

The Bacon Cookbook

1817 Recipes

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Jalapeno Poppers of Champions

Ingredients

18 fresh jalapeno peppers, halved lengthwise and seeded
1 (8 ounce) package cream cheese, softened
1 (5.25 ounce) package frozen vegetarian bacon strips, thawed
toothpicks

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray.

Fill each jalapeno half with cream cheese. Wrap 1 bacon strip around each jalapeno half and secure with a toothpick. Arrange wrapped jalapenos on baking sheet.

Bake 12 minutes in preheated oven, or until bacon strips are crisp. Serve warm.

Corn with Bacon and Chili Powder

Ingredients

4 ears corn, husked and cleaned
4 slices bacon
4 dashes chili powder

Directions

Wash the husked corn.

Wrap one slice of bacon around each ear. It probably won't cover the entire ear, but be sure it goes from one end to the other. Sprinkle with chili powder to taste.

Wrap the corn and bacon and chili powder in heavy aluminum foil and place over medium coals, or medium flame on gas grill.

Cook approximately 20-25 minutes. Time will depend on the size of the ears of corn, and how fresh they are.

Carne en su Jugo (Meat in its Juices)

Ingredients

4 fresh tomatillos, husks removed
3 serrano chile peppers, seeded and chopped
1 clove garlic, peeled
3 cups water
6 slices bacon
2 pounds flank steak, cut into 1/2-inch squares
4 teaspoons chicken bouillon granules
2 (15.5 ounce) cans pinto beans
1/2 onion, chopped
6 tablespoons chopped fresh cilantro
ground black pepper, to taste
1 lime, cut into 6 wedges

Directions

Combine the tomatillos, serrano peppers, garlic, and water in a small saucepan over medium-high heat; bring to a boil, cover, and simmer for 10 minutes. Remove the pan from the heat and allow to cool. Transfer the contents to a blender and blend until smooth. Set aside.

Cook the bacon in a large, deep skillet over medium-high heat until crispy, about 10 minutes. Drain on a paper towel-lined plate. Crumble the bacon and set aside.

Place a non-stick skillet over medium-high heat; cook the flank steak in the hot skillet until completely browned. Pour the tomatillo mixture over the beef and bring to a boil. Stir the chicken bouillon into the mixture, and reduce heat to medium. Cover the skillet and simmer until tender, at least 30 minutes and up to 1 hour.

Meanwhile, heat the pinto beans in a saucepan over medium heat until warm; reduce heat to low to keep warm until needed. Stir the bacon and pinto beans into the flank steak mixture; divide the mixture between 6 bowls. Garnish each with onion, cilantro, black pepper, and a lime wedge.

Sunday Brunch Eggs

Ingredients

12 slices Canadian bacon
12 slices Swiss cheese
12 eggs
1 cup whipping cream
1/3 cup grated Parmesan cheese
12 slices toast (optional)

Directions

Place Canadian bacon in a greased 13-in. x 9-in. x 2-in. baking dish; top with Swiss cheese. Carefully bread an egg over each piece of cheese. Pour cream over eggs and sprinkle with Parmesan cheese. Bake, uncovered, at 375 degrees F for 20-25 minutes or until eggs reach desired doneness. Let stand for 5 minutes. Cut between each egg; serve on toast if desired.

Red Rice and Sausage

Ingredients

2 cups long grain white rice
4 cups water
3 slices turkey bacon
1 onion, chopped
1 teaspoon minced garlic
1 green bell pepper, seeded and chopped
1 (16 ounce) package smoked turkey sausage, halved and sliced
1 (14.5 ounce) can stewed tomatoes, drained
1 (14 ounce) jar spaghetti sauce
dried Italian seasoning to taste
salt and pepper to taste

Directions

Combine the rice and water in a saucepan, and bring to a boil. Cover, reduce heat to low, and simmer for 15 to 20 minutes, until rice is tender and the water has been absorbed. Set aside.

Preheat the oven to 350 degrees F (175 degrees C).

Heat a large skillet over medium heat. Add the bacon, and brown on each side. Add the onion, garlic and green peppers to the skillet, and cook until soft, stirring frequently. Mix in the sausage, and cook until hot, then pour in the tomatoes. Cook just until heated through. Stir in the cooked rice and spaghetti sauce. Season with Italian seasoning, salt and pepper. Transfer to a large casserole dish, and cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven, then remove the lid, and cook for an additional 15 minutes.

Penne with Pancetta, Tuna, and White Wine

Ingredients

3 tablespoons olive oil, divided
3 ounces pancetta bacon, diced
1 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
5 ounces fresh mushrooms, sliced
1/2 cup dry white wine
1/2 cup frozen green peas
12 cherry tomatoes, halved
5 ounces baby spinach
2 (6 ounce) cans solid white tuna packed in water, drained
1 tablespoon lemon juice
salt and pepper to taste
1 pound penne pasta
freshly grated Parmesan cheese

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Return skillet to medium heat, and pour in 2 tablespoons olive oil. Stir in onion, garlic, and crushed red pepper. Cook until soft, about 5 minutes. Stir in mushrooms. Cook until they begin to give off juices.

Turn the heat up to medium high, and pour in wine. Cook about 3 minutes.

Reduce heat to medium low. Stir in peas, cherry tomatoes, and spinach. Flake in tuna, drizzle in lemon juice, and season with salt and pepper. Stir to combine, and cook until warmed through.

Meanwhile, bring a large pot of salted water to boil. Cook penne until al dente, about 8 to 10 minutes. Drain, and stir into tuna mixture. Top with freshly grated Parmesan.

Jalapenos del Raton

Ingredients

1 (16 ounce) package spicy pork sausage
30 jalapeno peppers
1 (8 ounce) package cream cheese, softened
2 pounds turkey bacon
toothpicks

Directions

Preheat an outdoor grill for high heat. Lightly oil the grate.

In a large skillet over medium heat, cook the sausage until browned. Drain excess grease, and set aside. Meanwhile, slice the peppers in half lengthwise, and remove and discard the seeds and membrane. Fill one half of each pepper with cream cheese, and the other half with sausage. Put the pepper halves back together, and wrap with a slice of bacon to hold. Secure bacon with a toothpick.

Grill peppers for about 15 minutes, turning to ensure even cooking until bacon is crisp, and pepper is toasted. Let them cool down a bit, then eat 'em.

Velvety Pumpkin Soup With Blue Cheese and

Ingredients

2 (15 ounce) cans pumpkin
1 quart chicken stock
1 cup half-and-half
1 shallot, minced
1/4 cup molasses
2 tablespoons butter
1 teaspoon pumpkin pie spice
1 teaspoon salt
1/4 teaspoon cayenne pepper
6 slices bacon
1 cup crumbled blue cheese

Directions

Stir together the pumpkin, chicken stock, half-and-half, shallot, molasses, butter, pumpkin pie spice, salt, and cayenne pepper in a large stockpot over low heat; simmer 10 minutes.

Meanwhile, place bacon in a large skillet over medium-high heat, and cook until crispy; remove to paper towels to drain, then cool and crumble.

Ladle soup into bowls. Top with bacon and blue cheese.

Iowa Corn Casserole

Ingredients

1 pound bacon, diced
2 cups bread crumbs
1/4 cup minced onion
1/2 cup chopped green pepper
2 (15 ounce) cans cream-style corn

Directions

In a skillet, fry the bacon until lightly browned. Remove and set aside. Pour 1/8 to 1/4 cup of bacon drippings over bread crumbs; set aside. Discard all but 2 tablespoons of remaining drippings; saute onion and green pepper until tender. Stir in corn and bacon. Spoon into a 1-qt. baking dish; sprinkle with crumbs. Bake at 350 degrees F for 20-25 minutes or until bubbly and heated through.

Herb, Garlic and Bacon Pork Loin

Ingredients

- 1 (5 pound) pork loin roast
- 1 tablespoon olive oil
- 1 pound sliced bacon
- 3 cups chicken stock
- 1 tablespoon dried rosemary
- 1 tablespoon dried thyme
- 6 fresh basil leaves
- 6 fresh sage leaves
- 4 cloves garlic, chopped
- 8 fresh pearl onions, peeled

Directions

Preheat the oven to 300 degrees F (150 degrees C).

Rub the pork loin with olive oil and place in a roasting pan. Drape slices of bacon over the top. Combine the chicken stock, rosemary, thyme, basil, sage and garlic. Pour over the roast. Place onions around the sides. Cover with a lid or aluminum foil.

Bake for 1 hour and 30 minutes. Remove the lid or foil, and continue to bake for 30 minutes, or until the bacon is browned.

Sugar and Spice Bacon

Ingredients

1/2 cup all-purpose flour
1/2 cup brown sugar
1 teaspoon coarsely ground black pepper
1 pound thick cut bacon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place flour, sugar, and pepper into a resealable plastic bag and shake to mix. Shake bacon with flour mixture a few strips at a time to coat. Place coated bacon onto a baking sheet or broiler pan.

Bake in preheated oven for 15 minutes or until bacon has cooked to desired doneness.

Yummy Quiche

Ingredients

8 ounces bacon
1 (9 inch) unbaked 9 inch pie crust
2 cups sharp Cheddar cheese, shredded
1 cup shredded Monterey Jack cheese
3 tablespoons all-purpose flour
5 eggs, lightly beaten
1 1/2 cups half-and-half
1/2 cup diced onion
1 (4 ounce) can diced green chile peppers, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place crust in a 9 inch glass pie plate. Sprinkle bacon inside of crust. In a small bowl, combine Cheddar cheese, Monterey jack cheese and flour. In a separate bowl, beat together eggs, cream, onion and green chiles. Add cheese mixture; stir well. Pour mixture into pie crust.

Bake in preheated oven for 60 to 70 minutes, until set. Let stand 10 minutes before serving.

Water Chestnuts a la Bacon

Ingredients

2 (8 ounce) cans water chestnuts
1 pound bacon

Directions

Wrap each water chestnut in 1 slice of bacon. When all chestnuts are wrapped arrange them on a microwave-safe plate covered with paper towels.

Cook the water chestnuts in a microwave on high for 5 to 8 minutes or until the bacon is cooked. Cool for a few minutes and serve.

My Navy Bean Soup

Ingredients

1 (16 ounce) package dried navy beans
water to cover
7 cups chicken stock
1/2 cup margarine
4 carrots, chopped
1 onion, chopped
1/2 pound bacon

Directions

Clean and sort the beans. Place them in a large bowl with water to cover and soak for 3 hours.

In a large pot over medium heat, combine the beans and the chicken stock and allow to simmer.

Meanwhile, melt the butter or margarine in a large skillet over medium heat. Add the carrots and onion and saute for 10 minutes, or until onion is caramelized. Add this mixture to the pot.

In the same skillet over medium high heat, saute the bacon for 10 to 15 minutes, or until it is crisp. Drain the grease and add the bacon to the pot. Continue to simmer the soup over medium heat, stirring frequently, until the beans are tender and the soup has thickened.

Curry Broccoli Salad

Ingredients

1/2 pound bacon
6 cups fresh broccoli florets
1/2 cup diced onion
1/2 cup dried cherries
1/2 cup sunflower seeds
3/4 cup mayonnaise
1 teaspoon curry powder
2 tablespoons cider vinegar
1/4 cup white sugar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, broccoli, onion, dried fruit and sunflower seeds.

Whisk together the mayonnaise, curry powder, vinegar and sugar.

Pour dressing over salad; toss to coat, and marinate over night.

Hungry Man's Hash Browns

Ingredients

10 cups large chunks of peeled potatoes
8 slices bacon
3 large onions, sliced
1 1/2 teaspoons salt

Directions

Place potatoes in large pot. Fill the pot with cold water until it is half an inch above the top of the potatoes. Add the salt to the water and stir briefly to dissolve. Bring water to a boil and cook until tender, about 15 to 20 minutes. Drain and set aside to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon, drain, cool and crumble. Leave bacon fat in skillet and return to stove.

Add potato chunks, onion and crumbled bacon to skillet. Cook over medium high heat until potatoes begin to brown and onions are translucent, about 25 minutes.

Beef, Burgundy Style

Ingredients

1 cup beef broth
3 tablespoons all-purpose flour
1 tablespoon tomato paste
1 teaspoon beef demi glace
3 tablespoons bacon drippings
2 pounds beef round, cut into 3 inch pieces
3 tablespoons sherry wine
1 1/2 cups chopped onions
1 cup Burgundy wine
B
Herb Bouquet (Bouquet Garni)
3 sprigs fresh parsley
3 sprigs fresh rosemary
1 sprig fresh thyme
1 bay leaf
B
12 fresh mushrooms, sliced
1/4 cup butter
1 tablespoon chopped fresh parsley, for garnish

Directions

In a small bowl, mix together beef broth, flour, tomato paste and demi glace; set aside.

Heat bacon drippings in a large heavy skillet over medium heat. Add beef, and cook until brown on all sides. Remove beef from skillet; set aside. Stir the sherry wine into the skillet. Add the onions, and cook about 5 minutes. Blend in the tomato paste mixture, and bring to a rapid boil, stirring constantly. Stir in Burgundy wine. Make the herb bouquet: Place parsley, rosemary, thyme, and bay leaf in a square of cheesecloth. Place herb bouquet in sauce.

Return beef to skillet. Cover, and simmer over low heat for about 3 hours, or until beef is tender.

Melt butter in a small skillet over medium heat. Saute mushrooms until lightly browned. Add to meat in the skillet, and continue cooking 15 minutes. Discard bouquet garni. Serve in a casserole dish, sprinkled with parsley.

Cajun Corn and Bacon Maque Choux

Ingredients

6 ears corn, husked and cleaned
2 tablespoons vegetable oil
1 large onion, thinly sliced
1 cup green bell pepper, chopped
1 large fresh tomato, chopped
1/4 cup milk
salt to taste
cayenne pepper
1/4 cup chopped green onions
8 strips crisply cooked bacon,
crumbled

Directions

Cut corn off the cobs by thinly slicing across the tops of the kernels; place in a medium bowl. Cut across the kernels again to release milk from the corn, add milk to bowl. Set aside.

Heat the oil in a large skillet over medium-high heat. Add onion and green pepper, cook until onion is transparent, about 5 to 8 minutes. Combine corn, tomatoes, and milk with the onion mixture. Reduce heat to medium low, and cook 20 minutes longer, stirring frequently to prevent sticking. Do not boil. Season with salt and cayenne pepper. Lower heat, cover skillet, and cook 5 to 10 minutes longer. Stir in green onions and bacon. Remove from heat and serve.

Hot Spinach and Artichoke Dip

Ingredients

8 slices bacon
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (14 ounce) can quartered marinated artichoke hearts, drained
1 (5 ounce) container garlic-herb flavored cheese spread
1 cup grated Parmesan cheese
1 (8 ounce) container sour cream
1/2 cup mayonnaise

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble into a medium bowl.

Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon.

Scoop mixture into a 7x11 inch baking dish. Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

Chicken Thigh and Dumpling Stew

Ingredients

3 tablespoons butter
2 pounds chicken thighs
8 slices bacon
2 stalks celery, chopped
3 carrots, chopped
1 red onion, finely chopped
3 cloves garlic, finely chopped
1 (14 ounce) can vegetable broth
1/2 teaspoon paprika
1/2 cup heavy cream
1 (26 ounce) can condensed
cream of chicken soup
1 cup water
1 (8.75 ounce) can sweet corn,
drained
ground black pepper to taste
1 (10 ounce) can buttermilk
biscuits

Directions

In a large skillet over medium-high heat, melt the butter and cook the chicken thighs until the meat is just cooked through. Remove the chicken pieces from the skillet and allow to cool. Using forks, pull meat from the bones and cut into small pieces or shred. Set aside.

Meanwhile, in a medium skillet, cook the bacon over medium heat until nicely browned and crispy. Remove strips from bacon grease and drain on a paper towel. Crumble the drained and cooled bacon and set aside. Reserve 1 tablespoon of the bacon drippings.

Scrape the chicken drippings from the large skillet into a large stock pot or Dutch oven. Cook the celery, carrots, red onion, and garlic over medium heat until the red onions are soft and transparent. Add the vegetable broth, chicken, and 1 tablespoon reserved bacon grease. Simmer over medium heat for 12 minutes, then stir in paprika, heavy cream, cream of chicken soup, and water. Heat through, stirring regularly, about 5 minutes. Stir in the sweet corn and ground pepper.

Tear each buttermilk biscuit into quarters and drop into the chicken stew. Reduce heat to medium-low; stir occasionally until dough is cooked though, forming dumplings at the top of the stew, about 10 minutes. Remove from heat and serve with a garnish of crumbled bacon.

Crab-Stuffed Filet Mignon with Whiskey

Ingredients

CRAB STUFFING:

- 2 tablespoons olive oil
- 1 teaspoon minced onion
- 1 teaspoon minced green onion
- 1 teaspoon minced garlic
- 1 teaspoon minced celery
- 1 teaspoon minced green bell pepper
- 2 tablespoons shrimp stock or water
- 1 (6 ounce) can crab meat, drained
- 2 tablespoons bread crumbs
- 1 teaspoon Cajun seasoning

PEPPERCORN SAUCE

- 1 1/4 cups beef broth
- 1 teaspoon cracked black pepper
- 1 fluid ounce whiskey
- 1 cup heavy cream

STEAKS:

- 4 (6 ounce) filet mignon steaks
- 4 slices bacon, cooked lightly
- salt and cracked black pepper to taste
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon minced shallot
- 1 cup crimini mushrooms, sliced
- 1 fluid ounce whiskey
- 1 teaspoon Dijon mustard

Directions

Make Crab Stuffing: Heat 2 tablespoons olive oil in a large skillet. Saute onion, green onion, garlic, celery, and green pepper until tender. Stir in shrimp stock, crab meat, bread crumbs, and Cajun seasoning. Remove from heat, and set aside.

Prepare Peppercorn Sauce: In a small saucepan over medium heat, combine beef broth and cracked black pepper. Simmer until reduced to 1 cup, stirring frequently. Add 1 ounce whiskey and 1 cup cream. Continue simmering until reduced to 1 cup. Remove from heat, and set aside.

Prepare Steaks: Slice a pocket into the side of each steak, and stuff generously with crab stuffing. Wrap bacon around side, and secure with toothpicks. Season to taste with salt and pepper; set aside. Heat olive oil in a large cast iron skillet over medium heat. Saute garlic and shallot for 1 minute. Stir in mushrooms, and saute until tender. Remove mushroom mixture, and set aside.

Place steaks in skillet, and cook to desired doneness. Remove from skillet, and keep warm. Deglaze skillet with 1 ounce whiskey. Reduce heat, and stir in peppercorn sauce and Dijon mustard. Add mushroom mixture, and reduce sauce until thickened. Remove toothpicks and bacon from steaks, and arrange steaks on a plate. Top with sauce.

Green Beans with Almonds

Ingredients

2 pounds fresh green beans,
washed and trimmed
2 slices bacon
1/4 cup sliced almonds

Directions

Remove both ends of beans, break in half, and wash thoroughly.

Place in a large pot and add water 3 to 4 inches from the top. Add bacon and cook until tender.

Remove bacon from cooking water and discard. Remove beans and place in a large bowl, add almonds and toss. Serve Hot.

Spicy Collard Greens

Ingredients

6 slices bacon
1 bunch collard greens, rinsed
and trimmed
1/3 cup vinegar
salt to taste
ground black pepper to taste
ground cayenne pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.

Bring a large pot of water to a boil. Add collard greens, bacon (with grease), vinegar, salt, black pepper and cayenne pepper.

Boil until greens are tender, about 30 minutes.

Hunter Style Chicken

Ingredients

4 tablespoons olive oil
1 (3 pound) whole chicken, cut into pieces
6 slices bacon, diced
2 onions, chopped
1 cup fresh sliced mushrooms
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
1 teaspoon salt
freshly ground black pepper
1 cup white wine
1 pound tomatoes, diced

Directions

Heat oil in a large skillet; brown chicken; remove. Add bacon and saute over medium heat for about 2 minutes.

Add onions and mushrooms and continue to saute until onions are translucent. Return chicken to skillet; sprinkle with parsley, basil, salt and pepper. Add wine and tomatoes. Cover and let simmer for 25 to 30 minutes, turning chicken once during cooking. Remove chicken from skillet and pour sauce over chicken.

Green Bean Bundles II

Ingredients

2 (15 ounce) cans whole green beans, drained
1 cup Italian-style salad dressing
9 slices bacon, cut in half

Directions

In a medium bowl combine green beans and dressing; toss gently. Cover and chill overnight.

Preheat oven to Broil. Place a rack high in the oven, about 5 inches from the top.

Drain beans; arrange in bundles of 10 to 12 beans each. Wrap half a slice of bacon around each bundle, and secure with a toothpick.

Place bundles on a baking sheet and broil for 7 minutes, or until bacon is cooked.

Chicken Salad with Bacon, Lettuce and Tomato

Ingredients

3 cups chopped cooked chicken breast
5 slices bacon
2 stalks celery, chopped
1 cup chopped fresh tomato
3/4 cup mayonnaise
1 tablespoon chopped fresh parsley
2 tablespoons chopped green onion
1 teaspoon lemon juice
1 dash Worcestershire sauce
salt and pepper to taste
12 leaves romaine lettuce
1 avocado - peeled, seeded and sliced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside to cool.

