

Bacon Makes Everything BETTER!

**BACON BITS ARE LIKE
THE FAIRY DUST OF THE
FOOD COMMUNITY**

BY GARRIGAN
PICTUREQUEST.COM

Chocolate-Covered Bacon

12 thick-sliced bacon strips (about 1 lb.)

6 oz. white candy coating, coarsely
chopped

Optional toppings: chopped dried apple
chips, apricots and crystallized ginger,
finely chopped pecans and pistachios,
toasted coconut, kosher salt, brown
sugar, cayenne pepper and coarsely
ground black pepper

1 cup (6 oz.) semisweet chocolate chips
1 tbsp. shortening



Directions

1. Preheat oven to 400°. Thread bacon strips, weaving back and forth, onto twelve 12-in. soaked wooden skewers. Place on a rack in a large baking pan. Bake until crisp, 20-25 min. Drain on paper towels; cool completely.
2. In a microwave, melt candy coating; stir until smooth. Brush onto both sides of six bacon strips; sprinkle with toppings as desired. Place on a waxed paper-lined baking sheet.
3. Repeat step 2 using the chocolate chips and shortening.
4. Refrigerate until set. Store in refrigerator. Yield: 1 dozen.

<http://www.tasteofhome.com/recipes/chocolate-covered-bacon>



...Bacon Fun Facts...

- Each year in the US, more than 1.7 billion lbs. of bacon are consumed in food service. That's equivalent to the weight of 8 1/2 Nimitz class aircraft carriers.



- Bacon is addictive; it contains six types of umami. Umami produces an addictive neurochemical response.
- Bacon Cologne was created in 1920 by a Parisian butcher named John Fargginay.
- Bacon is one of the oldest processed meats. The Chinese began salting pork bellies as early as 1500 B.C.
- Bacon and eggs are eaten together 71% of the time.
- A 250 lb. pig yields about 23 lbs. of bacon.
- Bacon was used to make explosives during WWII.
- The average American consumes 18 lbs. of bacon each year.
- Canadian bacon is not really bacon, it is fully-cooked smoked pork loin.
- National Bacon Day is Dec. 30th.



[Bacon Facts | Mental Floss](#)

A wise man will
make more
opportunities
than he finds.

Francis Bacon

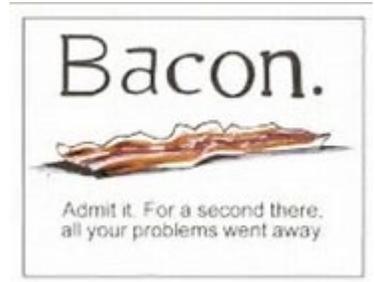


Bacon, Tomato & Spinach Pizza

- 1 (16 oz.) pkg. frozen pizza dough, thawed
- 1 cup alfredo sauce
- 1 cup shredded mozzarella cheese
- 1 (10 oz.) pkg. frozen chopped spinach, thawed, squeezed dry (or fresh)
- 2 plum tomatoes, thinly sliced
- 4 slices cooked bacon, cut into 1-inch pieces

DIRECTIONS

1. Preheat oven to 425°. Coat a 12-inch pizza pan with cooking spray. Press dough onto pan.



2. Spread Alfredo sauce over dough, leaving a half-inch border. Sprinkle with 1/2 cup cheese. Top with spinach, tomatoes, and bacon; sprinkle with remaining 1/2 cup cheese.
3. Bake until heated through and cheese is melted and lightly browned, 15-18 min.

