking powder, and salt; set aside.

In a separate bowl, whisk together milk, maple syrup, butter, bacon, and eggs. Make a well in the dry ingredients and add the egg mixture; stir just until combined. Coat a waffle iron with nonstick cooking spray and preheat. Pour ⅓ cup batter into waffle iron, spreading batter to edges. Cook 4–5 minutes or until waffle is lightly brown and crispy; repeat with remaining batter. Serve warm waffles with butter and maple syrup.

#30

Ultimate Snack Mix

MAKES 12 SERVINGS

- 6 strips **bacon**
- ¼ cup **butter, melted**
- 2 tablespoons **Worcestershire sauce**
- 1¼ teaspoons **seasoned salt**
- ¼ teaspoon **garlic salt**
- 4 cups **crunchy corn squares cereal**
- 2 cups **crunchy wheat squares cereal**
- 2 cups **crunchy rice squares cereal**
- 2 cups **potato stick snacks**
- 1 cup **crushed bugle-shaped corn snacks**
- 1 cup **rye chips**
- 1 cup **honey mustard pretzel chunks**
- 1 cup **Baby Goldfish cheese crackers**
- ½ cup **blanched almonds**

Preheat oven to 275 degrees.

Cook the bacon in a large frying pan over medium heat until brown and crispy. Remove and drain on paper towels.

Combine the bacon drippings, butter, Worcestershire sauce, seasoned salt, and garlic salt in a large bowl. Add the remaining ingredients and stir until all pieces are coated.

Spoon onto two large, rimmed baking sheets and bake for 40 minutes, stirring every 10 minutes. Let cool completely before storing in the refrigerator, covered, and bring to room temperature before serving.

#31

Parmesan-Bacon Crackers

MAKES 36 CRACKERS

- 36 **buttery rectangular crackers**
- ½ cup **grated Parmesan cheese**
- 12 strips **bacon, cut into thirds**

Preheat oven to 250 degrees.

Arrange the crackers in a single layer on two baking sheets. Sprinkle each cracker with a generous teaspoon of cheese and top with 1 slice bacon. Bake for 1 hour, or until bacon is browned and crisp. Drain on paper towels and serve warm.

#32

Bacon Popcorn

MAKES 4 SERVINGS

- 10 strips **bacon, diced**
- ⅓ cup **popcorn kernels**
- salt (optional)**

Cook the bacon in a large, heavy saucepan over medium heat until brown and crispy. Remove the bacon with a slotted spoon. Add a few popcorn kernels to the bacon drippings and wait for one to pop. Then add the remaining popcorn, cover the pan with a lid, and shake while the rest of the popcorn pops. Remove from heat and add the diced bacon to the popcorn. Toss and sprinkle with salt, if desired.

#55

BLT Salad

MAKES 6 SERVINGS

- 2 tablespoons** olive oil
- 1 clove** garlic, minced
- ¼ teaspoon** salt
- 4 slices** whole-grain bread, cut into ½-inch cubes
- 3** romaine lettuce hearts, coarsely chopped
- 1 pint** grape tomatoes, halved
- 1** ripe avocado, peeled and chopped
- ½** small red onion, thinly sliced (optional)
- ⅓ to ½ cup** ranch salad dressing
- 10 strips** bacon, cooked, drained, and crumbled

Preheat oven to 350 degrees.

Combine the oil, garlic, and salt in a large bowl; add bread cubes and toss to coat. Transfer to a baking sheet and bake until golden brown, about 10–12 minutes. Remove pan from oven and cool on a wire rack. (Croutons can be made 1 day ahead. Store in an airtight container at room temperature.)

In a large bowl, combine the lettuce, tomatoes, avocado, and onion, if using. Add the dressing and toss gently. Divide the salad evenly among salad plates and top with bacon and croutons.

#56

Crunchy Bacon Cauliflower Salad

MAKES 8 SERVINGS

- 1 cup** mayonnaise
- 1 teaspoon** white wine vinegar
- ⅓ cup** sugar
- 3 tablespoons** milk
- 1 pound** bacon, cooked and crumbled
- 1 head** iceberg lettuce, torn into bite-sized pieces
- 4 cups** chopped fresh cauliflower florets
- 1 cup** grated Parmesan cheese

In a small bowl, combine the mayonnaise, vinegar, sugar, and milk and stir until well blended; reserve.