Prepare the dressing by mixing together the mayonnaise, parsley, green onions, lemon juice, Worcestershire sauce, salt and pepper.

In a medium bowl, stir together the chicken breast, tomatoes and bacon. Pour dressing over chicken mixture and toss well to coat. Refrigerate until chilled; serve over lettuce leaves and garnish with avocado slices.

Garlic, Basil, and Bacon Deviled Eggs

Ingredients

12 eggs
5 slices bacon
2 large cloves garlic, pressed
1/2 cup finely chopped fresh basil
1/3 cup mayonnaise
1/4 teaspoon crushed red pepper flakes
salt and pepper to taste
1/4 teaspoon paprika for garnish

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; chop once cool. Add to the mashed egg yolks. Stir the basil, mayonnaise, red pepper flakes, salt, and pepper into the mixture until evenly mixed. Fill the egg white halves with the mixture; sprinkle each stuffed egg with a bit of paprika.

Party Chicken I

Ingredients

4 skinless, boneless chicken breasts
4 slices bacon
1 (4 ounce) jar dried beef
1 cup sour cream
1 (10.75 ounce) can condensed cream of chicken soup

Directions

Shred beef, and spread into the bottom of a greased 8 inch square baking dish.

Wrap each chicken breast with 1 strip of bacon, and lay on top of beef.

Mix together undiluted soup and sour cream. Pour over chicken.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour.

New Orleans Jambalaya

Ingredients

1 cup soy sauce
4 tablespoons dried thyme
1 teaspoon cayenne pepper
2 tablespoons paprika
2 onions, chopped
2 tablespoons ground black pepper
16 skinless, boneless chicken breast halves
3/4 pound bacon, cut into small pieces
8 onions, diced
4 cloves garlic, minced
6 tablespoons all-purpose flour
3 pounds chorizo, sliced into chunks
3 pounds cooked ham, cut into 1/2 inch pieces
3 tablespoons dried thyme
4 teaspoons cayenne pepper
5 cups chicken stock
6 (14.5 ounce) cans peeled and diced tomatoes with juice
4 green bell pepper, chopped
6 cups uncooked white rice
10 pounds medium shrimp - peeled and deveined

Directions

Chicken Marinade: In a large, shallow glass baking dish, mix together soy sauce, 4 tablespoons dried thyme, 1 teaspoon cayenne pepper, 2 tablespoons paprika, 2 chopped onions and 2 tablespoons black pepper. Place the chicken in the marinade. Refrigerate for at least 3 hours.

Saute bacon in a Dutch oven over medium heat until brown. Add the onion and garlic. Continue to cook 5 minutes. Mix in flour and sausage. Cook 5 minutes more; stirring frequently. Add the ham, thyme, cayenne, chicken stock, tomatoes, reserved juice and green peppers and bring to boil. Stir in rice and cover. Cook for 25 minutes. Remove from heat and cool completely and refrigerate.

Two hours before you intend to serve the jambalaya, discard marinade and bake chicken breasts at 500 degrees F (250 degrees C) for 12 minutes, or until the flesh is firm when pressed with finger. Remove from oven. Cool and slice into bite-size pieces.

Reduce oven's temperature to 250 degrees F (120 degrees C). Place covered jambalaya on large baking tray filled with to water. Bake until warm, about 2 hours.

Just before serving the jambalaya, boil 5 quarts of water. Add the shrimp and cook for 3 minutes until they are firm to the touch. Drain well. Toss shrimp and chicken with jambalaya mixture and serve.

Jalapeno Pepper Appetizers

Ingredients

10 jalapeno peppers
4 ounces cream cheese, softened
10 bacon strips, halved

Directions

Cut peppers in half lengthwise; remove seeds, stems and center membrane. Stuff each half with about 2 teaspoons of cream cheese. Wrap with bacon and secure with toothpick.

Place on a broiler rack that has been coated with non-stick cooking spray. Bake at 350 degrees F for 20-25 minutes or until bacon is crisp. Remove toothpicks. Serve immediately.

Nana White's Famous Brussels Sprouts

Ingredients

2 1/2 pounds Brussels sprouts
12 slices bacon, diced
1/2 cup chopped onion
3 tablespoons all-purpose flour
1 1/2 cups milk
1/3 cup dry white wine
1/2 teaspoon salt
1/2 teaspoon dried oregano
3/4 teaspoon dried dill weed
1/8 teaspoon black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cut an X in the stem end of the Brussels sprouts. Bring a pot of water to a boil. Add Brussels sprouts and cook until tender, about 7 to 10 minutes. Drain and place in a shallow baking dish.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 1 tablespoon of grease, and set aside.

Saute onion in reserved bacon grease, until limp. Stir in flour and cook until bubbly. Remove from heat and whisk in milk. Return to heat and cook, stirring, until the mixture boils and thickens. Stir in wine, salt, oregano, dill, pepper, and all but 2 tablespoons of bacon. Pour mixture evenly over the Brussels sprouts and sprinkle with remaining bacon.

Bake in preheated oven for 20 minutes, or until heated through.

Quiche Lorraine I

Ingredients

1 recipe pastry for a 9 inch single crust pie
6 slices bacon
1 onion, chopped
3 eggs, beaten
1 1/2 cups milk
1/4 teaspoon salt
1 1/2 cups shredded Swiss cheese
1 tablespoon all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line pastry with a double layer of aluminum foil. Bake in preheated oven for 8 minutes. Remove foil and bake for 4 to 5 minutes more, or until crust is set. Reduce oven temperature to 325 degrees F (165 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from pan, crumble and set aside. Reserve 2 tablespoons bacon grease in skillet. Cook onion in reserved drippings until tender; drain and set aside.

In a large bowl, mix together eggs, milk and salt. Stir in bacon and onion. In a separate bowl, toss cheese and flour together. Add cheese to egg mixture; stir well. Pour mixture into hot pastry shell.

Bake in preheated oven for 35 to 40 minutes, or until knife inserted into center comes out clean. If necessary, cover edges of crust with foil to prevent burning. Let quiche cool for 10 minutes before serving.

Kidney Bean Coleslaw

Ingredients

4 cups shredded cabbage
1/2 cup real bacon bits
1 (16 ounce) can kidney beans,
rinsed and drained
2 celery ribs, thinly sliced
2/3 cup chopped onion
4 teaspoons minced fresh parsley
1/2 cup mayonnaise
2 tablespoons cider vinegar
1/4 teaspoon pepper
1/8 teaspoon salt

Directions

In a large bowl, combine the cabbage, bacon, beans, celery, onion and parsley. In a small bowl, combine the mayonnaise, vinegar, pepper and salt; pour over cabbage mixture and toss to coat. Cover and refrigerate for 2-3 hours. Stir before serving.

Jen's Nine Layer Dip

Ingredients

2 skinless, boneless chicken breast halves
1 1/2 tablespoons chopped fresh cilantro
1 tablespoon vegetable oil
4 slices lean bacon, chopped
1 (16 ounce) can refried beans
1 teaspoon taco seasoning mix
1 cup sour cream
3/4 cup shredded Cheddar cheese
1 cup prepared guacamole
1 cup diced tomatoes
1 1/2 tablespoons chopped fresh cilantro
2 tablespoons sliced black olives
2 tablespoons finely sliced green onions
1/4 cup shredded Cheddar cheese

Directions

Place the chicken, 1 1/2 tablespoons of cilantro, and vegetable oil in a skillet over medium heat, and pan-fry the chicken breasts until lightly golden brown, no longer pink in the middle, and the juices run clear, about 5 minutes per side. Remove the chicken and set aside. When cooled, cut into cubes.

Place the bacon in the same skillet, and cook over medium-high heat, stirring often, until evenly browned, about 10 minutes. Mix the refried beans into the skillet with the bacon, and cook, stirring frequently, until the beans are hot and bubbling, 5 to 10 minutes. Mix the taco seasoning and sour cream together in a bowl.

To assemble, spread the hot bean and bacon mixture into the bottom of an 8x8-inch glass dish. Sprinkle the chicken cubes over the bean mixture, then follow with these layers: 3/4 cup of Cheddar cheese, guacamole, sour cream mixture, and sliced tomatoes. Sprinkle the top with 1 1/2 tablespoons of cilantro, black olives, green onions, and 1/4 cup of shredded cheddar cheese.

Collard Greens and Beans

Ingredients

3 slices bacon, coarsely chopped
1 red onion, thinly sliced
2 tablespoons minced garlic, or to taste
5 cups collard greens, stems and center ribs discarded and leaves chopped
3/4 cup water, or as needed
1 tablespoon brown sugar
2 teaspoons cider vinegar
1 teaspoon crushed red pepper flakes, or to taste
salt and black pepper to taste
1 (15 ounce) can cannellini beans, drained and rinsed

Directions

Place the bacon in a large, deep pan with a lid, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Remove the bacon pieces from the pan, and set aside.

Reduce the heat to medium-low, and stir the sliced onion into the hot bacon fat. Cook and stir the onion until it begins to brown, scraping the bits off the bottom of the pan, about 8 minutes. Add the garlic, and cook and stir 4 more minutes. Return the bacon to the pan, stir in the collard greens, and toss gently until the greens are wilted, about 3 minutes.

Pour in the water to almost cover the collard greens, and stir in the brown sugar, vinegar, crushed red pepper, and salt and pepper. Bring to a boil, cover, reduce heat to low, and simmer the collard greens until very tender, 1 to 2 hours.

About 1/2 hour before serving, stir the cannellini beans into the collard greens, and return to a simmer.

Bacon, Asparagus, and Cheese Sandwiches

Ingredients

8 slices bacon
1 (10 ounce) can asparagus tips,
drained
4 thick slices sourdough bread,
lightly toasted
4 slices sharp Cheddar cheese

Directions

Adjust oven rack to upper position, and set oven to broil. You may also use a toaster oven to cook the sandwiches if you don't want to broil them in the oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown and crispy. Drain on paper towels.

Place a few spears of asparagus on a slice of bread. Top with 2 slices crisp bacon then a slice of cheese.

Toast under the broiler until the cheese is melted and bubbly.

Breakfast Burritos

Ingredients

12 slices bacon, diced
12 eggs, lightly beaten
salt and pepper to taste
10 (8 inch) flour tortillas
1 1/2 cups shredded Cheddar
cheese
1/2 cup thinly sliced green onions

Directions

In a skillet, cook bacon until crisp; remove to paper towels. Drain, reserving 1-2 tablespoons drippings. Add eggs, salt and pepper to drippings; cook and stir over medium heat until the eggs are completely set.

Spoon about 1/4 cup of egg mixture down the center of each tortilla; sprinkle with cheese, onions and bacon. Fold bottom and sides of tortilla over filling. Wrap each in waxed paper and aluminum foil. Freeze for up to 1 month.

To use frozen burritos: Remove foil. Place waxed paper-wrapped burritos on a microwave-safe plate. Microwave at 60% power for 1 -1/2 to 2 minutes or until heated through. Let stand for 20 seconds.

Fried Cabbage with Bacon, Onion, and Garlic

Ingredients

6 slices bacon, chopped
1 large onion, diced
2 cloves garlic, minced
1 large head cabbage, cored and sliced
1 tablespoon salt, or to taste
1 teaspoon ground black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/8 teaspoon paprika

Directions

Place the bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes. Add the onion and garlic; cook and stir until the onion caramelizes; about 10 minutes. Immediately stir in the cabbage and continue to cook and stir another 10 minutes. Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.

3BC (Best Baked Bean Casserole)

Ingredients

1 tablespoon butter
1 small onion, diced
1/2 pound bacon
1 (28 ounce) can baked beans
(such as Bush's OriginalB®)
2 teaspoons Worcestershire sauce
1 tablespoon ketchup
1 teaspoon prepared yellow
mustard
1 cup brown sugar, divided

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Melt the butter in a skillet over low heat. Cook and stir until the onion has softened and turned translucent, 10 to 15 minutes. Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Cut bacon into bite-sized pieces and set aside.

Combine the baked beans, Worcestershire sauce, ketchup, mustard, and onions in a 2-quart casserole dish. Stir in 2/3 of the cooked bacon and 1/4 of the brown sugar until evenly mixed. Cover the bean mixture with the remaining bacon, and sprinkle with the remaining brown sugar.

Bake in the preheated oven until hot and bubbly, about 45 minutes.

Crescent Bacon Cheese Tartlet

Ingredients

1 (8 ounce) can PillsburyB® refrigerated crescent dinner rolls or PillsburyB® Crescent Recipe CreationsB®, refrigerated flaky dough sheet
1/3 cup shredded Swiss cheese
1/4 cup chopped cooked bacon
1 tablespoon chopped green onion
1 egg
3 tablespoons whipping cream

Directions

Heat oven to 375 degrees F.

If using crescent rolls: Unroll dough into 1 large rectangle on work surface. Press into 12x9-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough on work surface. Press into 12x9-inch rectangle.

Cut dough into 12 squares. Gently press squares into 12 ungreased mini muffin cups, shaping edges to form rims 1/4 inch high. Spoon cheese evenly into dough-lined cups. Top each with bacon and onion. In small bowl, beat egg and whipping cream with wire whisk or fork until blended. Spoon slightly less than 1 tablespoon mixture into each cup.

Bake 15 to 20 minutes or until edges are golden brown and filling is set. Cool 5 minutes. Remove from muffin cups.

Hot German Potato Salad I

Ingredients

6 potatoes
4 large eggs
1 pound bacon
1 medium head escarole
1/4 cup apple cider vinegar

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve bacon drippings.

Place potatoes in skillet with reserved bacon dripping, fry until heated through. Add escarole, bacon, eggs and vinegar. Cook until escarole becomes wilted and serve warm.

Corn Chowder - Fast and Great

Ingredients

5 slices bacon, diced
1 large onion, chopped
4 medium potatoes, peeled and cubed
5 cups chicken broth
1/2 teaspoon dried oregano
salt and pepper to taste
1 (11 ounce) can cream-style corn
1 (10 ounce) can whole kernel corn, drained
1/2 cup heavy cream
1/2 cup shredded Monterey Jack cheese
1/2 cup shredded Cheddar cheese

Directions

In a large pot over medium-high heat, cook and stir the bacon until crisp. Drain off grease, leaving about 1 tablespoon in the pot. Break the bacon into pieces in the pot.

Place the onion in the pot, and cook until transparent. Mix in the potatoes, and cook until lightly browned on the outside. Stir in the chicken broth, and season with oregano, salt and pepper. Cover and simmer over low heat for about 30 minutes, or until the potatoes are soft. Pour in the cream-style corn and whole kernel corn, and cook for 10 more minutes.

Stir in the cream, Monterey Jack cheese, and Cheddar cheese over low heat. Do not boil. Remove from the heat, and serve.

Deer Poppers

Ingredients

1 pound venison steaks, cubed
1/2 teaspoon Greek seasoning, or to taste
1/4 teaspoon steak seasoning, or to taste
1 (16 ounce) bottle Italian salad dressing
1/2 cup jalapeno pepper slices
10 slices bacon, cut in half
toothpicks, soaked in water

Directions

Season the venison meat with Greek seasoning and steak seasoning. Place in a bowl, and pour in enough Italian dressing to cover. Refrigerate for at least 2 hours to marinate, but preferably overnight.

Preheat the grill for medium heat. Drain the marinade from the meat, and discard the marinade. Place a slice of jalapeno on top of a piece of meat, then wrap with a slice of bacon. Secure with a soaked toothpick. Repeat with remaining meat.

Grill the deer poppers for 15 to 20 minutes, turning occasionally to brown the bacon. Serve and enjoy!

Anniversary Chicken II

Ingredients

1 pound thick cut bacon
1 onion, chopped
1 tablespoon olive oil
6 skinless, boneless chicken breast halves
1/2 cup stir-fry sauce
1 cup Ranch-style salad dressing
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a large skillet to medium heat and fry bacon until crisp. Drain and pat dry with paper towels; set aside. In the same skillet, saute onion in bacon fat until tender. Add to bacon and set aside.

In a separate large skillet, heat oil over medium high heat and brown chicken breasts. Place browned chicken in a lightly greased 9x13 inch baking dish; pour stir-fry sauce over chicken, then spoon salad dressing onto each breast. Sprinkle with cheese, and top with the bacon mixture.

Bake in preheated oven for 30 minutes or until chicken is cooked through and juices run clear.

Ultimate Green Beans

Ingredients

2 slices bacon, diced
1/2 white onion, minced
1 pound fresh green beans,
trimmed
1/2 teaspoon red pepper flakes
1/2 cup boiling water
1 tablespoon butter
1 teaspoon lemon juice
salt and pepper to taste

Directions

Cook the bacon in a large, deep skillet over medium-high heat until crisp, about 10 minutes. Remove the bacon with a slotted spoon and drain on a paper towel-lined plate; return the skillet with the reserved bacon grease to the stove.

Cook the onion in the bacon drippings until soft, 5 to 7 minutes. Stir in the green beans and red pepper flakes; cook another 2 minutes. Pour the boiling water into the skillet and cover the skillet immediately; steam for about 15 minutes, shaking the skillet occasionally to keep the beans from sticking to the bottom. Add the butter, lemon juice, salt, and pepper; cook and stir until the butter is melted, 3 to 5 minutes. Sprinkle the cooked bacon over the beans to serve.

Chorizo Filled Dates

Ingredients

1 chorizo sausage link
12 pitted dates
3 slices bacon, cut into fourths
2 cups vegetable oil for frying (optional)
1 egg, beaten (optional)
1 teaspoon water (optional)
1/4 cup all-purpose flour (optional)

Directions

Cut the ends off of the chorizo, and cut into 12 cubes. Stuff each piece inside one of the dates. Wrap a piece of bacon around each date, and secure with toothpicks. This part may all be done ahead of time.

Heat a skillet over medium-high heat. Place the dates in the pan with the bacon seam side down. Fry until golden, then turn and fry on the other side until bacon is cooked through. You may serve them now, or proceed to coat and fry them.

Heat the oil in a deep-fryer or large skillet to 375 degrees F 190 degrees C. Whisk together the egg and water in a small bowl. Coat the dates with flour, then dip into the egg. Place immediately into the hot oil, and fry until golden, turning once. This will take about 4 minutes total. Drain and serve right away.

Spinach Ranch Salad

Ingredients

4 cups baby spinach, rinsed and dried
1/2 cup cucumber
1 cup broccoli florets
1/2 cup feta cheese, crumbled
1/4 red onion, chopped
2 small, cooked chicken breast, cut into small pieces
bacon bits
1/2 cup ranch dressing

Directions

Toss together spinach, cucumber, broccoli, feta, onion, chicken, and bacon in a large bowl. Pour dressing over salad, and gently toss again.

Western Range Sandwiches

Ingredients

4 bacon strips, diced
1 pound lean ground beef
1 medium onion, chopped
1/2 cup chopped green pepper
2 (16 ounce) cans kidney beans, rinsed and drained
1 (8 ounce) can tomato sauce
2 tablespoons chili powder
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups shredded Cheddar cheese
6 English muffins, split and toasted

Directions

In a large skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 2 tablespoons of drippings. Cook beef, onion and green pepper in drippings until meat is no longer pink. Add beans, tomato sauce, chili powder, salt, pepper and bacon. Bring to a boil. Reduce heat; add cheese. Cook and stir over low heat until cheese is melted. Spoon into English muffins halves.

Texas Brunch

Ingredients

6 eggs
8 ounces bacon
1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
2 cups shredded Cheddar cheese
1/2 cup sour cream
1 teaspoon cayenne pepper
1 teaspoon salt
1/2 teaspoon black pepper
6 cornbread
1 cup shredded Cheddar cheese
6 green onions, chopped

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium sized saucepan, melt butter over medium heat. When butter has melted, whisk in the flour. Stir until all lumps have dissolved. Slowly pour in the milk, stirring constantly, until thickened.

As gravy begins to thicken, add chopped eggs and 2 cup cheese. Cook 3 to 5 minutes to melt the cheese and heat through. Stir in the sour cream, cayenne, salt and pepper; stir until heated through. Keep warm over low heat until ready to serve (do not boil).

Slice cornbread pieces and lay open on serving plates. Ladle a generous amount of egg mixture over the cornbread, top with remaining shredded cheese, crumbled bacon, and green onion.

Cornmeal Waffle Sandwiches

Ingredients

3/4 cup all-purpose flour
3/4 cup cornmeal
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon salt
2 eggs, separated
1 cup milk
3 tablespoons butter or margarine,
melted
1/2 cup shredded Cheddar
cheese
Mayonnaise
12 bacon strips, cooked and
drained
2 small tomatoes, sliced
salt and pepper to taste

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, beat egg yolks. Add milk and butter; stir into dry ingredients just until moistened. Stir in cheese. In a small mixing bowl, beat egg whites until stiff peaks form; fold into the batter. Bake 12 waffles in a preheated waffle iron according to manufacturer's directions until golden brown. Spread mayonnaise on six waffles; top each with bacon, tomato, salt, pepper and remaining waffles. Serve immediately.

Figs with Goat Cheese, Pecans and Bacon

Ingredients

6 figs, halved
6 ounces goat cheese
1/2 cup toasted, chopped pecans
3 slices bacon, cut in half

Directions

Preheat the broiler.

