



CROSS

BACON BEANS and BEER



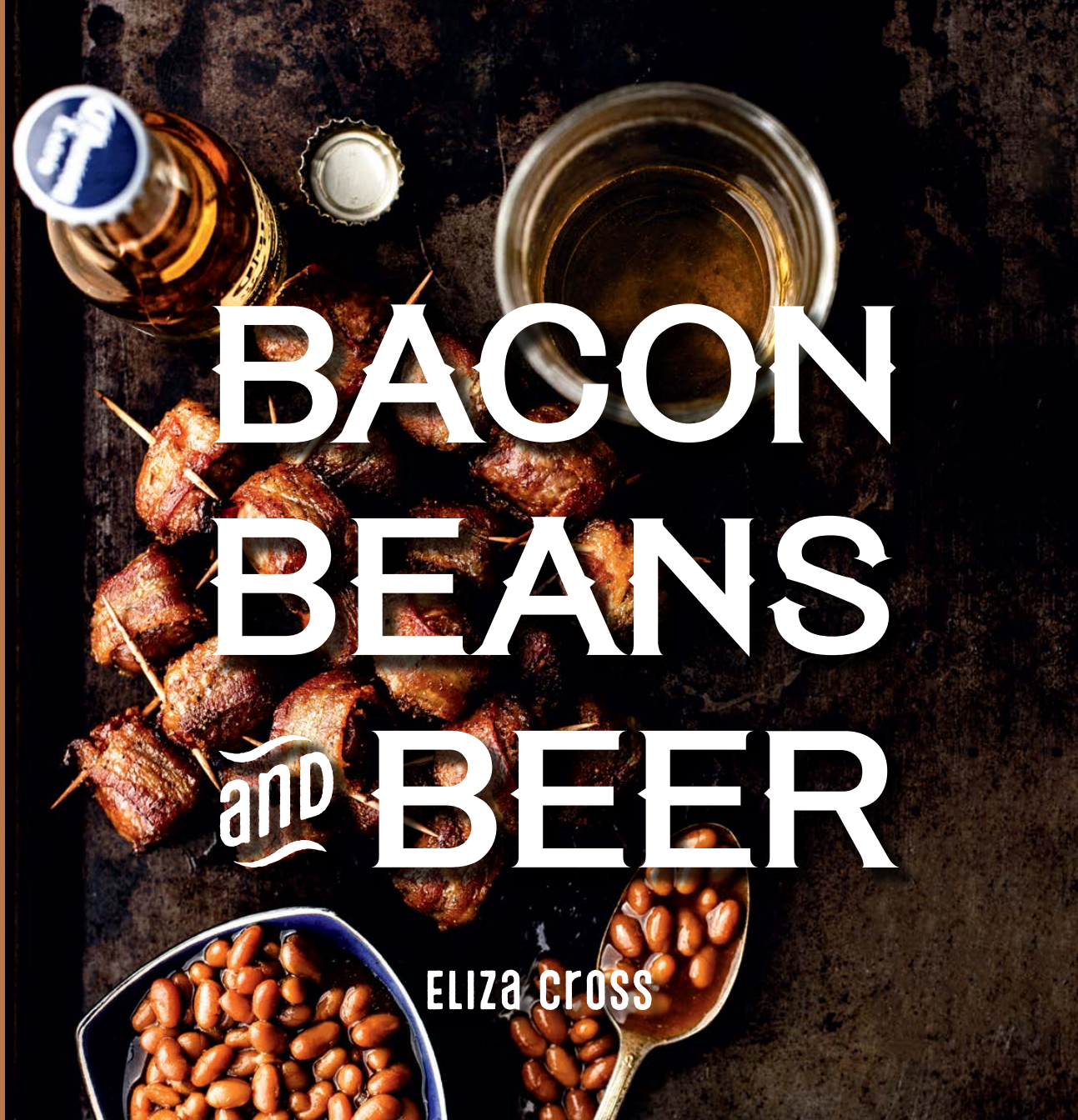
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BACON
BEANS
and BEER

ELIZA CROSS



CONTENTS

INTRODUCTION

7

HELPFUL HINTS *and* BEER PAIRING TIPS

8

APPETIZERS *and* SNACKS

13

SOUPS *and* SANDWICHES

37

EASY MEALS

67

SALADS *and* SIDES

83

SWEET TREATS

109

INDEX

125

BACON-WRAPPED HONEY-SRIRACHA SCALLOPS

MAKES 15 TO 20 APPETIZERS

2 tablespoons honey

2 teaspoons Sriracha sauce

2 teaspoons olive oil

1 pound (15-20 count) fresh or frozen (thawed) sea scallops, rinsed and patted dry

1/2 pound thinly sliced bacon, halved crosswise

To make the glaze, whisk together the honey, Sriracha, and oil in a small bowl; set aside.*

Wrap each scallop with a half slice of bacon and secure with a toothpick.**

Preheat oven broiler. Line a baking sheet with aluminum foil. Arrange the bacon-wrapped scallops on the baking sheet and brush both sides with glaze mixture. Broil, turning once, until scallops are opaque and bacon is crispy, 3-4 minutes per side.