In a large bowl, combine the bacon, lettuce, cauliflower, and cheese. Drizzle the salad dressing over top and toss gently. Serve immediately.

#65

Bacon Reubens

MAKES 4 SERVINGS

- 8 slices** marble rye bread
- 4 tablespoons** Thousand Island salad dressing
- 8 slices** Swiss cheese
- ½ pound** thinly sliced pastrami
- 1 cup** crisp refrigerated sauerkraut, drained
- 8 strips** bacon, cooked and cut in half
- ¼ cup** butter or margarine, softened
- 1½ teaspoons** vegetable oil

Spread each slice of bread with Thousand Island dressing. Layer each sandwich with 1 cheese slice, pastrami, sauerkraut, 2 strips bacon, and another slice of cheese. Top with remaining bread slices and spread butter on the outsides of each sandwich. Brush a large frying pan with the oil and heat to medium-high. Grill the sandwiches until golden brown, about 2–3 minutes on each side, or until cheese is melted and bread is crispy.

#66

Shrimp and Bacon Po' Boys

MAKES 4 SERVINGS

- 2 tablespoons** mayonnaise
- 1 tablespoon** ranch salad dressing
- 1½ teaspoons** mustard
- 1 teaspoon** hot red pepper sauce
- ¼ teaspoon** pepper
- 1 cup** grated sharp cheddar cheese
- 1½ cups** shredded iceberg lettuce
- 3 strips** bacon, cooked and finely crumbled
- 4** hoagie buns, split and toasted
- 16** large shrimp, peeled, deveined, and cooked
- 2** tomatoes, each cut in 4 slices

In a bowl, combine the mayonnaise, ranch dressing, mustard, red pepper sauce, and pepper. Toss with the cheese, lettuce, and bacon. Divide the mixture among the bottom halves of the rolls and then top each with 4 shrimp, 2 tomato slices, and top halves of rolls. Cut on the diagonal and serve.

#73

Skillet Bacon Cornbread

MAKES 8 SERVINGS

1½ cups cornmeal
½ cup flour
2 teaspoons baking powder
1 teaspoon sugar
1 teaspoon salt
¼ teaspoon baking soda
¼ cup vegetable oil
1½ cups buttermilk
2 eggs, beaten
6 strips bacon

Preheat oven to 425 degrees.

In a bowl, whisk together the cornmeal, flour, baking powder, sugar, salt, and baking soda. Make a well in the dry ingredients and add oil, buttermilk, and eggs; stir until just combined.

In a medium-sized cast-iron skillet or frying pan with an oven-safe handle, cook the bacon over medium heat until crispy. Transfer the bacon to paper towels and crumble. Pour out all but 1 tablespoon of the bacon drippings from the skillet and heat over medium. Add the crumbled bacon to the batter and stir until just combined; pour quickly into the hot skillet and bake for 20–25 minutes or until golden brown and center springs back when lightly pressed. Cool and cut into wedges.

#74

Squash Casserole

MAKES 8 SERVINGS

3 tablespoons butter, divided
4 cups sliced yellow squash
½ cup chopped onion
35 buttery round crackers, crushed
1 cup grated cheddar cheese
6 strips bacon, cooked and finely crumbled
2 eggs, beaten
¾ cup milk
¼ cup butter or margarine, melted
½ teaspoon salt
¼ teaspoon pepper

Preheat oven to 400 degrees and grease a 9 x 13-inch baking dish.

Melt 1 tablespoon butter in a frying pan over medium heat. Add squash and onion and stir; cover and cook until squash is tender, about 5 minutes. Drain any liquid and transfer to a large bowl; reserve.

In a separate bowl, combine the crackers, cheese, and bacon. Stir half of the cracker mixture into the squash mixture. In another bowl, combine eggs and milk and add to squash mixture. Stir in ¼ cup melted butter, and season with salt and pepper. Spread into the prepared baking dish. Sprinkle with remaining cracker mixture and dot with the remaining 2 tablespoons butter, cut in pieces. Bake for 25 minutes, or until lightly browned.