Stuff fig halves with goat cheese. Press pecans into the cheese. Wrap each stuffed fig half with half a slice of bacon, securing with toothpicks.

Arrange on a medium baking sheet. Broil 5 minutes, or until bacon is evenly brown and crisp and goat cheese is bubbly and lightly browned.

Smokey Black Beans

Ingredients

1 pound dry black beans, soaked overnight
4 teaspoons bacon drippings
1 onion, chopped
2 teaspoons hickory-flavored liquid smoke
2 tablespoons dark molasses
1/2 cup packed brown sugar
4 slices pickled jalapeno peppers

Directions

Drain the black beans from their soaking water and place in a slow cooker. Fill with enough fresh water to cover them. Cover and set to High.

Heat bacon drippings in a skillet over medium heat. Add onions; cook and stir until tender. Stir this into the beans along with the brown sugar, liquid smoke, molasses and jalapeno slices. Stir to blend, then cover and cook on High for 5 to 6 hours, or until beans are tender.

Triple Bypass

Ingredients

1 pound ground beef
2 (15 ounce) cans chili with beans
1 (32 ounce) package extra crispy frozen potato rounds (such as Tater Tots®)
4 slices bacon (optional)
1 (8 ounce) package processed cheese food (such as Velveeta®)
4 green onions, chopped (optional)

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the chili and mix thoroughly. Spread the chili mixture into a 9x13-inch baking pan then top with a single layer of the frozen potato rounds.

Bake in the preheated oven until heated through and potato rounds are crisp, 18 to 22 minutes. Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble bacon and set aside.

Melt the processed cheese food in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Pour melted cheese food over the potato rounds and top with bacon and chopped green onions.

Swiss Cheese Scramble

Ingredients

1 pound bacon
1 cup bread cubes
2 3/4 cups milk
12 eggs
salt and pepper to taste
1/4 cup butter
1 pound Swiss cheese, shredded
4 teaspoons butter, melted
1 cup dry bread crumbs

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, Combine the bread cubes and milk. Drain after 5 minutes. In a separate bowl, beat together milk, eggs, salt and pepper.

In a large skillet or saucepan, melt 1/4 cup butter over medium heat. Add the egg mixture and scramble until soft. Do not fully cook. Add the soaked bread cubes and turn into a greased 9x13 inch baking pan. Sprinkle shredded cheese on top of casserole. In a small bowl, stir together butter and bread crumbs. Sprinkle this mixture over the cheese and then top with the bacon. Cover and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 40 minutes. Serve warm.

Quick Quiche

Ingredients

8 slices bacon
4 ounces shredded Swiss cheese
2 tablespoons butter, melted
4 eggs, beaten
1/4 cup finely chopped onion
1 teaspoon salt
1/2 cup all-purpose flour
1 1/2 cups milk

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.

Line bottom of pie plate with cheese and crumbled bacon. Combine eggs, butter, onion, salt, flour and milk; whisk together until smooth; pour into pie pan.

Bake in preheated oven for 35 minutes, until set. Serve hot or cold.

Wild Rice Soup IV

Ingredients

2 pounds bacon
1 cup uncooked wild rice
2 cups water
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 (14.5 ounce) cans chicken broth
3 1/2 cups water

Directions

In a small sauce pan, cook rice with two cups of water until tender; set aside. Fry the bacon until crisp. Drain, but reserve 5 tablespoons of the grease. Crumble bacon and set aside.

Fry the onions, celery and green peppers in the bacon grease until the onions are translucent. Transfer the vegetables, rice and crumbled bacon to a 5 quart pan. Stir in the mushroom and chicken soups, chicken broth and remaining 3 1/2 cups of water. Simmer over medium heat for one hour to blend all of the flavors.

Bacon Onion Turnovers

Ingredients

3 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup warm milk (110 to 115 degrees F)
1/2 cup butter or margarine, melted
2 teaspoons salt
3 1/2 cups all-purpose flour
1/2 pound sliced bacon, cooked and crumbled
1 large onion, diced
1 egg, lightly beaten

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter and salt; beat until smooth. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes.

Punch dough down. Turn onto a lightly floured surface; divided into 30 pieces. Roll each into a 4-in. circle. Combine bacon and onion; place about 2 teaspoons on one side of each circle. Fold dough over filling; press edges with a fork to seal. Place 3 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 20 minutes.

Brush with egg. Bake at 425 degrees F for 10-15 minutes or until golden brown. Remove to wire racks. Serve warm.

Shredded Brussels Sprouts

Ingredients

1/2 pound sliced bacon
1/4 cup butter
2/3 cup pine nuts
2 pounds Brussels sprouts, cored
and shredded
3 green onions, minced
1/2 teaspoon seasoning salt
pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until crisp. Drain, reserving 2 tablespoons grease, crumble and set aside.

In the same skillet, melt butter in with reserved bacon grease over medium heat. Add pine nuts, and cook, stirring until browned. Add Brussels sprouts and green onions to the pan, and season with seasoning salt and pepper. Cook over medium heat until sprouts are wilted and tender, 10 to 15 minutes. Stir in crumbled bacon just before serving.

Okra and Tomatoes

Ingredients

2 slices bacon
1 pound frozen okra, thawed and sliced
1 small onion, chopped
1/2 green bell pepper, chopped
2 celery, chopped
1 (14.5 ounce) can stewed tomatoes
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Remove bacon from pan and saute okra, onion, pepper and celery until tender. Add tomatoes, salt and pepper and cook until well blended.

Garnish with crumbled bacon, if desired.

Grilled Deli Sandwiches

Ingredients

1 medium onion, sliced
1 cup sliced fresh mushrooms
1 cup julienned green pepper
1 cup julienned sweet red pepper
2 tablespoons vegetable oil
12 slices sourdough bread
1/2 pound thinly sliced deli honey ham, smoked turkey and pastrami
6 bacon strips, cooked and crumbled
6 slices process American cheese
6 slices Swiss cheese

Directions

In a large skillet, saute the onion, mushrooms and peppers in oil until tender. Layer six slices of bread with ham, turkey, pastrami, bacon, vegetables and cheese; top with remaining bread. Wrap each sandwich in foil. Grill, uncovered, over medium heat for 4-5 minutes on each side or until heated through.

Onion Tart

Ingredients

1/4 cup butter
1 1/2 pounds onions, sliced
2 eggs, beaten
1 (9 inch) pie crust, baked
4 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, melt butter and saute onions until soft. Remove from heat. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Mix in eggs.

Pour into prepared shell and bake at 350 degrees F (175 degrees C) for approximately 20 minutes. Top with bacon, Can be served warm or cold.

Pasta Carbonara I

Ingredients

1/2 pound bacon, cut into small pieces
4 eggs, room temperature
1/4 cup heavy cream at room temperature
1 cup grated Parmesan cheese
16 ounces dry fettuccine pasta
1/4 cup butter, softened
1/4 cup chopped parsley
ground black pepper to taste

Directions

Cook bacon until crisp. Drain on paper towels.

In medium bowl beat together eggs and cream just until blended. Stir in cheese and set aside.

Cook pasta according to package directions. Drain and return to pan. Toss with butter until it is melted. Add bacon and cheese mixture and toss gently until mixed.

Broccoli Salad II

Ingredients

1/2 pound bacon
2 heads fresh broccoli, chopped
1 bunch green onions, chopped
1/2 cup shredded carrots
salt and pepper to taste
1 cup mayonnaise
1/2 cup distilled white vinegar
1/2 cup raisins (optional)

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, broccoli, green onions, carrots and salt and pepper.

In a small bowl whisk together the mayonnaise and vinegar. Pour dressing over vegetables and toss to coat evenly. Chill for 1 hour before serving.

Filet Mignon with Bacon Cream Sauce

Ingredients

4 (4 ounce) beef tenderloin filets
1 teaspoon olive oil
3 slices bacon, chopped
1 tablespoon butter
4 shallots, diced
1/4 cup half-and-half cream
salt and pepper to taste

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Brush the filets with olive oil, and cook on the preheated grill to desired doneness (about 4 minutes per side for medium rare). An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Set the steaks aside on a platter tented with aluminum foil to rest.

While the steaks are resting, prepare the sauce: cook and stir the chopped bacon in a small saucepan over medium heat until the bacon pieces are crisp, 3 to 5 minutes. Stir in the butter and shallots, and cook and stir until the shallots are soft and translucent, about 5 minutes more. Stir in the half-and-half, bring the mixture to a simmer over medium-low heat, and cook, stirring occasionally, until the sauce is slightly thickened, about 8 minutes. Season to taste with salt and pepper, and serve over the steaks.

Feta Cheese and Bacon Stuffed Breasts

Ingredients

8 tablespoons olive oil
2 teaspoons lemon juice
4 cloves crushed garlic
1 tablespoon dried oregano
salt and pepper to taste
4 skinless, boneless chicken breasts
4 slices feta cheese
4 slices bacon, fried and drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the oil, lemon juice, garlic, oregano, salt and pepper. Mix together. Place chicken in a 9x13 inch baking dish and pour oil mixture over chicken.

Stuff each chicken breast with 1 slice feta cheese and 1 slice bacon. Secure open sides with toothpicks.

Bake uncovered at 350 degrees F (175 degrees C) for 30 to 35 minutes.

Southern Coleslaw

Ingredients

1 tablespoon red wine vinegar
1 teaspoon white sugar
1/3 cup mayonnaise
1 tablespoon coarse-grain brown mustard
1 head cabbage, cored and shredded
2 hard-cooked eggs, peeled and chopped
6 slices crisply cooked bacon, crumbled
salt and pepper to taste

Directions

In a large bowl, stir together the vinegar, sugar, mayonnaise and mustard. Add the cabbage, eggs and bacon, and toss lightly to coat with the dressing. Season with salt and pepper. Refrigerate for 1 hour before serving to blend flavors.

Bacon Wrapped Smokies

Ingredients

1 pound sliced bacon, cut into thirds
1 (14 ounce) package beef cocktail wieners
3/4 cup brown sugar, or to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Refrigerate 2/3 of the bacon until needed. It is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with a toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.

Bake for 40 minutes in the preheated oven, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on the low setting.

Irish Potato Soup

Ingredients

1 (1 pound) package bacon
1 onion, chopped
1 cup celery, chopped
6 potatoes, scrubbed and cubed
salt and pepper to taste
2 (12 fluid ounce) cans evaporated milk

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, crumble, and set aside.

Cook and stir onion and celery in the remaining bacon grease over medium heat until the onion is translucent and tender. Drain excess grease, then stir in potatoes. Add water to cover all but 1 inch of the potatoes. Bring to a boil over medium-high heat, then reduce to medium-low, and simmer until potatoes are tender, about 15 minutes, stirring often. Stir in the evaporated milk, and continue cooking until warmed through. Season with salt and pepper. Stir in bacon just before serving.

Potato Pizza

Ingredients

2 cups instant mashed potato flakes
1 (8 ounce) package shredded Cheddar cheese, divided
1 (3 ounce) jar real bacon bits
1 bunch green onions, chopped
1 (10 ounce) can pizza crust dough
1/2 cup sour cream

Directions

Preheat the oven to 425 degrees F (200 degrees C). Prepare instant mashed potatoes according to package directions. Stir in half of the Cheddar cheese, bacon bits, and green onions.

Cut the pizza crust dough in half, and spread into the bottom of two 8-inch round pans. Bake for 4 minutes in the preheated oven, until about halfway done. Spoon the potato mixture over each crust. Sprinkle remaining Cheddar cheese over the top.

Bake for an additional 5 minutes in the preheated oven, until crust is golden, and cheese is melted. Let cool for 5 minutes before slicing and serving. Top with sour cream to taste.

Easy Seven Layer Vegetable Salad

Ingredients

1 head lettuce, torn into small pieces
1 (10 ounce) package frozen green peas, thawed
1/2 cup chopped green bell pepper
12 slices bacon
1 1/2 cups small cauliflower florets
1/2 cup chopped celery
2 cups mayonnaise
3 tablespoons white sugar
4 ounces shredded Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a 9x13 inch pan layer the lettuce followed by the peas, green pepper, bacon, cauliflower and celery.

In a small bowl combine the mayonnaise and the sugar. Spread mixture over salad. Sprinkle cheese over top. Cover and chill for at least 8 to 12 hours before serving.

Bacon and Cheese Tartlets

Ingredients

1 (9.5 ounce) package Pepperidge Farm® Mini Puff Pastry Shells
1 cup shredded Cheddar cheese
1/3 cup mayonnaise
2 medium green onions, chopped
3 slices bacon, cooked and crumbled
1/8 teaspoon cracked black pepper

Directions

Bake, cool and remove the "top" of the shells according to the package directions. Reduce the oven temperature to 350 degrees F.

Stir the cheese, mayonnaise, green onions and bacon in a small bowl. Divide the cheese mixture among the shells. Bake for 5 minutes or until hot.

Hot German Potato Salad II

Ingredients

3 pounds potatoes
1 pound bacon, cubed
1 onion, diced
2 cups white sugar
2 cups white wine vinegar

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place bacon and onion in a large, deep skillet. Cook over medium heat until bacon is evenly brown. Drain excess grease from skillet.

Add the sugar and vinegar to the bacon and onion mixture and bring to a boil. Pour the mixture over the potatoes and stir.

Glorified Hot Dogs

Ingredients

1 large whole dill pickle
4 ounces Cheddar or Colby
cheese
8 hot dogs
4 teaspoons prepared mustard
8 bacon strips
8 hot dog buns

Directions

Cut pickle lengthwise into eight thin slices. Cut cheese into eight 5-in. x 1/2-in. x 1/4-in. sticks. Cut hot dogs in half lengthwise; spread cut surfaces with mustard. On eight hot dog halves, layer a pickle slice and a cheese stick; top with remaining hot dog halves.

Place one end of a bacon strip at the end of each hot dog; push a toothpick through the bacon and both hot dog pieces. Firmly wrap bacon around each hot dog and secure at the other end with a toothpick. Grill, uncovered, over medium heat for 8-10 minutes or until bacon is completely cooked, turning occasionally. Discard toothpicks. Serve in buns.

Down Home Chicken

Ingredients

1 (4 pound) whole chicken, cut into 6 pieces
4 cups buttermilk
1 teaspoon salt
1 teaspoon freshly ground black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon dried thyme
2 cups all-purpose flour
1 teaspoon white sugar
5 cups shortening for frying
1/4 cup bacon grease

Directions

Place the cut up chicken into a large resealable bag or a 9x13 inch casserole dish. Pour the buttermilk over the chicken, seal or cover and refrigerate for 24 hours.

Remove the chicken from the buttermilk. In a bowl, stir together the salt, black pepper, cayenne pepper, thyme, flour and sugar; pour onto a plate.

Heat the shortening and bacon drippings in a large skillet or electric skillet to 365 degrees F (185 degrees C). Dredge the chicken in the flour mixture and place it into the hot fat. Fry on one side for 10 minutes, then turn and fry 10 minutes on the reverse side. If softer skin is desired, cover the skillet for the last 10 minutes. Remove and drain on brown paper grocery bags. (The smaller pieces will be finished first. The chicken is done when the juices run clear.)

Bacon-Mustard Salad Dressing

Ingredients

1 bacon, diced
6 tablespoons orange juice
1/2 cup fat-free sour cream
3 tablespoons finely chopped
green onions (white portion only)
1 tablespoon Dijon mustard
1 garlic clove, minced
2 teaspoons brown sugar
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a nonstick skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to drain on paper towels. Add orange juice to the drippings; stir to loosen browned bits from pan. Place the remaining ingredients in a blender or food processor; add orange juice mixture and bacon. Cover and process until smooth. Store in the refrigerator.

Linguine with Spinach and Brie

Ingredients

1 (8 ounce) package uncooked linguine pasta
4 slices bacon, cut in half
2 cups baby spinach, rinsed and dried
1 clove garlic, minced
1/4 cup cubed Brie cheese
extra virgin olive oil

Directions

Bring a large pot of lightly salted water to boil. Add linguine, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Fry bacon in a large skillet over medium heat until crisp. With a slotted spoon, remove bacon to paper towels. Stir garlic into bacon fat, and cook until garlic is slightly browned, about 1 to 2 minutes. Add spinach, and toss until spinach begins to wilt, about 2 minutes. Remove skillet from heat, stir in pasta, and toss. Sprinkle with Brie and drizzle with olive oil to taste, then toss until cheese is melted.

Bacon Wrapped Water Chestnuts IV

Ingredients

1 pound bacon
2 (8 ounce) cans water chestnuts,
drained
1 cup mayonnaise
1/2 cup white sugar
3 tablespoons dill pickle relish
1/2 cup ketchup

Directions

Preheat oven to 425 degrees F (220 degrees C).

Wrap single pieces of bacon around individual water chestnuts, securing with a toothpick.

Place the wrapped water chestnuts on a large baking sheet. Bake in the preheated oven 20 minutes, or until the bacon is crisp. Remove from heat and drain.

In a medium bowl, mix the mayonnaise, white sugar, dill pickle relish and ketchup. Pour the mixture over the wrapped water chestnuts.

Bake in the preheated oven 10 minutes, or until the sauce is hot and bubbly.

Quick Onion Kuchen

Ingredients

2 tablespoons butter
4 large onions, sliced
4 slices rye bread
2 eggs
1 cup sour cream
1/4 teaspoon salt
ground white pepper, to taste
1/2 teaspoon caraway seeds
4 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C.) Heat butter in a large skillet. Sauté the sliced onions until soft and translucent; set aside.

Line a 10 inch quiche pan with bread. Place cooked onions in an even layer over the bread. In a small bowl, combine eggs, sour cream, salt, white pepper and caraway seeds. Pour egg mixture over bread and onions, then lay bacon strips over top.

Bake in the preheated oven 25 to 30 for minutes, or until filling is set.

Farmhouse Omelets

Ingredients

4 bacon strips, diced
1/4 cup chopped onion
6 eggs
1 tablespoon water
1/4 teaspoon salt
1/8 teaspoon pepper
1 dash hot pepper sauce
3 teaspoons butter, divided
1/2 cup cubed fully cooked ham, divided
1/4 cup thinly sliced fresh mushrooms, divided
1/4 cup chopped green pepper, divided
1 cup shredded Cheddar cheese, divided

Directions

In a skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 2 teaspoons drippings. In drippings, saute onion until tender; set aside.

In a bowl, beat the eggs, water, salt if desired, pepper and pepper sauce. Melt 1-1/2 teaspoons butter in a 10-in. nonstick skillet over medium heat; add half of the egg mixture. As the eggs set, lift edges, letting uncooked portion flow underneath.

When eggs are set, sprinkle half of the bacon, onion, ham, mushrooms, green pepper and cheese on one side; fold over. Cover and let stand for 1-2 minutes or until cheese is melted. Repeat with remaining ingredients for second omelet.

Pate Recipe

Ingredients

1 pound bacon strips, diced
3 medium onions, chopped
3 cloves garlic
1 pound chicken livers, trimmed and chopped
1 pound veal, trimmed and cubed
1 cup heavy cream
1/2 cup milk
3/4 cup butter
1 pinch salt and pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Cook until wilted, then add the onion and whole garlic cloves. Cook, stirring constantly until the onion is soft. Add the chicken livers and veal cubes to the skillet, and cook until no longer pink. Set aside to cool.

Line a 9x5 inch loaf pan or mold with waxed paper, or spray with cooking spray, and set aside. Spoon the meat mixture into the container of a food processor, and pulse until finely chopped. Do not puree. Melt the butter in a large skillet over medium heat. Add the meat mixture, and stir in heavy cream and milk. Cook until heated through. Season with salt and pepper to taste, then pour into the loaf pan or mold. Chill for at least 4 hours before serving.

South Jersey Oyster Pie

Ingredients

1/2 pound bacon
1 double crust ready-to-use pie crust
1 small onion, chopped
3 stalks celery, chopped
3 cloves garlic, minced
1 small green bell pepper, chopped
3 tablespoons all-purpose flour
3/4 cup heavy cream
24 oysters, shucked with liquid reserved
1/2 teaspoon seafood seasoning (such as Old Bay®), or more to taste

Directions

Cook the bacon in a large, deep skillet over medium-high heat until golden brown, about 10 minutes; remove to a paper towel-lined plate to drain, reserving the drippings. Crumble the bacon.

Preheat an oven to 350 degrees F (175 degrees C). Line a 9-inch pie pan with 1 of the pie crusts.

Heat 1 tablespoon of the reserved bacon drippings in a skillet over medium-low heat; add the onion, celery, garlic, and green pepper to the hot drippings, cover, and cook until tender, about 5 minutes. Remove the cooked vegetables to a bowl. Increase heat to medium and stir 3 tablespoons of the reserved drippings and the flour together in the skillet to make a thick paste. Slowly pour the cream and 1 cup of the reserved liquid from the oysters into the paste; cook and stir until a thick gravy forms. Fold the bacon, oysters, and vegetables into the mixture; season with seafood seasoning. Pour the mixture into the prepared pie crust. Cover with the remaining crust.

Bake in the preheated oven until golden brown, about 30 minutes.