<http://www.food.com/recipe/bacon-tomato-spinach-pizza-440978>

Bacon Quiche Tarts

- 6 oz. cream cheese, softened
- 5 tsp. 2% milk
- 2 large eggs
- 1/2 cup shredded Colby cheese
- 2 tablespoons chopped green pepper
- 1 tbsp. finely chopped onion
- 1 tube (8 oz.) refrigerated crescent rolls
- 5 strips bacon, cooked and crumbled



Directions

1. In a small bowl, beat cream cheese and milk until smooth. Add the eggs, cheese, green pepper and onion.
2. Separate dough into eight triangles; press onto the bottom and up the sides of greased muffin cups. Sprinkle half of the bacon into cups. Pour egg mixture over bacon; top with remaining bacon.
3. Bake, uncovered, at 375° for 18-22 min. or until a knife inserted near the center comes out clean. Serve warm.

Freeze option: Freeze cooled baked tarts in re-sealable plastic freezer bag. To use, reheat tarts on a baking sheet in a preheated 375° oven until heated through. Yield: 8 servings.

[Bacon Quiche Tarts Recipe: How to Make It \(tasteofhome.com\)](http://www.tasteofhome.com/recipes/bacon-quiche-tarts)

'Bacon is Duct Tape
for the kitchen.'

Maple Bacon Popcorn



- 1/2 cup corn kernels
- 8 slices of bacon
- 1/3 cup bacon grease (plus vegetable oil if necessary)
- 1/2 cup maple syrup
- 2 Tbsp. butter
- Sea Salt to taste

Instructions

1. In a large skillet (or grill), cook the bacon until golden and crispy. Reserve the bacon in a plate lined with paper towel and transfer the grease to a large pot. (If the grease is less than 1/3 cup, add some vegetable oil to complete.)
2. Add the kernels to the bacon grease/oil and bring to medium high heat. When kernels start popping, make sure you shake the pot every now and then so you don't end up with too many un-popped kernels.
3. Once you don't hear any more popping (or if the intervals are too long), your popcorn is done. Remove it from the heat.
4. Break the bacon into pieces and toss it with the popcorn.
5. In the same skillet you fried the bacon, bring the butter and the maple syrup to the stove and cook until it thickens slightly.
6. Pour maple syrup butter into the popcorn/bacon mixture and, using two wooden spoons, mix together until most of popcorn is coated with the maple syrup butter.
7. Sprinkle popcorn with sea salt and serve immediately! If the popcorn sits for too long, it can get soggy.
<http://www.oliviascuisine.com/maple-bacon-popcorn/>

Bacon Cheddar Cauliflower Fritters

- 1 medium head cauliflower
- 5 slices crispy cooked and crumbled bacon
- 3 scallions sliced thin and diced
- 1 + 1/4 cups shredded sharp cheddar cheese
- 1 jalapeno pepper, diced, seeds removed, optional
- 3/4 cup + 2 tbsp. all-purpose flour
- 1/2 tsp. baking powder
- 2 large eggs
- coarse salt and fresh black pepper
- vegetable oil, for pan-frying
- sour cream and chopped chives or scallions, for garnish



INSTRUCTIONS:

1. Steam cauliflower until fork tender. Rinse with cold water or place in a large bowl of ice water. Drain well then lightly mash with a potato masher or fork. Add mashed cauliflower to a wire strainer or colander placed over a bowl to drain excess water 10-15 min.
2. Meanwhile in a small bowl whisk together eggs, bacon, scallions, jalapeno, 2 tbsp. flour and a pinch each of salt and pepper.
3. Add the drained cauliflower into a large bowl and whisk in egg mixture, stir in the cheese and remaining cup of flour, baking powder and season again lightly with salt and pepper.
4. Cover bottom of a large nonstick skillet generously with oil and heat over medium heat. Drop rounded tablespoonfuls of batter into the skillet, flatten slightly and cook until golden brown, flip and cook until golden brown on the other side. Remove to paper towels to drain.
5. Add oil as needed to the pan and repeat until all the fritters are cooked. Serve with sour cream and fresh chopped chives or scallions for garnish. Serves 6.

[Bacon Cheddar Cauliflower Fritters - FaveThing.com](http://www.faveThing.com/recipes/bacon-cheddar-cauliflower-fritters)