**Glaze may be used at once or refrigerated, covered, for up to 3 days.*

***Bacon-wrapped scallops may be cooked immediately, or refrigerated, covered, for up to 6 hours.*





BACON CHEESE FRIES

MAKES 8 SERVINGS

1 (32-ounce) package frozen regular or crinkle-cut French-fried potatoes

Salt and pepper, to taste

1 cup grated cheddar cheese

4 green onions, thinly sliced

8 strips bacon, cooked and crumbled

1 cup ranch salad dressing

Cook fries according to package directions and sprinkle with salt and pepper.

Preheat oven broiler. Line a baking sheet with aluminum foil and spray with nonstick cooking spray.

Spread the fries evenly on the pan and sprinkle with cheese, onions, and bacon. Place in oven and broil until cheese is melted, 1-2 minutes. Serve with ranch dressing.



RED CHILI WITH BEANS 'N' BEER

MAKES 12 SERVINGS

3 tablespoons vegetable oil

3 pounds flank steak, cut in
1/2-inch cubes

1 medium onion, finely chopped

1 3/4 cups beef stock or broth

2 (15.5 ounce) cans chili beans,
undrained

1 (12-ounce) can or bottle regular
or nonalcoholic beer

1 (8-ounce) can tomato sauce

1 tablespoon tomato paste

1 teaspoon hot pepper sauce

1/4 cup chili powder

1 tablespoon ground cumin

1 teaspoon garlic powder

Salt and pepper, to taste

Grated cheese, optional

Cilantro, optional

Heat the oil in a large pot over medium heat. Add the steak and onion and cook, stirring occasionally, until lightly browned. Add the stock and bring to a simmer. Add the beans, beer, tomato sauce, tomato paste, pepper sauce, chili powder, cumin, and garlic powder; stir to combine. Bring mixture to a simmer and cook for 2 hours stirring occasionally. Season with salt and pepper and garnish with cheese and cilantro, if desired.

BEST TACO SALAD

MAKES 6 SERVINGS

1 pound lean ground beef
1 (1.25-ounce) package taco seasoning mix
1 (15-ounce) can kidney beans, drained and rinsed
1/4 cup water
2 ripe tomatoes, diced
2 cups grated Mexican blend cheese
4 green onions, chopped
1 head iceberg lettuce, chopped
1 cup Catalina, ranch, or Italian salad dressing
1 (13-ounce) bag plain or taco-flavored tortilla chips
1 cup salsa
1 cup sour cream

In a large frying pan, crumble and brown the beef over medium-high heat until no longer pink. Drain the grease and add the seasoning mix, beans, and water. Cook over medium heat, stirring, until slightly thickened, about 5 minutes. Remove from heat and cool to room temperature. Transfer to a covered container and refrigerate for at least 2 hours.

In a large serving bowl, combine the beef mixture, tomatoes, cheese, onions, and lettuce. Add the dressing and mix well. Crumble the tortilla chips into bite-size pieces, add to the salad, and toss to evenly distribute. Serve with salsa and sour cream.



CHOCOLATE-GLAZED BACON BROWNIES

MAKES 16 BROWNIES

1/2 pound bacon, diced

1/4 to 1/3 cup butter, melted

2 (1-ounce) squares unsweetened chocolate

1 1/4 cups sugar

2 eggs

2 teaspoons vanilla

Pinch of salt

1/2 cup flour

1/2 cup heavy cream

1 cup semisweet chocolate chips

Preheat oven to 325 degrees. Prepare an 8 x 8-inch baking pan with nonstick cooking spray.

Cook bacon in a frying pan over medium heat until crisp. Remove and drain on paper towels, reserving pan drippings. Pour drippings into a measuring cup and add melted butter to make 1/2 cup; set aside.

Melt chocolate in a saucepan over medium heat and add the butter mixture. Remove from heat and stir in sugar until dissolved and combined. Beat in the eggs, vanilla, and salt. Fold in the flour and mix just until smooth.

Spread half the batter into the baking pan. Sprinkle half the bacon over batter and spoon remaining batter evenly over top. Bake for 30–35 minutes, or until a toothpick inserted into the center comes out clean.

Heat cream in a small saucepan over medium heat until simmering. Remove from heat and add chocolate chips; whisk until melted and smooth. Drizzle chocolate over the brownies and sprinkle with remaining bacon. Cool and cut into squares. Store in refrigerator.