Southern-Style Crowder Peas

Ingredients

4 slices bacon
1 small onion, chopped
1 small green bell pepper,
chopped
1 (16 ounce) package frozen
crowder peas
2 cups water
1 tablespoon garlic powder
1 pinch dried thyme
1 crushed bay leaf
1/2 teaspoon seasoned salt to
taste
2 slices cooked ham, cubed
1 tablespoon chopped fresh
parsley

Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble. Mix onion and green bell pepper into the skillet, and cook until tender. Stir in peas and water. Season with garlic powder, thyme, bay leaf, and seasoned salt. Bring to a boil. Reduce heat to low, and simmer 30 to 40 minutes, until peas are tender.

Mix ham into the skillet. Adjust seasonings to taste. Continue cooking 5 minutes. Stir in fresh parsley just before serving.

Savory Venison Meatloaf

Ingredients

1 pound ground venison
1 egg
1 (4 ounce) packet saltine
crackers, finely crushed
1/4 cup barbecue sauce
1/2 yellow onion, chopped
1/2 teaspoon dried sage
1/2 teaspoon steak seasoning
2 tablespoons brown sugar
2 tablespoons Worcestershire
sauce
3 slices bacon

3/4 cup barbecue sauce
2 tablespoons brown sugar
1 tablespoon Worcestershire
sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix the venison, egg, cracker crumbs, 1/4 cup barbecue sauce, onion, sage, steak seasoning, 2 tablespoons brown sugar, and 2 tablespoons Worcestershire sauce in a mixing bowl with your hands until evenly combined. Pack into a 3x7-inch loaf pan, and lay the bacon strips over top.

Bake in the preheated oven until no longer pink in the center and the bacon is crispy, about 35 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Meanwhile, stir 3/4 cup barbecue sauce, 2 tablespoons brown sugar, and 1 tablespoon Worcestershire sauce in a sauce pan over medium heat. Simmer 5 minutes, whisking constantly. Pour the sauce over the cooked meatloaf, and let rest 5 minutes before serving.

Beer and Maple Lentil Stew

Ingredients

6 slices bacon, diced
1 cup diced onion
1 clove garlic, minced
1 cup diced celery
1 cup diced carrot
3 cups beef stock
1 (12 ounce) bottle beer
1 cup dried brown lentils, rinsed and drained
1 tablespoon maple syrup
1/4 teaspoon ground nutmeg
1/4 teaspoon caraway seed
1/4 teaspoon celery salt
salt and ground black pepper to taste

Directions

Place a large pot over medium-high heat; cook the bacon in the pot until crisp, 5 to 7 minutes. Stir in the onion and garlic; continue to cook until onions are translucent, about 5 minutes. Stir in the celery and carrot; cook another 2 minutes.

Pour the beef stock and beer into the pot; bring to a boil. Stir in the lentils, syrup, nutmeg, caraway seed, and celery salt; cover and cook for 45 minutes. Season with salt and pepper.

Cream Soup Base

Ingredients

1/2 cup butter
6 tablespoons all-purpose flour
2 cups milk
2 cubes chicken bouillon
ground black pepper to taste

Directions

Melt butter in a saucepan. Add flour and make a paste. Add milk and bouillon cubes. Cook over low heat until thickened. Add pepper to taste. Add more milk when adding the other soup ingredients, depending on the thickness you desire.

To this base you may add steamed broccoli and American cheese; or chunks of baked potato (peel and all) with American cheese, bacon pieces, and chives; or pureed, stewed tomatoes for a bisque; or leeks that have been cleaned well, steamed, and chopped; or cooked asparagus cut in pieces (if canned asparagus is used, add some of the liquid as well), topped with grated cheese and bacon pieces.

Bacon-Wrapped Peanut Butter Jalapenos

Ingredients

8 jalapeno peppers, halved
lengthwise and seeded
1/2 cup peanut butter
8 slices bacon, cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill each jalapeno half with peanut butter and with a piece of bacon; secure the bacon with a toothpick. Arrange the wrapped jalapenos on a baking sheet.

Bake in the preheated oven until the bacon is dark brown, about 25 minutes.

Rolled Flank Steak

Ingredients

- 1 (2 pound) beef flank steak
- 1/4 cup soy sauce
- 1/2 cup olive oil
- 2 teaspoons steak seasoning
- 8 ounces thinly sliced provolone cheese
- 4 slices thick cut bacon
- 1/2 cup fresh spinach leaves
- 1/2 cup sliced crimini mushrooms
- 1/2 red bell pepper, seeded and cut into strips

Directions

Place the flank steak on a cutting board with the short end closest to you. Starting from one of the long sides, cut through the meat horizontally to within 1/2 inch of the opposite edge. (You can also ask your butcher to butterfly the flank steak for you instead of cutting it yourself.)

Mix the soy sauce, olive oil, and steak seasoning together in a gallon-sized resealable plastic bag. Marinate flank steak in the refrigerator 4 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease a glass baking dish.

Lay out the flank steak flat in front of you with the grain of the meat running from left to right. Layer the provolone across the steak, leaving a 1-inch border. Arrange the bacon, spinach, red pepper, and mushrooms across the cheese covered steak in stripes running in the same direction as the grain of the meat. Roll the flank steak up and away from you, so that when the roll is cut into the pinwheel shape, each of the filling ingredients can be seen. Roll firmly, but be careful not to squeeze the fillings out the ends. Once rolled, tie every 2 inches with kitchen twine.

Place in prepared baking dish, and bake in preheated oven for one hour, or until the internal temperature reaches 145 degrees F (65 degrees C). Remove from the oven and let rest for 5 to 10 minutes before cutting into 1 inch slices. Be sure to remove the twine before serving!

Slow Cooker Fifteen Bean Soup

Ingredients

1 large, meaty ham hock
4 slices bacon, diced
3 onions, chopped
3 carrots, diced
1 small head cabbage, shredded
3 tablespoons chili powder
1 clove garlic, minced
1 (8 ounce) package 15 bean mixture, soaked overnight
1 (28 ounce) can crushed tomatoes
1 teaspoon chopped fresh sage
salt and pepper to taste

Directions

Place the ham hock in a 5 to 6 quart slow cooker, and fill half way full with water. Set to High.

Heat a large skillet over medium heat. Cook the bacon for a few minutes, then add onions, carrots, and cabbage. Cook, stirring frequently for about 5 minutes. Stir in chili powder and garlic; cook for 2 more minutes. Transfer the mixture to the slow cooker, and add beans, tomatoes, and sage.

Cover, and cook 2 hours on High. Reduce heat to Low, and cook for 6 to 7 hours, or until beans are tender. Transfer ham hock to a cutting board, remove meat from bone, and return meat to slow cooker. Season with salt and fresh ground pepper to taste.

Father-in-Law's Scallops with Sun-Dried

Ingredients

4 slices double smoked bacon
1 1/2 tablespoons olive oil
12 large scallops, patted dry
1/2 cup dry white wine
3 tablespoons sun-dried tomatoes
packed in oil, drained and thinly
sliced
1/4 cup heavy cream
2 tablespoons butter, at room
temperature
2 teaspoons minced garlic
1 (8 ounce) package angel hair
pasta
salt and black pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon, and set aside.

Bring a large pot of lightly salted water to a boil for the pasta. While water is coming to a boil, heat olive oil in a large, heavy skillet over high heat, and pan-fry the scallops until browned and opaque, about 2 minutes per side. Remove scallops to a plate.

Stir the angel hair pasta into the boiling water, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink, and divide the hot pasta between 4 plates.

Pour white wine and sun-dried tomatoes into the skillet, and scrape up and dissolve any browned flavor bits left in the pan. Stir in the cream, bring to a boil over medium heat, reduce heat, and simmer until thickened, about 2 minutes. Remove the pan from the heat, and add the butter and garlic. Whisk the butter into the sauce, return the scallops to the pan, and cover with sauce.

Spoon scallops and sauce over the pasta, sprinkle with chopped bacon, and season to taste with salt and pepper.

Bacon Broccoli Salad

Ingredients

10 bacon strips, cooked and crumbled
1 cup fresh broccoli florets
1/2 cup raisins
1/2 cup sunflower seeds
1/2 cup mayonnaise
1/4 cup sugar
2 tablespoons vinegar

Directions

In a medium bowl, combine bacon, broccoli, raisins and sunflower seeds; set aside. Mix together mayonnaise, sugar and vinegar; pour over broccoli mixture and toss to coat. Cover and chill for 1 hour. Stir before serving.

Spaghetti Carbonara I

Ingredients

1 pound spaghetti
1 pound bacon, chopped
4 eggs, well beaten
1 cup grated Parmesan cheese
1/4 cup olive oil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving some of the drippings, crumble and set aside.

Scramble eggs in bacon drippings.

Place spaghetti in a large bowl. Pour in olive oil, and mix well; use enough to just moisten spaghetti. Stir in bacon, eggs, and Parmesan cheese. Serve immediately.

Baked Beans III

Ingredients

1 (28 ounce) can baked beans
1/2 pound bacon, cut into small pieces
8 ounces brown sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour beans into a 2 quart casserole dish.

Place bacon in a 9 inch skillet, completely covering bottom of pan. Spread brown sugar over bacon and cook on medium heat. When bacon grease starts to bubble up through the sugar, transfer to the casserole dish and mix with beans.

Bake in preheated oven for 45 minutes.

Marlee's Clam Chowder

Ingredients

8 slices bacon
1 cup chopped onion
1 cup chopped celery
7 cups clam juice
3 (28 ounce) cans stewed tomatoes
5 tablespoons dried thyme
2 (6.5 ounce) cans minced clams

Directions

In a large pot over medium heat, cook bacon until crisp. Remove and crumble. Return to pot with onion and celery and cook until onion is translucent. Stir in clam juice and tomatoes. Season with thyme and pour in clams. Simmer 45 minutes, until flavors are well blended.

Shrimp Gabriella

Ingredients

12 large shrimp
6 ounces provolone cheese, cut
into 12 strips
1/4 cup green chile peppers,
diced
6 slices bacon, cut in half
1/4 cup barbecue sauce

Directions

Peel, devein and butterfly the shrimp or prawns. (To butterfly shrimp: Split shrimp down the center, cutting almost completely through.)

Insert a strip of provolone cheese and 1 teaspoon of the diced green chilies into each shrimp. Fold over the shrimp and wrap with a half strip of bacon. Secure with wooden picks.

Cook shrimp on grill, basting with your favorite barbecue sauce, until bacon is cooked and shrimp is pink.

Shrimp Kisses

Ingredients

1 (8 ounce) package Monterey Jack cheese, cut into strips
40 large shrimp - peeled, deveined and butterflied
20 slices bacon, cut in half

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Place a small piece of cheese into the butterflied opening of each shrimp. Wrap half of a slice of bacon around each one to conceal the cheese, securing with toothpicks. Place on a cookie sheet.

Bake for 10 to 15 minutes in the preheated oven, until bacon is browned.

BLT Bow Tie Pasta Salad

Ingredients

2 1/2 cups uncooked bow tie pasta
6 cups torn romaine
1 1/2 cups cubed cooked chicken breast
1 medium tomato, diced
4 bacon strips, cooked and crumbled
1/3 cup reduced-fat mayonnaise
1/4 cup water
1 tablespoon barbecue sauce
1 1/2 teaspoons white vinegar
1/4 teaspoon pepper

Directions

Cook pasta according to package directions. Drain and rinse under cold water. In a large serving bowl, combine the pasta, romaine, chicken, tomato and bacon. In a small bowl, whisk together the mayonnaise, water, barbecue sauce, vinegar and pepper. Pour over pasta mixture; toss to coat evenly. Serve immediately.

Potato Casserole I

Ingredients

2 (2 pound) packages frozen hash brown potatoes
1/2 cup chopped onion
2 (10.75 ounce) cans condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons chopped fresh chives
1/4 pound butter, melted
1 (8 ounce) container sour cream
1/2 cup shredded sharp Cheddar cheese
1 tablespoon bacon bits (optional)
1/2 cup crushed potato chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a six quart casserole dish, mix together the hashbrowns, onion, chicken soup, mushroom soup, chives, butter, sour cream and cheese. Bake covered for 45 minutes.

Remove from oven, sprinkle with bacon and potato chips. Bake uncovered for 15 to 25 minutes.

BLT Pizza

Ingredients

4 slices bacon
1 (10 ounce) can refrigerated pizza crust dough
1 teaspoon olive oil
2 cups mozzarella cheese, shredded
1 tomato, chopped
2 cups shredded iceberg lettuce
2 tablespoons mayonnaise, or to taste
salt and pepper to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C), or according to package directions for pizza dough.

Place bacon in a heavy skillet over medium-high heat, and fry until browned, but not crisp. Drain on paper towels.

Stretch pizza dough out over a pizza stone, pan, or cookie sheet. Brush the dough with olive oil. Spread the shredded mozzarella over the crust, and arrange the tomatoes over the cheese. Chop bacon, and sprinkle evenly over the pizza.

Bake pizza for 10 to 15 minutes in the preheated oven, until the crust is golden and cheese is melted in the center. While the pizza is in the oven, toss the shredded lettuce with mayonnaise, and season lightly with salt and pepper. Top the finished pizza with the dressed lettuce, and serve immediately.

Sunchoke and Sausage Soup

Ingredients

4 slices turkey bacon, diced
1 (16 ounce) package turkey sausage, casings discarded, coarsely chopped
1 pound Jerusalem artichokes, peeled, halved, and cut into 1/2-inch slices
6 small white potatoes, peeled and halved
3 stalks celery, diced
1/2 large onion, diced
1 leek, white and light green parts only, chopped
3 cups chopped fresh spinach
2 cloves garlic, minced
1 quart chicken stock
1/2 cup chopped fresh parsley
2 tablespoons chopped fresh basil
2 tablespoons chopped fresh oregano
1 pinch cayenne pepper
1 pinch ground paprika
salt and pepper to taste
1/4 cup all-purpose flour
1 cup water

Directions

Place the turkey bacon, turkey sausage, artichokes, potatoes, celery, onion, leek, spinach, and garlic into a large saucepan. Pour in the chicken stock, and season with parsley, basil, oregano, cayenne pepper, paprika, salt, and pepper. Cover, and bring to a simmer over medium-high heat. Reduce heat to medium-low, and simmer 45 minutes.

Stir the flour into the water until no lumps remain. Stir into the simmering soup, and continue simmering, covered, 30 minutes until thickened, stirring occasionally.

Barbecue Butter Beans

Ingredients

2 (15 ounce) cans butter beans,
rinsed and drained
3/4 cup packed brown sugar
1/2 cup ketchup
1/2 cup chopped onion
3 bacon strips, diced

Directions

In a bowl, combine the beans, brown sugar, ketchup and onion. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bacon. Bake, uncovered, at 350 degrees for 1-1/2 hours.

Pan Seared Sea Bass with Warm Spinach Salad

Ingredients

1/4 cup CRISCO® Canola Oil*,
divided
4 (6 ounce) fillets sea bass
Salt and pepper to taste
1 red onion, cut into thin strips
2 cups button mushrooms, sliced
1 tomato, cut into 8 wedges
1 pound fresh baby spinach,
stems removed
4 slices crisply cooked bacon,
chopped
3 tablespoons sunflower seeds
1 tablespoon balsamic vinegar

Directions

In a large heavy skillet heat 2 tablespoons CRISCO® Oil over medium-high heat, until hot but not smoking. Sprinkle fillets with salt and pepper. Cook on one side, about 7 minutes, or until golden brown. Carefully turn each fillet; cook 5 minutes more. Remove from the pan and set aside.

Add the remaining CRISCO® Oil to the pan. Add onions, mushrooms, tomato, spinach, bacon and sunflower seeds; saute quickly over medium-high heat. Add vinegar; toss and cook just until warm. Place spinach mixture on 4 serving plates; top each with a sea bass fillet.

Frijoles II

Ingredients

1 1/2 cups dry pinto beans
1/2 teaspoon white sugar
1 teaspoon minced garlic
2 tablespoons finely chopped onion
2 slices smoked bacon
2 cups water
salt to taste

Directions

Place the beans, sugar, garlic, onion, and bacon into a slow cooker. Pour in the water, cover, and cook on High for 6 hours. Drain off 2/3 of the liquid, and discard bacon. Use a potato masher to mash beans to a chunky consistency. Season with salt to taste, and serve hot.

Baked Potato Skins

Ingredients

4 large baking potatoes, baked
3 tablespoons vegetable oil
1 tablespoon grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon paprika
1/8 teaspoon pepper
8 bacon strips, cooked and crumbled
1 1/2 cups shredded Cheddar cheese
1/2 cup sour cream
4 green onions, sliced

Directions

Cut potatoes in half lengthwise; scoop out pulp, leaving a 1/4-in. shell (save pulp for another use). Place potato skins on a greased baking sheet. Combine oil, Parmesan cheese, salt, garlic powder, paprika and pepper; brush over both sides of skins. Bake at 475 degrees F for 7 minutes; turn. Bake until crisp, about 7 minutes more. Sprinkle bacon and cheddar cheese inside skins. Bake 2 minutes longer or until the cheese is melted. Top with sour cream and onions. Serve immediately.

Tomato and Bacon Pasta Bake

Ingredients

18 ounces rotini pasta
1 tablespoon vegetable oil
1 onion, chopped
1 cup bacon, chopped
salt and pepper to taste
1 (10.75 ounce) can condensed tomato soup
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup milk

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan or skillet, add onion, bacon, salt and pepper. Cook until bacon is crispy and onion soft. Pour in tomato soup and stir; bring to boil. Stir in Cheddar cheese until melted and thick.

Combine sauce with pasta in a baking dish, trickle milk down the sides of the dish and stir slightly. Sprinkle with remaining cheese. Place under the oven broiler until sauce is thick and cheese browned.

Warm Sweet Potato Salad

Ingredients

6 large sweet potatoes, peeled and diced
4 large baking potatoes, peeled and diced
1/2 cup mayonnaise
1/4 cup Dijon mustard
1/3 cup balsamic vinegar
1 teaspoon ground turmeric
1 tablespoon chopped chives
salt and ground black pepper to taste
2 slices crisply cooked bacon, crumbled
2 green onions, finely chopped
1 red onion, finely chopped

Directions

Place the diced sweet potatoes and potatoes in a Dutch oven, cover with water, and bring to a boil. Boil until the potatoes are fork tender, but not mushy, about 20 minutes. Drain and cool the cooked potatoes slightly.

Meanwhile, mix together the mayonnaise, mustard, balsamic vinegar, turmeric, chives, salt and pepper in a large bowl. Add the bacon, green onions, red onion and cooked potatoes and toss to coat. Serve garnished with extra chives or green onion.

Fried Cabbage Texas Style

Ingredients

1 small head cabbage, thinly sliced
1 teaspoon white sugar
6 slices bacon
5 tablespoons corn bread mix
1/4 teaspoon cayenne pepper
1/2 cup chopped onion
2 fresh jalapeno peppers, seeded and julienned
salt and pepper to taste

Directions

Place the shredded cabbage into a large bowl, and sprinkle the sugar over it. This will remove the excess water from the cabbage. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving grease in skillet.

In a small bowl, mix together the cornbread mix and cayenne pepper. Stir into the cabbage until well blended. In the skillet the bacon was cooked in, saute onion and jalapeno in the hot bacon grease until tender. Stir in cabbage, and season with salt and pepper to taste. Cook until the cabbage wilts, about 15 minutes. Stir in crumbled bacon, and serve immediately.

Bacon Rosemary Mashed Potatoes

Ingredients

3 potatoes, cubed
1/4 cup butter
4 slices bacon
1 small red onion, chopped
1 clove garlic, minced
1 tablespoon minced fresh rosemary
1/2 cup milk
salt and pepper to taste

Directions

Place the cubed potatoes in a pot with enough salted water to cover. Bring to a boil, and cook until tender, about 30 minutes; drain. Add butter to drained potatoes to melt; set aside.

While the potatoes are cooking, place bacon in a large, deep skillet. Cook over medium high heat until very crisp, about 5 minutes. Remove bacon to paper towels to drain; allow to cool and crumble. Leave 2 tablespoons bacon drippings in skillet and return it to the heat.

Cook the onion and garlic in the bacon drippings until tender, about 4 minutes. Stir in the rosemary and cook for 1 minute more.

Mash the potatoes with the melted butter. Mix in the crumbled bacon, the onion mixture, and milk; season with salt and pepper.

Anika's Cheesy Green Bean Casserole

Ingredients

3 (15 ounce) cans French cut green beans, drained
1 (10.75 ounce) can condensed cream of mushroom soup
salt and pepper to taste
1 (5 ounce) jar bacon cheese spread
1 (6 ounce) can Cheddar-flavored French fried onions (such as French's®)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the green beans and mushroom soup in a large bowl. Spoon into 9x13 inch baking dish; season with salt and pepper. Dollop the cheese spread on top of the beans in heaping tablespoons.

Bake in preheated oven for 30 minutes. Remove from oven; scatter fried onions over casserole. Bake until onions are golden brown, about 5 additional minutes.