#87

Maple-Bacon Drumsticks

MAKES 4 SERVINGS

8 chicken drumsticks
1/2 teaspoon pepper
8 strips bacon
1/4 cup maple syrup
1 1/2 teaspoons Worcestershire sauce
1/4 cup ketchup
2 cloves garlic, minced

Preheat oven to 375 degrees and generously grease a 9 x 13-inch baking dish.

Sprinkle the drumsticks with pepper. Wrap a strip of bacon tightly around each drumstick, securing ends with toothpicks. Combine the maple syrup, Worcestershire sauce, ketchup, and garlic in a bowl and brush the mixture over the drumsticks, coating all sides. Arrange in the prepared baking dish and bake for 50–60 minutes, turning drumsticks once, until the thickest part of the chicken registers 160 degrees on a meat thermometer.

#88

Crispy Bacon Fried Rice

MAKES 6 SERVINGS

8 strips bacon, diced
1/2 pound lean pork, cut into 1/2-inch cubes
1/2 cup chopped celery
1/2 cup chopped onion
2 green onions, chopped
3 cups cold cooked rice
1 tablespoon soy sauce
2 eggs, lightly beaten

In a frying pan over medium heat, cook the bacon, pork, celery, and onion until the bacon is browned and vegetables are tender. Add the rice and soy sauce and cook for 3 minutes, stirring constantly. Pour the eggs over the rice in a stream, stirring constantly, and cook just until eggs are cooked. Remove from heat and serve at once.

#100

Butterscotch Pudding with Candied Bacon

MAKES 4 SERVINGS

1/2 pound sliced bacon
2 tablespoons brown sugar
3/4 cup dark brown sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 cup evaporated milk
2 cups whole milk
3 egg yolks
3 tablespoons butter or margarine
1 1/2 teaspoons vanilla
whipped cream

Preheat oven to 425 degrees and line a large rimmed baking sheet with foil.

Arrange the bacon in a single layer in the pan. Bake for 10 minutes and drain grease. Sprinkle the brown sugar over the bacon. Bake for 5–10 minutes more or until bacon is crisp; drain on paper towels. Finely chop candied bacon and reserve.

In a saucepan, whisk together dark brown sugar, cornstarch, and salt. Add both milks and cook over medium heat, stirring constantly, until thickened and bubbly. Continue cooking and stirring 2 minutes more; remove from heat. Stir a small amount of the hot mixture into egg yolks and quickly whisk; pour back into hot mixture and cook, stirring constantly, 2 minutes more. Remove from heat and stir in butter and vanilla. Cool for 10 minutes, then pour into bowls. Refrigerate for at least 2 hours and sprinkle with candied bacon. Serve topped with whipped cream.

#101

Chocolate-Glazed Bacon Brownies

MAKES 16 BROWNIES

1/2 pound bacon, diced
1/4 to 1/3 cup butter or margarine, melted
2 (1-ounce) squares unsweetened chocolate
1 1/4 cups sugar
2 eggs
2 teaspoons vanilla
pinch salt
1/2 cup flour
1/2 cup heavy cream
1 cup semisweet chocolate chips

Preheat oven to 325 degrees and grease an 8 x 8-inch baking pan.

Cook bacon in a frying pan over medium heat and drain, reserving bacon drippings. Pour bacon drippings into a measuring cup and add melted butter to make 1/2 cup; reserve.

Melt unsweetened chocolate in a saucepan over medium heat and add butter mixture. Remove from heat and stir in sugar until combined. Add the eggs, vanilla, and salt and beat well. Fold in flour and mix just until smooth. Spread half the brownie batter into the prepared baking pan. Sprinkle with half the bacon, and spoon the rest of the batter evenly over top. Bake for 30–35 minutes, or until a toothpick comes out clean.

Heat cream in a small pan over medium heat until simmering. Immediately remove from heat and add chocolate chips, whisking until melted and smooth. Drizzle the mixture on the brownies and sprinkle with the remaining bacon. Cool and cut into squares; store in refrigerator.