Pasta Carbonara

Ingredients

3 cups uncooked tube pasta
6 bacon strips, diced
2 garlic cloves, minced
1 1/4 cups milk
1 (8 ounce) package cream
cheese, cubed
1/2 cup butter or margarine,
cubed
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook bacon until crisp. Remove to paper towels. In the drippings, saute garlic until tender. Add the milk, cream cheese and butter; stir until smooth. Stir in the Parmesan cheese and bacon; heat through. Drain pasta; toss with sauce.

Asparagus Swiss Quiche

Ingredients

10 bacon strips, diced
1/2 cup chopped onion
1 pound fresh asparagus, trimmed
1 cup shredded Swiss cheese
1 tablespoon all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1 (9 inch) unbaked pastry shell
3 eggs
1/2 cup half-and-half cream

Directions

In a skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels; drain, reserving 1 tablespoon drippings. In the drippings, saute onion until browned; drain.

Cut eight asparagus spears into 4-in.-long spears for garnish. Cut remaining asparagus into 1-in. pieces. In a saucepan, cook all of the asparagus in a small amount of boiling water until crisp-tender; drain.

In a bowl, toss the bacon, onion, asparagus pieces, cheese, flour, salt and pepper. Pour into pastry shell. In a bowl, beat eggs and cream; pour over bacon mixture. Top with asparagus spears. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean and crust is golden brown. Let stand for 10 minutes before cutting.

Green Eggs and Ham Breakfast Sandwich

Ingredients

1 (10 ounce) container refrigerated extra large biscuit dough
1/2 pound sliced bacon
3 tablespoons olive oil
1/2 medium onion, chopped
1 jalapeno pepper, seeded and chopped
4 roasted green chile peppers, seeded and chopped
1 teaspoon salt
1 teaspoon pepper
6 eggs
1/2 cup milk
1 cup shredded Monterey Jack cheese

Directions

Prepare biscuits according to the directions on the package. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside.

Heat olive oil in a large skillet over medium heat. Add onion, jalapeno, green chile, salt, and pepper. Fry, stirring, until onions are soft. Whisk together the eggs and milk; pour into the skillet. Stir frequently until eggs are scrambled and cooked through.

Split biscuits in half. Place some of the scrambled egg mixture on the bottom half, criss-cross two slices of bacon over the eggs, then top with shredded Monterey Jack cheese. Place the other half of the biscuits on the top, and serve.

Bacon and Potato Soup

Ingredients

6 thick slices bacon
1 1/2 teaspoons olive oil
1/2 cup chopped onion
1/2 cup chopped carrots
1 stalk celery, chopped
4 cups low fat, low sodium chicken broth
4 cups cubed potatoes
1/8 teaspoon cayenne pepper
1/2 cup shredded Cheddar cheese
1/2 teaspoon kosher salt

Directions

Cook bacon until crisp in 3-quart saucepan, remove and drain well on paper towels. Discard bacon grease and wipe pan thoroughly with paper towel.

Meanwhile, prepare vegetables. Add olive oil to saucepan and add onion, carrot, and celery as they are cut up. Saute until onion is soft but not brown, about 3-4 minutes.

Stir in chicken broth, potatoes, and pepper; bring to a boil, reduce heat, and simmer, covered, until potatoes are tender, about 10-15 minutes.

Stir in cheese, heating just until melted--do not boil. Chop bacon and add to soup. Adjust seasoning to taste by adding salt, if desired. Serve at once.

Shrimp Embrochette

Ingredients

6 large shrimp - peeled, deveined and chopped
1 cup dry bread crumbs
1 (6 ounce) can crabmeat, drained
1 jalapeno pepper, seeded and minced
1 cup shredded pepperjack cheese
1/2 cup shredded Cheddar cheese
1/2 cup olive oil
garlic salt to taste
40 large shrimp - peeled, deveined and butterflied
20 thick slices bacon, cut in half
toothpicks

Directions

In a medium bowl, mix together the 6 chopped shrimp, bread crumbs, crabmeat, jalapeno pepper, pepperjack cheese, Cheddar cheese, olive oil and garlic salt. You can experiment with the amounts of shrimp and crab, just make sure the mixture holds together firmly when squeezed in your hand.

Preheat the oven's broiler.

Lay the bacon strips out on a clean work surface. Squeeze a small handful of the crab mixture tightly. Stuff it into a butterflied shrimp, and wrap with bacon. Secure with two toothpicks - I like to make an X out of toothpicks, it holds better. Place the shrimp on a roasting pan, or cookie sheet.

Broil shrimp for about 10 minutes, or until the bacon is crisped, then turn and broil on the other side.

Hot Water Cornbread

Ingredients

1 cup cornmeal
1 teaspoon salt
1 teaspoon white sugar
1 tablespoon shortening
3/4 cup boiling water

Directions

In a medium bowl, combine cornmeal, salt, and sugar. Add boiling water and shortening; stir until shortening melts.

Pour oil or bacon fat to a depth of 1/2 inch in a large skillet and heat to 375 degrees F (190 degrees C).

Shape cornmeal mixture into flattened balls using a heaping tablespoon as a measuring guide. Fry each in hot oil, turning once, until crisp and golden brown, about 5 minutes. Drain on paper towels. Serve at once with maple syrup or honey.

Seafood Quiche

Ingredients

1/2 pound bacon
1 recipe pastry for a 9 inch double crust pie
1 tablespoon butter, melted
4 eggs
2 cups half-and-half cream
1 teaspoon salt
1 pinch white sugar
1 pinch ground nutmeg
1 pinch ground cayenne pepper
1 pinch ground black pepper
1/4 pound shredded Swiss cheese
6 (6 ounce) cans crabmeat, shredded
1 (4 ounce) can canned shrimp, drain
1/2 cup sliced fresh mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 450 degrees F (230 degrees C).

Line a large pie pan or quiche pan with the pie shell. Brush shell with melted butter. Sprinkle bacon in bottom of pie pan.

Beat eggs with cream, salt, sugar, nutmeg, cayenne pepper and black pepper. Sprinkle the grated cheese over the bacon and then sprinkle the crab meat and shrimp over the cheese. Pour the egg mixture over everything and arrange the mushroom slices over the egg mixture.

Bake in preheated oven for 10 minutes, reduce heat to 350 degrees F (175 degrees C) and continue baking until set, about 25 to 30 minutes. Let cool for 10 minutes before serving.

German Potato Salad

Ingredients

4 potatoes
4 slices bacon
1 tablespoon all-purpose flour
2 tablespoons white sugar
1/3 cup water
1/4 cup white wine vinegar
1/2 cup chopped green onions
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve bacon fat.

Add the flour, sugar, water and vinegar to skillet and cook in reserved bacon fat over medium heat until dressing is thick.

Add bacon, potatoes and green onions to skillet and stir until coated. Cook until heated and season with salt and pepper. Serve warm.

Be Prepared Five-Bean Soup Mix

Ingredients

1 1/2 cups dried pinto beans
1 1/2 cups white kidney beans
1 cup dry kidney beans
1 cup dry lima beans
1 cup dry garbanzo beans
1/2 cup dried minced onion
1 tablespoon paprika
2 teaspoons salt
1 teaspoon mustard powder
1/2 teaspoon granulated garlic
1 tablespoon chicken bouillon powder
3 cubes beef bouillon
1 tablespoon dried parsley
1/4 cup bacon bits
1/4 cup mixed vegetable flakes
4 quarts water
1/4 cup vegetable oil (optional)
4 (14.5 ounce) cans whole peeled tomatoes

Directions

To make bean mix: Measure pinto, navy, kidney, lima, and garbanzo beans, and combine in a large airtight container or bag.

To make seasoning mix: Combine onion, paprika, salt, mustard powder, garlic, chicken bouillon powder, beef broth, parsley, bacon bits, and vegetable flakes in plastic bag and shake to mix. Place bag in bean container. Store at room temperature.

To make one batch (6 bowls) soup, start 2 1/2 hours before. Rinse 1 1/2 cups bean mix in sieve under running water. Place beans in a three-quart saucepan. Add 5 cups water, 1 tablespoon oil, and 1/4 cup seasoning mix. (You can add 1 can tomatoes and juice at this time, or you can add the juice and reserve the tomatoes to add near the end of the simmering time.) Bring to a boil, reduce heat and cover. Simmer for 2 to 2 1/2 hours until beans are tender.

Corn Chowder IV

Ingredients

3 pounds potatoes, peeled and diced
4 ounces bacon, diced
3/4 cup chopped onion
2 (15 ounce) cans creamed corn
1 (12 fluid ounce) can evaporated milk
3/4 cup whole milk
1/4 cup margarine
1 (8 ounce) package processed cheese, cubed
salt and pepper to taste

Directions

Place potatoes in a large pot with water to just cover; bring to a boil, then reduce heat and simmer until just tender, 15 minutes.

Meanwhile, cook bacon over medium heat in a large skillet with onion until just crisp. Drain and set aside.

When potatoes are just tender, stir bacon mixture, creamed corn, evaporated milk, milk, margarine, cheese, salt and pepper into the pot. Heat, stirring, 10 minutes, until cheese and margarine are melted and mixture is thoroughly heated.

Creamy Hash Browns

Ingredients

1 (2 pound) package frozen cubed hash brown potatoes
2 cups cubed or shredded process American cheese
2 cups sour cream
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 pound sliced bacon, cooked and crumbled
1 large onion, chopped
1/4 cup butter or margarine, melted
1/4 teaspoon black pepper

Directions

Place potatoes in an ungreased 5-qt. slow cooker. In a bowl, combine the remaining ingredients. Pour over potatoes and mix well.

Cover and cook on low for 4-5 hours or until potatoes are tender and heated through.

Indiana Corn Chowder

Ingredients

1/2 pound bacon, diced
1 onion, chopped
2 stalks celery, chopped
1 green bell pepper, chopped
1 carrot, chopped
1 (15 ounce) can cream-style corn
1 (15.25 ounce) can whole kernel corn
1 (32 ounce) carton chicken broth
5 potatoes, peeled and cubed
salt and pepper to taste

Directions

Place the bacon in a large pot and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Drain the bacon on a paper towel-lined plate. Stir in the onion, celery, bell pepper, and carrots. Cook and stir until the onions have softened and turned translucent, about 8 minutes. Add the cream-style corn, whole kernel corn, chicken broth, and potatoes. Bring to a boil; reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Stir in the diced bacon and season with salt and pepper to taste before serving.

English Muffins with Bacon Butter

Ingredients

1/2 cup butter or margarine,
softened
1/2 teaspoon Dijon mustard
4 bacon strips, cooked and
crumbled
4 English muffins, split

Directions

In a bowl, combine butter and mustard; stir in bacon. Toast the English muffins; spread with bacon butter. Refrigerate any leftover butter.

Sausage Mushroom Dressing

Ingredients

6 bacon strips, diced
1 pound fresh mushrooms, sliced
1 large onion, chopped
2 celery ribs, chopped
2 cloves garlic cloves, minced
1/2 cup butter, cubed
1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
28 cups day-old bread cubes
1 pound bulk pork sausage,
cooked and drained
2 1/4 cups chicken broth

Directions

In a large skillet, cook bacon until crisp. Remove to paper towels to drain. Reserve 2 tablespoons drippings. Saute the mushrooms, onion, celery and garlic in the drippings and butter until tender. Stir in the sage, salt and pepper.

In several large bowls, combine the mushroom mixture, bread cubes, sausage, broth and bacon; toss to coat.

Transfer to two greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 350 degrees F for 45 minutes. Bake, uncovered, 10-15 minutes longer or until lightly browned.

Indiana-Style Fried Cabbage

Ingredients

1/2 pound bacon, diced
3 tablespoons butter
1 small head cabbage, chopped
1 cup chopped celery
1 green bell pepper, chopped
salt and pepper to taste
1 (4.5 ounce) can mushrooms,
with liquid
1 onion, chopped

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Stir in butter, cabbage, celery, green pepper, salt, pepper, mushrooms and onions. Cover skillet and steam for 15 to 20 minutes. Stir several times during the course of steaming.

Sweet-Sour Lettuce Salad

Ingredients

1/2 cup sugar
1/4 cup vinegar
2 tablespoons water
3/4 cup half-and-half cream
8 cups torn salad greens
6 bacon strips, cooked and crumbled

Directions

In a jar with tight-fitting lid, combine the sugar, vinegar and water; shake until sugar is dissolved. Add cream; shake well. Just before serving, toss greens, bacon and dressing in a large bowl.

Individual Egg Bakes

Ingredients

8 bacon strips
1 cup ketchup, chili pepper
ketchup or salsa
8 eggs
salt and pepper to taste
Chopped fresh parsley

Directions

Partially cook bacon in microwave or oven until about halfway done (do not overcook); drain. Spray eight 10-oz. custard cups with nonstick cooking spray. Line each cup with one bacon strip. Spoon 2 tablespoons ketchup or salsa on top of bacon. Break one egg into each cup; season with salt and pepper. Place cups on a baking sheet. Bake, uncovered, at 375 degrees F for 18-20 minutes or until eggs reach desired doneness. Let stand 2 minutes. Run a knife around edge of cups; slip eggs out of cups onto a serving platter. Spoon sauce from the custard cups over eggs. Garnish with parsley if desired.

Arlene's Bacon & Crabmeat

Ingredients

1 pound sliced bacon, cut in half
1 (6 ounce) can crabmeat, drained
and flaked
1/4 cup duck sauce

Directions

Preheat the broiler.

Spread the bacon on a large baking sheet. Place a small mound of crabmeat at one end of each half slice of bacon. Roll bacon around the crabmeat, securing with toothpicks, if necessary.

Broil the rolled bacon 10 minutes, turning it once to ensure even browning, until evenly crisp and browned. Drain on paper towels and serve warm with duck sauce.

Kerr Lake Catfish Stew

Ingredients

5 slices bacon
1 1/2 cups chopped onion
1 (28 ounce) can tomatoes with liquid
1 (8 ounce) can tomato sauce
3 cups diced potatoes
2 tablespoons Worcestershire sauce
6 dashes hot pepper sauce (such as Tabasco®), or to taste
salt and pepper to taste
2 pounds catfish, cut into bite-sized pieces

Directions

Place the bacon in a Dutch oven or a large pot with a lid; cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Reserving the drippings in the skillet, remove the bacon to a plate lined with paper towels to drain. Crumble the bacon and set aside.

Put the onions in the pot; cover and allow to cook about 5 minutes. Stir the tomatoes, tomato sauce, potatoes, Worcestershire sauce, and hot pepper sauce into the onions. Season with salt and pepper; allow to simmer 30 minutes. Stir the crumbled bacon and catfish into the mixture; continue cooking until the fish flakes easily, about 10 minutes more.

Spaghetti with Salami and Bacon

Ingredients

1 (16 ounce) package uncooked spaghetti
2 tablespoons olive oil
1 tablespoon butter
1/4 pound hard salami, diced
2 slices bacon, chopped
1 clove garlic, chopped
1 leek, thinly sliced
salt and pepper, to taste
2 tablespoons chopped fresh basil
2 tomatoes, diced
4 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat the olive oil and butter in a large skillet over medium heat. Place salami and bacon in the skillet; cook until just starting to crisp. Stir in garlic and leek; season with salt and pepper, and cook 2 minutes more. Stir in tomatoes and 1 tablespoon basil; cook 1 minute more.

Mix the cooked pasta into the contents of the skillet, along with 3 tablespoons Parmesan. Serve topped with remaining Parmesan and basil.

Spicy Black Bean Potato Salad

Ingredients

8 medium red potatoes
4 eggs
8 slices bacon
1 (15 ounce) can black beans,
drained and rinsed
3 green onions, diced
3 fresh jalapeno peppers, diced
1/2 green bell pepper, diced
2 1/2 cups mayonnaise
2 tablespoons brown mustard
1 teaspoon Cajun seasoning
salt and pepper to taste

Directions

Place potatoes in a pot with enough water to cover. Bring to a boil, and cook until tender. Drain, dice, and cool.

Place eggs in a pot with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover saucepan, and let eggs stand in hot water for 10 to 12 minutes. Drain, cool, peel and chop.

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain, crumble and set aside.

In a large bowl, mix chopped eggs, 1/2 the bacon, black beans, green onions, jalapeno peppers, bell pepper, mayonnaise, mustard, and Cajun seasoning. Gently mix in diced, cooled potatoes. Season with salt and pepper, and sprinkle with remaining bacon. Cover, and refrigerate until ready to serve.

Firehouse Jalapenos

Ingredients

30 jalapeno peppers, halved and seeded
1 (8 ounce) package cream cheese, softened
30 small smoked sausages (such as Lit'l Smokies®)
1 (1 pound) package thin-sliced bacon, cut in half
60 toothpicks
1/2 cup barbeque sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill the jalapeno pepper halves with softened cream cheese, then place a smoked sausage into each pepper on top of the cheese. Wrap each piece with a half strip of bacon and secure with a toothpick. Place the peppers onto a baking sheet and brush with the barbeque sauce.

Bake in the preheated oven until the bacon is crispy, about 30 minutes.

Fried Spinach

Ingredients

1 (12 fluid ounce) can spinach,
drained
1 egg
1/4 cup milk
1 tablespoon bacon bits

Directions

Place spinach in a large skillet.

Whisk egg, milk and bacon bits together in a small bowl, then pour mixture into the skillet with spinach. Cook over a medium-low heat; stirring frequently until most of the moisture is absorbed into the spinach. Serve warm.

Beer-Baked Irish Beef

Ingredients

6 slices bacon, diced
1/3 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon ground allspice
2 1/2 pounds cubed beef stew meat
4 carrots, peeled and cut diagonally into 1-inch pieces
4 large onions, cut into eighths
2 cloves garlic, chopped
1/4 cup minced fresh parsley
1 teaspoon dried rosemary, crushed
1 teaspoon dried marjoram
1 bay leaf
1 (12 fluid ounce) can or bottle Irish stout beer

Directions

Place the bacon in a large nonstick skillet, and cook over medium heat until crisp and brown. Remove the bacon pieces and set aside, leaving the drippings in the skillet.

Place the flour, salt, black pepper, and allspice in a large plastic zipper bag, and shake a few times to combine. Place the beef stew meat into the bag, and shake to coat the meat with flour mixture. Place the meat pieces in the skillet with the bacon drippings, and cook the meat until brown on all sides.

Remove the browned meat to a slow cooker, and add the carrots, onions, garlic, parsley, rosemary, marjoram, and bay leaf to the cooker.

Pour the beer into the skillet, and bring to a boil over medium-low heat, scraping all the browned bits of flavor from the bottom of the skillet. Pour the beer into the slow cooker, over the meat and vegetables. Cover, and cook on Medium setting until the meat is very tender, 4 to 5 hours.

Before serving, remove the bay leaf, and sprinkle the stew with the reserved bacon pieces.

Turkey Wraps

Ingredients

1 (8 ounce) package cream cheese with chives
2 tablespoons Dijon mustard
6 (8 inch) whole wheat tortillas
1 1/2 cups finely shredded iceberg lettuce
12 slices thinly sliced deli turkey
3/4 cup shredded Swiss cheese
1 large tomato, seeded and diced
1 large avocado, sliced
6 slices bacon, cooked and crumbled

Directions

Mix together the cream cheese and Dijon mustard until smooth. Spread each tortilla with about 2 tablespoons of the cream cheese mixture, spreading to within 1/4 inch of the edge of the tortillas.

Arrange about 1/4 cup of shredded lettuce on each tortilla, and press the lettuce down into the cream cheese mixture. Place 2 turkey slices per tortilla over the lettuce, and sprinkle with 2 tablespoons of shredded Swiss cheese. Top each tortilla evenly with tomato, avocado slices, and crumbled bacon.

Roll each tortilla up tightly, and cut in half across the middle with a slightly diagonal cut.

Spanish Tortilla

Ingredients

1/4 cup olive oil
2 potatoes, peeled
4 slices bacon
2 slices cooked ham, diced
1/2 onion, thinly sliced
1/2 red bell pepper, sliced
4 eggs
1/4 teaspoon Spanish seasoning

Directions

Slice edges off of potatoes so that potatoes are roughly square; thinly slice. Heat olive oil in medium skillet over medium heat. Add potatoes and lightly fry. Remove potatoes with a slotted spoon and set aside.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Remove bacon, crumble and set aside. Reserve 1 tablespoon bacon grease and cook ham, onion and red pepper. Remove from heat.

Beat together eggs and Spanish seasoning. Pour eggs into skillet with vegetables. Add bacon and potatoes. Cook over medium heat, without stirring until bottom begins to brown. Turn omelet over and allow both sides to brown. Serve warm.

Southern Style Tomato Gravy

Ingredients

1 (1 pound) package bacon
1 teaspoon butter
2 tablespoons flour
2 (28 ounce) cans whole tomatoes
2 teaspoons salt
4 teaspoons ground black pepper
1 (3 ounce) package cream cheese, softened (optional)
1/2 cup heavy cream

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Reserving the drippings in the pan, remove the bacon to a paper towel-lined plate to drain.

Stir the butter and flour into the bacon drippings. Scrape the browned bits of food off of the bottom of the pan with a wooden spoon; cook and stir together until beginning to thicken, about 3 minutes. Stir the tomatoes into the mixture, using the spoon to break the tomatoes into small pieces while cooking; season with salt and pepper. Add the cream cheese and heavy cream; reduce heat to medium-low and simmer, stirring frequently, until hot and thick, about 10 minutes.

Blue Cheese Green Beans

Ingredients

4 teaspoons half-and-half cream
1 tablespoon white wine vinegar
or cider vinegar
1 tablespoon crumbled blue
cheese
1 1/2 teaspoons grated Parmesan
cheese
1/4 teaspoon dried oregano
1/8 teaspoon salt
1/8 teaspoon pepper
1 pinch sugar
2 tablespoons olive or vegetable
oil
1 pound fresh green beans,
trimmed
4 bacon strips, cooked and
crumbled

Directions

Place the first eight ingredients in a blender; cover and process until combined. Gradually add oil in a steady stream, processing until smooth; set aside. Place the beans in a large saucepan and cover with water; bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender. Drain and place in a serving bowl. Drizzle with the blue cheese mixture and sprinkle with bacon.

Stuffed Pumpkin I

Ingredients

1 cup wild rice
1 medium sugar pumpkin
2 teaspoons salt
1/2 teaspoon dry mustard
2 tablespoons bacon grease
1 pound ground venison
1 onion, chopped
3 eggs, beaten
1 teaspoon dried sage
1/2 teaspoon ground black pepper

Directions

In a saucepan, bring 4 cups water to a boil. Add wild rice and stir. Reduce heat, cover and simmer 1 hour, or until tender.

Preheat oven to 350 degrees F (175 degrees C).

Remove the top of the pumpkin and scoop out pulp and seeds. Prick the pumpkin interior with a fork and rub with 1 teaspoon salt and dry mustard.

Heat bacon grease in a large skillet over medium-high heat. Stir in the ground venison and onion. Slowly cook and stir until evenly brown. Remove from heat. Mix in the wild rice, remaining salt, eggs, sage and pepper. Stuff the pumpkin with the venison mixture. Place pumpkin in a shallow baking pan with 1/2 inch water.

Bake the pumpkin in the preheated oven 1 1/2 hours, or until tender. Add more water to the pan as necessary to avoid sticking.

Breakfast Cookies

Ingredients

1/2 cup butter, softened
3/4 cup sugar
1 egg
1 cup all-purpose flour
1/4 teaspoon baking soda
10 bacon strips, cooked and crumbled
2 cups cornflakes
1/2 cup raisins

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. Add flour and baking soda; mix well. Stir in bacon, cornflakes and raisins. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.

Bake at 350 degrees F for 15-18 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks. Store in the refrigerator.

Sweet and Tangy Spareribs

Ingredients

1/4 cup bacon drippings
3 pounds pork spareribs
1 tablespoon garlic salt
1 teaspoon black pepper
1/4 cup prepared mustard
1/4 cup light molasses
1/4 cup soy sauce
3 tablespoons vinegar
2 tablespoons Worcestershire sauce
2 teaspoons hot pepper sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat bacon drippings in a large, heavy skillet over medium heat. Place spareribs in the skillet, and brown on each side for about 5 minutes. Season with garlic salt and pepper.

In a medium bowl, mix mustard, molasses, soy sauce, vinegar, Worcestershire sauce, and hot pepper sauce.

Place browned ribs in a large baking dish. Cover with the mustard sauce mixture.

Bake 2 1/2 to 3 hours in the preheated oven, basting occasionally with the sauce mixture, to an internal temperature of 160 degrees F (70 degrees C).

Allana's Zesty Red Clam Chowder

Ingredients

6 slices bacon
1 tablespoon vegetable oil
1 onion, chopped
2 carrots, peeled and chopped
2 stalks celery, chopped
1 large potato, peeled and diced
2 cups clam juice
1 (14.5 ounce) can diced tomatoes, drained
1 (15 ounce) can tomato sauce
1/4 teaspoon ground white pepper
1/4 teaspoon seasoning salt
1/2 teaspoon dried parsley
1/4 teaspoon dried marjoram
1/4 teaspoon garlic powder
1/4 teaspoon dried thyme
1/4 teaspoon dry mustard
1/2 teaspoon Cajun seasoning
5 drops hot pepper sauce
2 (6.5 ounce) cans minced clams, drained
1 (6.5 ounce) can large shrimp, drained

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large saucepan over medium heat, place the vegetable oil, onion, carrots and celery. Slowly cook and stir 5 minutes, or until the vegetables are tender. Mix in the bacon, potato, clam juice, tomatoes, tomato sauce, white pepper, seasoning salt, parsley, marjoram, garlic powder, thyme, mustard, Cajun seasoning and hot pepper sauce. Reduce heat and simmer until the potato is tender, about 20 minutes.

Mix in the clams and shrimp. Cook approximately 5 minutes more and serve.

Sweet and Sour Green Beans

Ingredients

2 (15 ounce) cans green beans,
drained, juices reserved
3 slices bacon, chopped
1 cup chopped onion
1 tablespoon all-purpose flour
1/4 cup apple cider vinegar
2 tablespoons sugar
1 teaspoon salt
1/4 teaspoon pepper

Directions

Cook bacon in a medium skillet over medium-high heat, stirring occasionally, until well-browned. Add onion and cook until translucent. Stir in flour and cook 2 minutes more.

Pour vinegar and 3/4 cup of the reserved green bean liquid into the pan. Add sugar, salt, and pepper, and stir to combine. Bring to a boil, reduce to a simmer, and stir in the green beans. Continue cooking at a low simmer until beans are hot.

Bacon 'N' Egg Tacos

Ingredients

6 eggs
1/4 cup crumbled cooked bacon
2 tablespoons butter or margarine
3 slices process American cheese, diced
1/4 teaspoon salt
1/4 teaspoon pepper
6 (6 inch) flour tortillas, warmed
Salsa

Directions

In a bowl, beat the egg; add bacon. melt butter in a skillet over medium heat. Add egg mixture; cook and stir until the eggs are completely set. Stir in the cheese, salt and pepper. Spoon 1/4 cup down the center of each tortilla; fold sides over filling. Serve with salsa if desired.

Deluxe French Beef Stew

Ingredients

3 slices bacon
2 pounds beef stew meat
1 cup dry red wine
1 cube beef bouillon
1 cup boiling water
2 cloves garlic, crushed
1 tablespoon dried minced onion
2 teaspoons salt
1/4 teaspoon dried thyme
strip of orange peel
2 tablespoons cornstarch
2 tablespoons cold water
1 1/2 cups pickled pearl onions,
drained
3/4 pound fresh button
mushrooms, halved
1/2 cup pitted black olives
1 (10 ounce) package frozen green
peas, thawed and drained

Directions

Place bacon strips in a stock pot or Dutch oven over medium heat. Cook until browned and crisp. Set bacon aside, and brown the beef cubes in bacon fat. Gradually stir in the wine, scraping up any browned bits as you stir. Dissolve the bouillon cube in boiling water, and pour into the pan. Add garlic, thyme, minced onion, salt and orange peel. Reduce heat to low, cover, and simmer for one hour, until meat is tender.

Dissolve cornstarch in cold water, and pour into the soup. When soup has thickened, add the peas, onions, olives and mushrooms. Cook until heated through, and serve.

Restaurant-Quality Baked Potato Soup

Ingredients

2 potatoes
3 tablespoons margarine
2 cups chopped white onion
2 tablespoons all-purpose flour
4 cups chicken stock
2 cups water
1/4 cup cornstarch
1 1/2 cups instant mashed potato flakes
1 teaspoon salt
3/4 teaspoon ground black pepper
1/2 teaspoon dried basil
1/8 teaspoon dried thyme
1 cup half-and-half
1/2 cup shredded Cheddar cheese
8 ounces bacon - cooked and crumbled
2 green onions, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C). Bake potatoes for 1 hour, or until done. Set aside to cool.

Melt butter in a 3 quart saucepan over medium heat. Saute onions until tender and golden brown. Stir in flour, and cook 5 minutes to make a roux. Pour in chicken stock and water. Add cornstarch and mashed potato flakes. Season with salt, pepper, basil and thyme. Bring to a boil, reduce heat, and simmer for 5 minutes.

Remove the skin from the cooled potatoes, and discard. Dice the potatoes into 1/2 inch cubes, and stir into soup, along with the half-and-half. Simmer for 15 to 20 minutes, or until thick. Spoon into bowls, and garnish with shredded cheese, bacon and chopped green onion.

Seven Layer Salad

Ingredients

1 pound bacon
1 large head iceberg lettuce -
rinsed, dried, and chopped
1 red onion, chopped
1 (10 ounce) package frozen green
peas, thawed
10 ounces shredded Cheddar
cheese
1 cup chopped cauliflower
1 1/4 cups mayonnaise
2 tablespoons white sugar
2/3 cup grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a large flat bowl, place the chopped lettuce and top with a layer of onion, peas, shredded cheese, cauliflower and bacon.

Prepare the dressing by whisking together the mayonnaise, sugar and Parmesan cheese. Drizzle over salad and refrigerate until chilled.

Saucy Green Beans

Ingredients

2 pounds fresh green beans
1/3 cup chopped onion
1/4 cup butter
3 tablespoons all-purpose flour
1 tablespoon sugar
1 1/4 cups milk
1 cup sour cream
3 tablespoons minced fresh parsley
3 tablespoons white vinegar
salt and pepper to taste
6 bacon strips, cooked and crumbled

Directions

Place beans in a large saucepan and cover with water; bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender.

Meanwhile, in another saucepan, saute onion in butter. Stir in flour and sugar until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in the sour cream, parsley and vinegar until blended (do not boil).

Drain beans; place in a serving bowl. Season with salt and pepper. Top with sauce and bacon.

Elvis Sandwich

Ingredients

3 tablespoons peanut butter
2 slices white bread
1 banana, peeled and sliced
3 slices cooked bacon
1 1/2 teaspoons butter

Directions

Spread the peanut butter on one side of one slice of bread. Top with sliced banana, then slices of cooked bacon. Cover with the other slice of bread. Spread butter on the outside of the sandwich.

Heat a skillet over medium heat. Fry the sandwich on each side until golden brown and peanut butter is melted, about 4 minutes total.

Fifteen Bean Soup

Ingredients

1 (16 ounce) package dry mixed beans
6 slices bacon
1 onion, chopped
1 tablespoon garlic powder
1 (15 ounce) can mixed vegetables, drained
water to cover
salt and pepper to taste

Directions

Soak beans in a large bowl overnight; drain.

In a large pot over medium high heat, combine the beans, bacon, onion, garlic powder and mixed vegetables. Fill with water to cover and season with salt and pepper to taste.

Bring to a boil, reduce heat to low and simmer for 60 to 90 minutes, or until beans are tender.

Tossed Broccoli Salad

Ingredients

2 pounds fresh broccoli, trimmed
and cut into 1 inch pieces
1/2 pound bacon, fried and
crumbled
2 cups shredded mozzarella
cheese
1/2 red onion, chopped
DRESSING:
1 cup mayonnaise
1/2 cup sugar
2 tablespoons cider vinegar

Directions

In a large salad bowl, combine broccoli, bacon, cheese and onion.
In a separate bowl, combine all dressing ingredients. Toss with
broccoli mixture.

Panhandle Grits

Ingredients

1/2 pound smoked sausage, thinly sliced
1 cup diced cooked ham
1/2 pound sliced bacon, diced
1 onion, finely chopped
1/2 cup chopped green bell pepper
3 cups chopped fresh tomato
1 teaspoon garlic powder
1 teaspoon garlic powder
4 cups water
1 tablespoon Worcestershire sauce
1 teaspoon ground black pepper
1 teaspoon salt
1 tablespoon hot pepper sauce (e.g. Tabasco, etc.)
1 cup yellow stone-ground grits
1 cup shredded Cheddar cheese

Directions

Heat a large saucepan over medium-high heat. Add sausage, ham and bacon; cook and stir until browned. Remove the meat from the pan and set aside. Reserve 2 tablespoons of grease in the pan.

Return the pan to medium heat and add the onion, bell pepper, tomatoes and garlic powder. Cook and stir until onion is tender. Pour in the water and season with Worcestershire sauce, pepper, salt and hot pepper sauce; bring to a boil.

Gradually stir in the grits, cover and reduce the heat to low. Simmer, stirring frequently, until the mixture is thick, 5 to 10 minutes. Return the meat to the pot and stir in cheese. Heat through until cheese is melted.

Tomato Macaroni Casserole

Ingredients

4 cups cooked elbow macaroni
1 (14.5 ounce) can diced tomatoes, drained
1 (10 ounce) can diced tomatoes and green chilies, undrained
4 ounces shredded Colby-Monterey Jack cheese
6 bacon strips, cooked and crumbled

Directions

In a greased 11-in. x 7-in. x 2-in. microwave-safe dish, combine the macaroni, tomatoes and 3/4 cup cheese; mix well. Cover and microwave on high for 3 minutes; stir. Cover and heat 1 minute longer. Sprinkle with bacon and remaining cheese. Microwave, uncovered, for 30-45 seconds or until cheese is melted. Let stand for 5 minutes before serving.

Caramelized Bacon

Ingredients

1 1/4 cups packed brown sugar
1/2 teaspoon ground cinnamon
1 pound sliced bacon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a shallow bowl, mix brown sugar and cinnamon. Dip bacon slices in the brown sugar mixture to coat, and arrange in a single layer on a baking sheet.

Bake 8 minutes in the preheated oven, turning once, until dark golden brown. Allow to cool slightly before serving.

Cajun Chicken Club

Ingredients

4 pounds skinless, boneless chicken breast halves
1/2 teaspoon Cajun seasoning
1 tablespoon vegetable oil
4 slices Swiss cheese
1/4 cup creamy Parmesan salad dressing
4 sandwich rolls, split and toasted
8 tomato slices
8 bacon strips, cooked

Directions

Flatten the chicken to 3/8-in. thickness; sprinkle with Cajun seasoning. In a skillet, cook chicken in oil for 5 minutes on each side or until juices run clear. Place cheese over chicken. Remove from the heat; cover and let stand for 1 minute or until cheese begins to melt. Spread dressing over both halves of rolls. Layer bottom halves with two slices of tomato, chicken and two strips of bacon; replace tops.

Saucy Franks with Rice

Ingredients

4 bacon strips, diced
1/2 cup chopped onion
1/3 cup chopped green pepper
1/3 cup chopped celery
2 garlic cloves, minced
1 cup unsweetened pineapple juice
3/4 cup ketchup
1/4 teaspoon salt
1/4 teaspoon chili powder
1 (16 ounce) package hot dogs, cut into bite-size pieces
5 cups hot cooked rice

Directions

In a saucepan over medium heat, cook bacon until crisp. Remove bacon to paper towels; set aside. Drain, reserving 1 tablespoon of drippings. Saute onion, green pepper, celery and garlic in drippings until tender. Add pineapple juice, ketchup, salt and chili powder; mix well. Bring to a boil. Add hot dogs; return to a boil. Reduce heat; cover and simmer for 5-8 minutes or until heated through. Serve over rice. Sprinkle with bacon.

Sombrero Fajitas

Ingredients

3 pounds beef skirt steak
3 teaspoons garlic powder
3 teaspoons fajita seasoning
8 slices bacon
1 onion, chopped
1 bell pepper, chopped
1/2 bunch cilantro, chopped
1 large tomato, chopped
10 ounces shredded Monterey Jack cheese

Directions

Rub steaks with garlic powder and fajita seasoning, and cut into 1 1/2-inch strips. Set aside.

In a large skillet over medium heat, cook bacon until just crisp and brown. Stir chopped onion, bell pepper, and cilantro into the skillet with the bacon. Add steak strips, and cook, stirring frequently, about 7 minutes. Stir in tomatoes, heat through; remove from heat, and top with Monterey Jack cheese.

Cornbread Salad II

Ingredients

16 ounces cornbread muffin mix
2 eggs
2/3 cup milk
1 pound bacon
1/2 cup sweet pickle juice
1 1/2 cups mayonnaise
1 onion, finely chopped
1 green bell pepper, finely chopped
2 tomatoes, diced
1 cup chopped sweet pickle

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Combine the cornbread muffin mix, eggs and milk, stir until just combined. Pour batter into the prepared pan.

Bake for 20 to 30 minutes or until a knife inserted in the center comes out clean. Set aside to cool. Once cool crumble into bite-size chunks.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Whisk together the pickle juice and mayonnaise.

In a large bowl layer 1/2 of the crumbled cornbread followed by the onion, pepper, tomatoes and pickles. Drizzle with 1/2 of the dressing and repeat. Top with bacon and chill for 1 hour.

Quick and Easy Eggs Benedict

Ingredients

4 slices Canadian bacon
1 teaspoon white vinegar
4 eggs
1 cup butter
3 egg yolks
1 tablespoon heavy cream
1 dash ground cayenne pepper
1/2 teaspoon salt
1 tablespoon lemon juice
4 English muffins, split and
toasted

Directions

In a skillet over medium-high heat, fry the Canadian bacon on each side until evenly browned.

Fill a large saucepan with about 3 inches water, and bring to a simmer. Pour in the vinegar. Carefully break the 4 eggs into the water, and cook 2 to 3 minutes, until whites are set but yolks are still soft. Remove eggs with a slotted spoon.

Meanwhile, melt the butter until bubbly in a small pan or in the microwave. Remove from heat before butter browns.

In a blender or large food processor, blend the egg yolks, heavy cream, cayenne pepper, and salt until smooth. Add half of the hot butter in a thin steady stream, slow enough so that it blends in at least as fast as you are pouring it in. Blend in the lemon juice using the same method, then the remaining butter.

Place open English muffins onto serving plates. Top with 1 slice Canadian bacon and 1 poached egg. Drizzle with the cream sauce, and serve at once.

Quick Corn Chowder

Ingredients

- 1 bacon, diced
- 1 medium onion, diced
- 1 (14.5 ounce) can chicken broth
- 2 cups water
- 2 large potatoes, peeled and diced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (15 ounce) can whole kernel corn, drained
- 1 cup milk, divided
- 1/4 cup all-purpose flour
- Chopped fresh parsley

Directions

In a 3-qt. saucepan, cook bacon until crisp; remove to paper towel to drain. Sauté onion in drippings until tender. Add broth, water and potatoes; bring to a boil. Reduce heat; cover and simmer for 15 minutes or until potatoes are tender. Add salt and pepper; mix well. Add corn and 3/4 cup of milk. Combine flour and remaining milk until smooth; add to soup. Bring to a boil; cook and stir for 2 minutes. Garnish with bacon and parsley if desired.

Broccoli Salad III

Ingredients

1 head fresh broccoli, chopped
2 cups seedless grapes
1 onion, finely diced
12 slices turkey bacon
1 cup sunflower seeds
1/4 cup white sugar
1/2 cup mayonnaise
1 tablespoon white wine vinegar

Directions

Place turkey bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Prepare dressing by whisking together the sugar, salad dressing or mayonnaise and vinegar. Pour over broccoli, grapes, onion, turkey bacon and sunflower seeds. Toss until well coated, refrigerate until chilled and serve.

Three Cheese Baked Mashed Potatoes

Ingredients

4 cups prepared instant mashed potatoes
2 cups shredded Cheddar cheese
4 slices American cheese
3/4 cup grated Parmesan cheese
1 (3 ounce) can bacon bits
1 finely chopped onion
salt and pepper to taste
1 pinch garlic powder
1/4 cup butter, melted
1/4 cup grated Parmesan cheese
1 cup dry bread crumbs
1 pinch onion powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole, combine mashed potatoes, Cheddar cheese, American cheese, Parmesan cheese, bacon bits (reserving 1 tablespoon of the bacon bits for later use), onion, salt, pepper and garlic powder. Stir until the cheeses begin to melt.

Combine melted butter, 1/4 cup Parmesan cheese, reserved bacon bits, onion powder and bread crumbs. Crumble mixture over the potato-cheese mixture.

Bake in preheated oven for 30 minutes, or until the topping has browned.

Crab and Pea Salad

Ingredients

8 slices bacon
1 (10 ounce) package frozen green peas, thawed
1 pound imitation crab meat, flaked
1/2 cup mayonnaise
1/4 teaspoon onion powder

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, combine peas, imitation crab, bacon, mayonnaise, and onion powder. Mix thoroughly. Cover and refrigerate until serving.

Ranch Pasta Salad

Ingredients

16 ounces pasta
1 (6 ounce) can black olives,
drained and chopped
1 (5 ounce) jar stuffed green
olives, sliced
8 ounces shredded Cheddar
cheese
8 ounces shredded Monterey
Jack cheese
2 1/2 tablespoons bacon bits
1 (16 ounce) bottle ranch-style
salad dressing
1/2 cup chopped green onions
1/2 teaspoon ground black
pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large bowl, combine black olives, green olives, Cheddar cheese, Monterey Jack cheese, bacon bits, dressing, onion, ground black pepper and pasta; mix well.

Cover bowl, refrigerate to chill for one hour, and serve.

Bacon Chicken and Dumplings

Ingredients

3 slices bacon
3 large potatoes, peeled and diced
1 onion, diced
4 skinless, boneless chicken breast halves - diced
3 cups chicken broth
1 teaspoon poultry seasoning
salt and pepper to taste
1 (15.25 ounce) can whole kernel corn, drained and rinsed
3 cups half-and-half
1 1/2 cups biscuit mix
1 cup milk

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside; reserve bacon drippings in skillet.

Add potatoes, onion and chicken to bacon drippings and cook for 15 minutes, stirring occasionally. Pour in chicken broth; season with poultry seasoning, salt and pepper. Stir in corn, and simmer all together for 15 minutes.

Pour in half-and-half and bring to a boil; add crumbled bacon. In a medium bowl, combine biscuit mix with milk and mix well (dough should be thick). Drop tablespoon sizes of dough into boiling mixture; reduce heat and simmer for 10 minutes uncovered, then another 10 minutes covered. (Note: Do not stir while simmering, or dumplings will break apart). Serve hot.

Bacon-Wrapped Scallops

Ingredients

20 leaves fresh baby spinach
10 uncooked sea scallops, halved
10 bacon strips, halved widthwise
Lemon wedges

Directions

fold a spinach leaf around each scallop half. Wrap bacon over spinach and secure with a toothpick. Place on baking sheet or broiler pan. Broil 3-4 in. from the heat for 6 minutes on each side or until bacon is crisp. Squeeze lemon over each. Serve immediately.

Sunny-Side-Up Pizza

Ingredients

1 (10 ounce) package pre-baked thin Italian bread shell crust
6 eggs
1 1/2 cups shredded mozzarella cheese
8 bacon strips, cooked and crumbled
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1 small onion, chopped

Directions

Place crust on a greased pizza pan. Using a 2-1/2-in. biscuit cutter, cut out six circles from crust, evenly spaced and about 1 in. from edge. (Remove circles and save for another use.)

Bread an egg into each hole. Sprinkle with cheese, bacon, peppers and onion. Bake at 450 degrees F for 8-10 minutes or until the eggs are completely set.

Avocado and Bacon Soup

Ingredients

1/2 pound bacon
1 medium onion, chopped
2 stalks celery, chopped
1 quart chicken stock
2 avocados - peeled, pitted, and chopped
1/2 cup white wine
1 lime, juiced
1 cup heavy cream
salt and pepper to taste

Directions

In a skillet over medium heat, cook the bacon until evenly brown. Drain, reserving 1 tablespoon grease in the skillet, chop, and set aside. Place onion and celery in the skillet, and cook until tender.

Transfer the onion and celery to a blender or food processor. Pour in 1/2 the chicken stock, add avocados, and blend until smooth.

Transfer blender mixture to a large pot over medium heat. Whisk in remaining stock, wine, lime juice, and heavy cream. Season with salt and pepper. Cook, stirring often, until heated through, but do not boil. Garnish with chopped bacon to serve.

Braised Venison with Rosemary and Shiitake

Ingredients

2 tablespoons bacon drippings
1 1/2 pounds venison, cut into 2 inch cubes
2 cups fresh shiitake mushrooms, stemmed and sliced
2 medium onions, chopped
4 cloves garlic, minced
2 tablespoons cognac or brandy (optional)
2 cups dry red wine
1 cube beef bouillon
1/4 teaspoon black pepper
1/2 teaspoon dried thyme leaves
1 1/4 teaspoons dried rosemary
2 bay leaves
1 (8 ounce) package baby carrots (optional)
1 tablespoon cornstarch (optional)
2 tablespoons water (optional)

Directions

Melt the bacon drippings in a large Dutch oven over medium-high heat. Sear the venison in two batches until nicely browned and remove. Stir in the shiitake, onions, and garlic; cook until softened, 1 to 2 minutes. Pour in the cognac, wine, and bouillon cube, simmer for 30 seconds to remove the alcohol flavor and dissolve the bouillon.

Stir in the venison, pepper, thyme, rosemary, and bay leaves. Bring to a boil, then reduce heat to low and simmer gently until the venison is tender, about two hours or more; adding water as needed.

If using baby carrots, add them during the last half hour of cooking. When the venison is tender, you may wish to thicken the sauce by dissolving the cornstarch in 2 tablespoons of water and stirring it into the sauce.

Aunt Ro's Baked Beans

Ingredients

8 ounces bacon
1 pound ground beef
1/2 cup chopped onion
2 (12 ounce) cans pinto beans,
drained and rinsed
2 (15.5 ounce) cans canned butter
beans, drained and rinsed
2 (15 ounce) cans canned baked
beans with pork
1 cup barbeque sauce
1 cup ketchup
1 cup brown sugar, packed

Directions

Place the bacon in a large, deep skillet and cook over medium-high heat until evenly brown. Drain on paper towels, crumble, and set aside. Drain bacon fat from the skillet.

Using the same skillet, cook the ground beef and onion over medium heat, stirring until the meat is no longer pink, 5 to 7 minutes. Drain.

Transfer the ground beef to a slow cooker. Add the pinto beans, butter beans, baked beans with pork, barbeque sauce, ketchup, and brown sugar to the ground beef mixture; stir to blend well. Cover and cook for 4 hours on High. Top each serving with crumbled bacon.

Cheesy Breakfast Potatoes

Ingredients

1 tablespoon garlic-flavored oil
4 1/2 cups cubed potatoes
1 cup Canadian bacon, cut into
1/2-inch dice
3/4 cup chopped red bell pepper
1/4 cup chopped chives or green
onions
2 cloves garlic, minced
1 teaspoon dried basil leaves
2 cups Sargento® Shredded
Reduced Fat Mild Cheddar
Cheese, divided
Salt and pepper, to taste

Directions

Heat oil over medium heat in large skillet. Add potatoes; cook 10 minutes, or until potatoes are browned and tender, stirring frequently.

Stir in bacon, red pepper, chives, garlic and basil. Cook 3 minutes, until red pepper is crisp-tender, stirring frequently. Add 1 cup cheese; stir until melted. Season to taste with salt and pepper. Top with remaining cheese.

Stuffed Jalapenos III

Ingredients

12 fresh jalapeno peppers, halved
lengthwise and seeded
1 (8 ounce) package whipped
cream cheese
12 slices bacon, cut in half

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stuff each jalapeno half with whipped cream cheese. Wrap a half slice of bacon around each stuffed jalapeno half.

Arrange wrapped jalapeno halves in a single layer on a medium baking sheet. Bake in the preheated oven 45 minutes, or until bacon is evenly browned and crisp.

Bacon-Wrapped Asparagus

Ingredients

10 spears fresh asparagus,
trimmed
1/8 teaspoon pepper
5 bacon strips, halved lengthwise

Directions

Place asparagus on a sheet of waxed paper; coat with nonstick cooking spray. Sprinkle with pepper; turn to coat. Wrap a bacon piece around each spear; secure ends with toothpicks. Grill, uncovered, over medium-low heat for 8-12 minutes or until bacon is crisp, turning occasionally. Discard toothpicks.

Anna's Amazing Goulash

Ingredients

5 thick slices bacon, diced
1 cup beef stew meat, cut into 1 1/2 inch pieces
1 pound lamb stew meat, cut into 1 1/2 inch pieces
1 pound pork stew meat, cut into 1 1/2 inch pieces
2 tablespoons unsalted butter
2 onions, chopped
1 bulb garlic, peeled and minced
1 cup all-purpose flour
1 teaspoon caraway seeds
3 tablespoons Hungarian sweet paprika
1 1/2 teaspoons red pepper flakes
1 cup red wine vinegar
1 (14.5 ounce) can peeled and diced tomatoes
5 cups beef stock
1 (12 fluid ounce) can or bottle beer
1/2 tablespoon salt
3 cups water
2 red bell peppers, chopped
3 potatoes, peeled and cubed
1 parsnip, chopped
3 stalks celery, chopped
4 carrots, chopped
1 cup dry bread crumbs
1/2 medium head cabbage, chopped
1 cup green peas

Directions

In a large skillet over medium high heat, fry the bacon for 5 to 10 minutes, or until well browned. Using a slotted spoon, remove the bacon from the skillet and set aside. In small batches, saute the meat in the bacon fat until browned. Use a slotted spoon and set the stew meats aside as well.

Melt the butter in the bacon fat in the same skillet over medium heat. Add the onion and garlic and saute for 5 minutes. Stir in the flour, caraway seeds, paprika and crushed red pepper flakes. Stir for two minutes until all the flour is dissolved. Whisk in the vinegar and tomato. The mixture should be very thick.

Next, pour in the beef stock, beer, salt, water, red bell peppers, reserved bacon and reserved meat. Bring to a boil, reduce heat to low, cover and simmer for 45 minutes. Stir in the potatoes, parsnip, celery and carrots and continue to simmer, covered, for 30 more minutes, or until all vegetables are tender.

Stir in the breadcrumbs until stew has thickened. Add the cabbage and peas and simmer for 5 more minutes. (Note: For best results, allow soup to cool slightly, then refrigerate overnight and reheat before serving.)

Eyes of Ox (Ojos de Buey)

Ingredients

24 pitted prunes
12 bacon strips, cut in half
8 bamboo skewers, soaked in water for 20 minutes

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Wrap each prune with one of the pieces of bacon. Thread three of the wrapped prunes onto each skewer. Arrange the skewers on a baking sheet.

Bake in the preheated oven until the bacon is crisp, about 12 minutes. Allow to cool before serving.

Swiss Cheese Meat Loaf

Ingredients

1 slice bacon, cut into thirds
1 egg, lightly beaten
1/3 cup crushed butter-flavored
crackers
5 tablespoons shredded Swiss
cheese, divided
4 1/2 teaspoons chopped onion
1 clove garlic, minced
1/4 teaspoon salt
1/4 teaspoon rubbed sage
1/8 teaspoon pepper
1/2 pound lean ground beef

Directions

In a skillet, cook bacon over medium heat for 2 minutes on each side or until cooked but not crisp. Drain on a paper towel; set aside.

In a bowl, combine the egg, crackers, 4 tablespoons cheese, onion, garlic, salt, sage and pepper. Crumble beef over mixture and mix well. Shape into a loaf and place in a greased 5-3/4-in. x 3-in. x 2-in. loaf pan. Place bacon pieces over top. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese; bake 2-4 minutes longer or until a meat thermometer reads 160 degrees F and cheese is melted.

Baby Greens with a Warm Gorgonzola Dressing

Ingredients

4 slices bacon
3/4 cup olive oil
1/3 cup red wine vinegar
1/4 cup white sugar
1 teaspoon salt
1 clove garlic, minced
2 ounces crumbled Gorgonzola cheese
6 cups mixed baby greens
2 tablespoons toasted sliced almonds

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble and set aside.

Combine the olive oil, red wine vinegar, white sugar, salt, garlic, and Gorgonzola cheese in a blender; blend until smooth. Pour the dressing into a small saucepan over medium-low heat and warm gently.

Toss the baby greens, almonds, and crumbled bacon together in a salad bowl; drizzle dressing over salad and toss to coat. Serve immediately.

BLT Dip

Ingredients

1 pound bacon
1 cup mayonnaise
1 cup sour cream
1 tomato - peeled, seeded and
diced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

In a medium bowl, combine mayonnaise and sour cream. Crumble bacon into the sour cream and mayonnaise mixture. Mix in tomatoes just before serving.

Bacon Horseradish Dip

Ingredients

6 slices bacon
1/4 cup prepared horseradish
1 pint sour cream
1/2 cup mayonnaise
1 lemon, juiced
1/2 teaspoon chopped fresh
parsley

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine horseradish, sour cream, mayonnaise and lemon juice. Stir well. Stir in bacon; cover and refrigerate one hour. Stir and top with parsley before serving.

Mama's Tomato Gravy

Ingredients

1/4 cup bacon drippings
3 tablespoons all-purpose flour
2 cups water
1/2 (6 ounce) can tomato paste
salt and ground black pepper to taste

Directions

Heat bacon drippings in a skillet over medium-high heat. Stir the flour into the bacon drippings and cook, stirring constantly, until lightly browned. Slowly pour the water into the flour mixture while whisking. Whisk in the tomato paste. Cook the mixture until it begins to thicken. Reduce heat to low and simmer until thick, about 5 minutes. Season with salt and pepper.

Daphne's Green Beans

Ingredients

4 slices bacon
1/2 onion, diced
2 cloves garlic, minced
1 chipotle pepper in adobo sauce, minced
1 pound fresh green beans - rinsed, trimmed and snapped into bite size pieces
1 teaspoon adobo sauce
1 (8 ounce) can petite diced tomatoes
1/4 cup water
1 tablespoon honey
1/2 teaspoon seasoned salt
1/2 teaspoon fresh-ground black pepper
2 tablespoons fresh lemon juice

Directions

Cook the bacon in a large skillet over medium heat until bacon is crisp, 6 to 8 minutes. Remove bacon to a plate lined with paper towels to drain. Reserve 1 tablespoon of the bacon fat from the skillet, discarding the rest. Return the reserved bacon fat to the skillet and heat. Cook and stir the onion, garlic, and chipotle pepper in the heated bacon fat until the garlic is fragrant, 1 to 2 minutes. Add the adobo sauce and tomatoes; cook another 2 minutes. Stir in the green beans, water, honey, seasoned salt, and pepper. Bring the mixture to a boil, cover the pan, lower the heat to medium-low, and simmer until the green beans are tender, 30 to 40 minutes.

Crumble the bacon. Sprinkle the bacon pieces and lemon juice over the green beans. Serve immediately.

Meat Shell Potato Pie

Ingredients

1 pound ground chuck or lean ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted, divided
1/4 cup chopped onion
1 egg
1/4 cup dry bread crumbs
2 tablespoons chopped fresh parsley
1/4 teaspoon salt
1 pinch pepper
2 cups mashed potatoes
4 bacon strips, cooked and crumbled
1/2 cup shredded Cheddar cheese

Directions

In a large bowl, combine beef, 1/2 cup soup, onion, egg, bread crumbs, parsley, salt and pepper; mix well. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 25 minutes; drain.

Combine potatoes and remaining soup in a bowl; mix until fluffy. Spread over meat crust. Sprinkle with bacon and cheese. Bake at 350 degrees F for 15 minutes. Let stand for a few minutes. Cut into wedges.

Hot German Potato Salad

Ingredients

8 medium potatoes, cut into 1/4-inch slices
2 celery ribs, chopped
1 large onion, chopped
1 cup water
2/3 cup cider vinegar
1/3 cup sugar
2 tablespoons quick-cooking tapioca
1 teaspoon salt
3/4 teaspoon celery seed
1/4 teaspoon pepper
6 bacon strips, cooked and crumbled
1/4 cup minced fresh parsley

Directions

In a slow cooker, combine potatoes, celery and onion. In a bowl, combine water, vinegar, sugar, tapioca, salt, celery seed and pepper. Pour over potatoes; stir gently to coat. Cover and cook on high for 4-5 hours or until potatoes are tender. Just before serving, sprinkle with bacon and parsley.

Peppered Bacon and Tomato Linguine

Ingredients

1/2 pound peppered bacon, diced
2 tablespoons chopped green onion
2 teaspoons minced garlic
1 (14.5 ounce) can diced tomatoes
1 teaspoon dried basil
1 teaspoon salt
ground black pepper to taste
1 (16 ounce) package linguine pasta
3 tablespoons grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.

Saute green onion and garlic in bacon drippings over medium heat for one minute. Stir in tomatoes, basil, salt and ground black pepper; simmer for 5 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss hot pasta with sauce and sprinkle with Parmesan cheese.

Club Sandwich Salad

Ingredients

1 cup mayonnaise
1/4 cup ketchup
1 tablespoon chopped green onion
salt and pepper to taste
1 large head lettuce, torn
2 large tomatoes, cut into wedges
2 hard-cooked eggs, chopped
10 bacon strips, cooked and crumbled
2 cups cubed cooked turkey or chicken
Croutons

Directions

In a small bowl, combine mayonnaise, ketchup, onion, salt and pepper; mix well. Cover and refrigerate. Just before serving, toss lettuce, tomatoes, eggs, bacon and turkey in a large bowl. Add croutons if desired. Serve with dressing.

Chicken and Bacon Chowder

Ingredients

1 pound sliced bacon
3 cups diced celery
1/2 cup diced onion
4 cups diced peeled potatoes
3 cups chicken broth
2 cups diced carrots
3 cups diced cooked chicken
2 (10.75 ounce) cans condensed
cream of mushroom soup,
undiluted
2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

In a soup kettle or Dutch oven, cook bacon until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon and set aside. Sauté celery and onion in drippings until tender. Add potatoes, broth and carrots; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. Stir in remaining ingredients and heat through.

Green Bean Casserole Remix

Ingredients

2 (9 ounce) packages frozen cut green beans, thawed
10 slices bacon
10 small fresh mushrooms, chopped
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 cup half-and-half cream
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place green beans into a 1 quart or similar sized casserole dish.

Fry bacon in a large deep skillet over medium-high heat until browned and crispy. Remove to drain on paper towels. Drain off some of the grease, leaving enough to coat the bottom of the pan. Add mushrooms to the grease in the pan and season with garlic powder and onion powder. Cook and stir until tender, about 4 minutes.

Pour the half-and-half into the pan with the mushrooms and stir to scrape the bacon flavor from the bottom of the pan. Simmer until thickened slightly, about 5 minutes. Pour this mixture over the green beans. Crumble bacon over the top and sprinkle with Parmesan cheese. Season with salt and pepper.

Bake for 20 minutes in the preheated oven, or until the sauce is bubbling and the top is toasted.

Slovak Stuffed Cabbage

Ingredients

1 pound ground beef
1 pound ground pork
1 onion, chopped
1 teaspoon salt
black pepper to taste
1 teaspoon chopped fresh parsley
1/2 cup cooked brown rice
1 1/4 teaspoons garlic salt
2 (10.75 ounce) cans condensed tomato soup
27 ounces sauerkraut, drained
1 (29 ounce) can diced tomatoes
1 medium head cabbage
5 slices bacon
2 tablespoons white sugar
3 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a pot of water to a boil.

Mix beef and pork together. Stir in onion, cooked rice, parsley, salt, pepper, garlic salt and 1/2 can of tomato soup. Mix well.

Core head of cabbage, place in boiling water and boil until partly cooked. Separate leaves and trim stems. Reserve about 24 to 32 whole leaves. Cut remaining leaves and line the bottom of large roasting pan.

Lightly pack a small handful of the meat mixture and place in the center of a cabbage leaf. Fold top part of leaf over mixture, then fold in the sides and roll until mixture is completely encased. Lay rolls on top of torn cabbage leaves in pan. Place sauerkraut evenly over rolls. Lay bacon on top of sauerkraut. Sprinkle with 1 to 2 tablespoons of sugar. Mix chopped tomatoes and soup with water and pour over rolls. Add additional water to reach top of cabbage rolls.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours or until cooked through.

Barbecue BLT Chicken Salad

Ingredients

1/4 cup reduced-fat mayonnaise
1/4 cup barbecue sauce
1 tablespoon lemon juice
1/2 teaspoon pepper
1/4 teaspoon salt
2 cups chopped cooked chicken breast
2 medium tomatoes, chopped
1 celery rib, sliced
5 cups torn salad greens
4 bacon strips, cooked and crumbled

Directions

In a small bowl, combine the mayonnaise, barbecue sauce, lemon juice, pepper and salt. Cover and refrigerate for at least 1 hour. Just before serving, combine the chicken, tomatoes and celery; stir in dressing. Serve over salad greens; sprinkle with bacon.

Country Chicken Stew

Ingredients

2 slices bacon, diced
1 medium onion, sliced
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 (10.75 ounce) can water
1/2 teaspoon dried oregano
leaves, crushed
3 medium potatoes, cut into 1-
inch pieces
2 medium carrots, sliced
1 cup frozen cut green beans
2 (4.5 ounce) cans SwansonB®
Premium White Chunk Chicken
Breast in Water, drained
2 tablespoons chopped fresh
parsley

Directions

Cook the bacon in a 10-inch skillet over medium-high heat until crisp, stirring often. Remove the bacon from the skillet and drain on paper towels.

Add the onion to the skillet and cook until tender, stirring occasionally. Stir in the soup, water, oregano, potatoes and carrots and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes.

Stir the beans in the skillet. Cover and cook for 10 minutes or until the vegetables are tender. Stir in the chicken, parsley and bacon and cook until the mixture is hot and bubbling.

Corn and Potato Chowder

Ingredients

6 slices bacon, cut into 1 inch pieces
1 onion, chopped
4 stalks celery, sliced thin
2 potatoes, peeled and diced
2 1/2 (15 ounce) cans whole kernel corn
3 quarts water
2 cups non-dairy creamer
2 teaspoons onion powder
1 teaspoon chicken bouillon powder
7 tablespoons all-purpose flour
1 cup water
salt and pepper to taste

Directions

Render bacon in a skillet and set aside.

In a stockpot add the water, onion, celery and potatoes. If desired, add 2 chopped carrots. Boil until tender. Add the non-dairy creamer, stirring constantly. Add the corn, onion powder, chicken soup base, salt, pepper and cooked bacon.

Bring mixture to a boil. Whisk together the flour and the 1 cup water and slowly add this mixture, stirring constantly. Cook over medium heat until slightly thickened. Ladle into bowls and serve.

Spinach Greens

Ingredients

4 bacon strips
12 cups torn fresh spinach or beet greens
1 tablespoon sugar
3/4 teaspoon salt

Directions

In a large skillet, cook the bacon until crisp; remove to a paper towel to drain. Add greens to drippings; cook, stirring constantly, just until wilted. Stir in the sugar and salt. Crumble bacon and stir into greens. Serve immediately.

Bourbon Barbecue Slow Cooker Beans

Ingredients

1 (16 ounce) package dry 15 bean mix for soup
1 bay leaf
1 pound bacon
1 pound ground beef
1 pound kielbasa sausage, sliced
1 onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
2 (10.5 ounce) cans chicken broth
1 (16 ounce) bottle hickory flavored barbeque sauce (such as Open Pit®)
1 1/2 teaspoons Worcestershire sauce
1/3 cup honey
1/4 cup real maple syrup
2/3 cup bourbon whiskey
3 tablespoons coarse-grain mustard

Directions

Rinse the beans, and place in a very large pot. Cover beans with water, add the bay leaf, and bring to a boil. Simmer until all of the water is absorbed, 45 minutes to 1 hour. Remove the bay leaf.

Place the chopped bacon in a large, deep skillet; cook over medium-high heat, stirring, until evenly browned, about 5 minutes. Drain the bacon on a paper towel-lined plate. Return the skillet to the heat, and add the ground beef; cook until the beef is cooked through and browned, about 5 minutes. Drain fat.

Combine the beans, bacon, ground beef, sliced kielbasa, onion, green pepper, red pepper, chicken broth, barbeque sauce, Worcestershire sauce, honey, maple syrup, bourbon, and mustard in the crock of a slow cooker, and stir well to combine. Turn the slow cooker to Low heat, and cook until the beans are tender, 8 to 10 hours.

Hatteras Style Clam Chowder

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
5 stalks celery, sliced
4 carrots, sliced
4 cups peeled, cubed white potatoes
2 (16 ounce) cans minced clams, with juice
3 quarts clam juice
1 teaspoon dried thyme
1/2 teaspoon ground black pepper
8 slices crisp cooked bacon, crumbled

Directions

In a large pot over medium heat, cook onion, celery and carrots in oil until they begin to soften. Stir in potatoes, clams, clam juice, thyme, pepper and bacon. Bring to a boil, then reduce heat and simmer 20 minutes, or until potatoes are tender.

Meat Lover's Burger

Ingredients

8 slices bacon
1/2 white onion, diced
1 clove garlic, minced
1 tablespoon balsamic vinegar, or to taste
5 fresh mushrooms, chopped
1/2 pound ground beef
1/2 cup dry bread crumbs
1 teaspoon Italian seasoning
1 1/2 tablespoons grated Parmesan cheese
1 egg
salt and pepper to taste
1 malted wheat hamburger bun, split in half
2 slices tomato
2 slices Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a skillet over medium heat, and cook until brown and crisp. Remove bacon from skillet and drain on paper towels.

Return the skillet to the heat and increase the temperature to medium-high. Add the onion and garlic, and stir fry until the onion is soft and the garlic begins to brown. Add the balsamic vinegar, and cook while stirring for one minute. Add the chopped mushrooms, and cook for three additional minutes. Remove pan from heat and set aside.

Finely chop 4 slices of the bacon (reserving the remaining 4). In a medium bowl, combine the chopped bacon, ground beef, bread crumbs, Italian seasoning, Parmesan cheese, mushroom mixture and egg. Mix well using hands. Season with salt and pepper, and form into two patties.

Open the two halves of the hamburger bun on an ungreased cookie sheet. Place one beef patty on each half, and cover each with one slice of tomato, 2 slices of the reserved bacon and one slice of Swiss cheese.

Bake for 25 minutes in the preheated oven, or until meat has cooked through.

Big Game Day Chili

Ingredients

2 tablespoons vegetable oil
2 yellow onions, chopped
1 sweet onion, chopped
1 head garlic, peeled and minced
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 pounds cubed beef stew meat
2 pounds Italian sausage meat
4 slices applewood smoked
bacon, cut into 1-inch pieces
2 (28 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
2 (14 ounce) cans black beans,
rinsed and drained
2 (14.5 ounce) cans kidney beans,
rinsed and drained
1 (7 ounce) can chipotle peppers
in adobo sauce, chopped
2 cups beef broth
1 (12 fluid ounce) bottle dark beer
1/4 teaspoon chili powder, or to
taste
1/4 cup crumbled dried oregano
1 tablespoon fresh-ground black
pepper
2 teaspoons salt, or amount to
taste
2 1/2 ounces dark chocolate
candy bar

Directions

Heat the oil in a large deep pot over medium-high heat, and stir in the onions, garlic, and bell peppers. Cook and stir until the onions are transparent, about 5 minutes. Add the beef stew meat, sausage, and bacon. Cook until meats are evenly browned. Drain the fat.

Stir in the tomato sauce, tomato paste, black beans, kidney beans, chipotle peppers with sauce, beef broth, beer, chili powder, oregano, pepper, salt, and chocolate. Bring the mixture to a boil. Reduce heat to low and simmer for at least 1 hour; 2 hours is preferred.

Green Beans with Bacon Dressing

Ingredients

6 slices bacon
2 eggs, well beaten
1/3 cup vinegar
1/2 cup water
3 tablespoons white sugar
1/4 teaspoon salt
2 (15 ounce) cans green beans

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside.

In a medium bowl beat together the eggs, vinegar, water, sugar and salt. Cook in the bacon drippings over low heat, stirring constantly.

Heat green beans in a saucepan over medium heat. Drain and transfer to a serving dish. Pour hot dressing mixture over beans and sprinkle crumbled bacon on top.

Hearty Bean Bake

Ingredients

1 pound ground beef
1 medium onion, chopped
1/2 pound sliced bacon, cooked and crumbled
1 (28 ounce) can baked beans
1 (16 ounce) can kidney beans, rinsed and drained
1 (14.5 ounce) can wax beans, drained
1 (14.5 ounce) can cut green beans, drained
1/2 cup packed brown sugar
1/2 cup ketchup
3 tablespoons honey
2 tablespoons cider vinegar

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the bacon and beans; mix well. Transfer to a greased 2-1/2-qt. baking dish.

In a small bowl, combine the brown sugar, ketchup, honey and vinegar. Pour over the bean mixture. Bake, uncovered, at 325 degrees F for 45-50 minutes or until heated through and bubbly. Let stand for 10 minutes; stir and serve.

Egg and Hash Brown Pie

Ingredients

6 slices bacon
5 eggs
1/2 cup milk
3 cups frozen hash brown potatoes, thawed
1/3 cup chopped green onions
1 1/2 cups shredded Cheddar cheese, divided

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a large bowl, beat together the eggs and milk. Stir in the bacon, hash browns, green onions, and 1 cup shredded Cheddar cheese. Pour into the prepared baking dish.

Bake in the preheated oven 25 to 35 minutes, or until a knife inserted in the center comes out clean. Sprinkle the remaining Cheddar cheese on top, and continue baking for 3 to 4 minutes, or until the cheese is melted. Remove from oven, and let sit 5 minutes before serving.

Easy Egg Breakfast Quesadillas

Ingredients

1/2 cup shredded Mexican cheese blend
2 (7 inch) whole wheat or flour tortillas
4 slices Canadian-style bacon
4 eggs, beaten
Salsa

Directions

Sprinkle 1/4 cup cheese on one side of each tortilla. Top each with 2 bacon slices.

Coat large nonstick skillet with cooking spray; heat over medium heat until hot. Pour in eggs. As eggs begin to set, gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly.

Spoon eggs on top of bacon, dividing evenly. Fold tortillas over filling to cover, pressing gently.

Clean skillet. Coat with cooking spray; heat over medium-low heat until hot. Toast quesadillas just until cheese is melted, about 1 to 2 minutes per side. Cut into wedges; serve with salsa.

Bean and Bacon Soup

Ingredients

1 (15 ounce) can ranch-style beans
1 (8 ounce) can tomato sauce
2 cups chicken broth
1/4 cup chopped onion
6 thick slices bacon, cooked and cubed

Directions

In a large saucepan over medium high heat, combine the beans, tomato sauce, chicken stock and onions. Bring to a low boil, reduce heat to low and simmer for 10 to 15 minutes.

Using a potato masher, carefully mash some of the beans in the soup to make it a little thicker, if desired. Add the bacon and serve.

Potato Soup III

Ingredients

12 potatoes, peeled and chopped
1 onion, chopped
1/2 pound bacon, cut into small pieces
2 1/2 cups milk
1 (15.25 ounce) can whole kernel corn (optional)
1 1/2 cups dry potato flakes
2 cups shredded sharp Cheddar cheese
2 tablespoons butter
salt and pepper to taste

Directions

In a 3 quart sauce pan, combine potatoes, onion, bacon, and enough water to cover ingredients. Place lid on pot, and cook until potatoes are tender. Stir occasionally to prevent sticking.

Stir in milk and butter. Stir in instant potatoes to the thickness you desire. Add cheese, and stir until it melts. If desired, mix in corn. Season with salt and pepper to taste. Simmer over low heat for 10 to 20 minutes, and serve.

Tortellini Carbonara

Ingredients

8 bacon strips, cooked and crumbled
1 cup whipping cream
1/2 cup minced fresh parsley
1/2 cup grated Parmesan or Romano cheese
1 (9 ounce) package refrigerated cheese tortellini

Directions

In a large saucepan, combine the bacon, cream, parsley and cheese; cook until heated through. Meanwhile, prepare tortellini according to package directions; drain and transfer to a serving bowl. Drizzle cheese sauce over tortellini and toss to coat. Serve immediately.

Slow Cooker Moscow Chicken

Ingredients

6 chicken thighs
6 slices bacon
2 cloves garlic, roughly chopped
2 green onions, chopped
1/2 teaspoon grated ginger root
1 (10 fluid ounce) bottle Russian-style salad dressing
salt and pepper to taste

Directions

Heat a large skillet over medium-high heat. Cook chicken until well browned on both sides. Allow chicken to cool slightly.

Wrap each thigh in a piece of bacon, and place in slow cooker. Sprinkle garlic and ginger over the chicken; top with Russian dressing. Cook on Low heat for 5 to 6 hours. Season to taste with salt and pepper.

Elegant Scalloped Potatoes

Ingredients

8 large baking potatoes
6 tablespoons butter or margarine
6 tablespoons all-purpose flour
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper
3 1/2 cups milk
12 ounces process cheese (eg. Velveeta), cubed
1/3 cup crumbled cooked bacon
1 cup shredded Cheddar cheese
1/4 cup sliced green onions

Directions

Scrub and pierce potatoes; place on a microwave-safe plate. Microwave on high for 15-20 minutes or until tender. Cool slightly.

In a saucepan, melt the butter. Stir in flour, garlic powder, salt and pepper until smooth; gradually whisk in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the process cheese and bacon; stir until cheese is melted. Remove from heat; set aside.

Cut the potatoes into 1/4-in. slices. Place a third of the slices in a greased 13-in. x 9-in. x 2-in. baking dish; top with a third of the cheese sauce. Repeat layers twice. Sprinkle with cheddar cheese and onions. Bake, uncovered, at 350 degrees F for 15 minutes or until cheese is melted.

Old Settlers' Baked Beans

Ingredients

1/2 pound ground beef
1/2 pound bacon, diced
1 medium onion, chopped
1/3 cup sugar
1/3 cup packed brown sugar
1/4 cup ketchup
1/4 cup barbecue sauce
1 tablespoon prepared mustard
1/2 teaspoon pepper
1/2 teaspoon chili powder
1 (16 ounce) can pork and beans,
undrained
1 (16 ounce) can kidney beans,
rinsed and drained
1 (16 ounce) can Great Northern
beans, rinsed and drained

Directions

In a large skillet, cook beef, bacon and onion until meat is done and onion is tender. Drain any fat. Combine all remaining ingredients except beans. Add to meat mixture; mix well. Stir in beans. Place in a greased 2-1/2-qt. casserole. Bake, covered, at 350 degrees F for 1 hour or until heated through.

Jalapeno Yummies

Ingredients

1 (8 ounce) package cream cheese, softened
1 (1.25 ounce) envelope dry onion soup mix
6 fresh jalapeno peppers, halved lengthwise and seeded
6 slices bacon, cut in half
12 toothpicks
1/2 cup sour cream, for dip

Directions

Mix the cream cheese with the onion soup mix in a bowl until smooth. Fill the jalapeno pepper halves with the cheese mixture. Wrap each pepper with a piece of bacon to enclose the filling, and secure with a toothpick.

Place peppers in a skillet over medium heat, and cook until the bacon is crisp on all sides, 10 to 15 minutes. Cool slightly and serve.

To make the dip, place the sour cream in a bowl, and mix with any leftover cream cheese mixture. Cover and refrigerate until needed.

Spinach Stuffed Chicken Breast

Ingredients

1 (10 ounce) package fresh spinach leaves
1/2 cup sour cream
1/2 cup shredded pepperjack cheese
4 cloves garlic, minced
4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
1 pinch ground black pepper
8 slices bacon

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place spinach in a large glass bowl, and heat in the microwave for 3 minutes, stirring every minute or so, or until wilted. Stir in sour cream, pepperjack cheese, and garlic.

Lay the chicken breasts out on a clean surface, and spoon some of the spinach mixture onto each one. Roll up chicken to enclose the spinach, then wrap each chicken breast with two slices of bacon. Secure with toothpicks, and arrange in a shallow baking dish.

Bake uncovered for 35 minutes in the preheated oven, then increase heat to 500 degrees F (260 degrees C), or use the oven's broiler to cook for an additional 5 to 10 minutes to brown the bacon.

Rice with Goodies

Ingredients

3 cups water
1 1/2 cups uncooked white rice
3 slices bacon
1/2 onion, chopped
2 stalks celery, diced
1 carrot, chopped
1/2 cup peas
1 cup fresh mushrooms, sliced
1/2 cup slivered almonds
1/2 cup raisins
1 Granny Smith apple - peeled, cored and diced
1 cup cooked, chopped turkey meat
1 teaspoon chicken soup base
3 tablespoons soy sauce
1/2 cup chopped parsley
ground black pepper to taste

Directions

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.

Mix the onion, celery, carrot, peas, mushrooms, almonds, raisins and apple into the skillet. Slowly cook and stir over medium heat until tender.

Mix in the turkey, chicken soup base, soy sauce, parsley and pepper. Mix in the rice. Serve hot.

BLT Soup

Ingredients

3 tablespoons butter
2 teaspoons vegetable oil
3 cups cubed French bread
1 pound sliced bacon, diced
2 cups finely chopped celery
1 medium onion, finely chopped
2 tablespoons sugar
6 tablespoons all-purpose flour
5 cups chicken broth
1 (16 ounce) jar picante sauce
1 (8 ounce) can tomato sauce
1/8 teaspoon pepper
3 cups shredded lettuce

Directions

In a Dutch oven or large saucepan, heat butter and oil over medium heat. Add the bread cubes; stir until crisp and golden brown. Remove and set aside. In the same pan, cook bacon until crisp. Drain, reserving 1/4 cup drippings; set bacon aside.

Saute celery and onion in drippings until tender. Add sugar; cook and stir for 1 minute. Stir in flour; cook and stir for 1 minute. Add broth, picante sauce, tomato sauce and pepper; bring to a boil. Boil and stir for 2 minutes. Just before serving, add lettuce and heat through. Garnish with the croutons and bacon.

Party Pork

Ingredients

1 (8 ounce) jar dried beef
8 thick cut pork loin chops
8 thick slices bacon, cut into strips
8 ounces sour cream
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Cut dried beef into smaller pieces and spread in the bottom of a lightly greased 9x13 inch baking dish. Wrap each pork chop with a strip of bacon and secure with toothpicks. Lay wrapped pork on top of the dried beef.

In a medium bowl mix together the soup and sour cream until well blended; pour mixture on top of pork chops. Bake uncovered in the preheated oven for 1 to 1 1/2 hours or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Asparagus Cheese Soup

Ingredients

2 cups water, divided
1 teaspoon chicken bouillon granules
1/4 teaspoon seasoned salt
1/4 teaspoon lemon-pepper seasoning
1/4 teaspoon white pepper
3/4 pound fresh asparagus spears, trimmed
4 slices process American cheese, diced
1 bacon strip, cooked and crumbled

Directions

In a small skillet, combine 1 cup water, bouillon, seasoned salt, lemon-pepper and white pepper. Add asparagus. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until asparagus is tender. Remove asparagus; cool slightly.

Cut off several asparagus tips and set aside. Cut remaining asparagus into larger pieces. Place asparagus pieces and cooking liquid in a blender or food processor; cover and process until smooth. In a saucepan, combine asparagus mixture and remaining water; heat through. Reduce heat; stir in cheese just until melted. Garnish with bacon bits and reserved asparagus tips.

Porkolt (Hungarian Stew) Made With Pork

Ingredients

5 slices bacon, diced
2 large onions, diced
1/4 cup Hungarian paprika
1 1/2 teaspoons garlic powder
1/4 teaspoon ground black pepper
5 pounds boneless pork chops, trimmed
1 large yellow bell pepper, seeded and diced
2 (14 ounce) cans diced tomatoes, with liquid
2/3 cup beef broth
2 cups reduced-fat sour cream
2 (6 ounce) packages wide egg noodles

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat until evenly browned, about 10 minutes. Drain, and reserve the drippings. Add the onions to the bacon and cook together until the onion is translucent. Remove skillet from heat and stir the paprika, garlic powder, and pepper into the bacon mixture. Transfer the mixture into a large stockpot.

Heat a small amount of the reserved bacon drippings in the skillet again over medium-high heat. Cook the pork chops in batches in the hot drippings until evenly browned on both sides. Use additional bacon drippings for each batch as needed. Remove the pork chops to a cutting board and blot excess fat off the surface of the chops with a paper towel; cut into bite-sized cubes and stir into the bacon mixture.

Heat a small amount of the bacon drippings in the skillet; cook and stir the bell pepper in the hot drippings until softened and fragrant; drain on a plate lined with paper towels. Stir the cooked pepper into the bacon mixture.

Pour the tomatoes with liquid and beef broth into a stockpot and place the pot over medium-high heat. Bring to a simmer and reduce heat to medium-low. Cook until the stew begins to thicken, stirring occasionally, about 90 minutes. Stir the sour cream into the stew just before serving.

Bring a pot with lightly-salted water and bring to a rolling boil; add the egg noodles to the water and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink. Ladle the stew over the drained noodles to serve.

Bacon-Flavored Dog Biscuits

Ingredients

2 eggs
1 cup milk
1/2 cup water
1 teaspoon salt
10 tablespoons bacon fat, melted
5 cups whole wheat flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Beat eggs in a large bowl. Stir in milk, water, salt, and bacon fat until well blended. Gradually stir in flour to make a stiff dough. Pinch off pieces of the dough and roll into 2 inch balls. Place on prepared baking sheet.

Bake in preheated oven for 35 to 40 minutes. Cool on racks. Store in a covered container in the refrigerator.

Texas Ranch Potato Salad

Ingredients

1 (1 ounce) package ranch dressing mix
2 cups mayonnaise
3/4 cup chopped green onion
1 pound bacon slices
5 pounds unpeeled red potatoes

Directions

Bring a large pot of lightly salted water to a boil. Add whole potatoes, and cook until tender, 15 to 20 minutes. Drain, run under cold water to cool, and chop into 1 inch cubes. Transfer to a large serving bowl, and refrigerate until completely chilled, about 2 hours.

In a small bowl, stir together the ranch dressing mix, mayonnaise and green onion. Cover, and refrigerate for about 2 hours to blend flavors.

Wrap bacon in paper towels and place on a plate. Cook in the microwave until crisp, about 15 minutes depending on the power of your microwave. Cool.

Stir the mayonnaise mixture into the bowl of potatoes. Crumble bacon into the bowl, and stir to distribute. Serve.

Jasmine's Brussels Sprouts

Ingredients

3 cups water
1 pound Brussels sprouts,
trimmed
2 tablespoons olive oil
2 cloves garlic, minced
8 ounces pancetta bacon, diced
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Bring the water to a boil in a large saucepan. Add Brussels sprouts, and cook for 5 to 7 minutes. They should still be slightly firm. Drain, and rinse with cold water. Slice the sprouts in half, and set aside.

Heat one tablespoon of olive oil in a large skillet over medium-high heat. Add the garlic and pancetta; cook and stir for about 5 minutes, until garlic is lightly browned. Add the remaining olive oil and Brussels sprouts. Reduce the heat to medium and cook, stirring until the sprouts are well coated with the flavor. Season with salt and pepper, and cook for 5 more minutes before serving.

Bacon Ranch Pasta Salad

Ingredients

1 (12 ounce) package uncooked tri-color rotini pasta
10 slices bacon
1 cup mayonnaise
3 tablespoons dry ranch salad dressing mix
1/4 teaspoon garlic powder
1/2 teaspoon garlic pepper
1/2 cup milk, or as needed
1 large tomato, chopped
1 (4.25 ounce) can sliced black olives
1 cup shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Stir in rotini pasta and cook for 10 to 12 minutes or until al dente; drain.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop.

In a large bowl, mix mayonnaise, ranch dressing mix, garlic powder, and garlic pepper. Stir in milk until smooth. Place bacon, tomato, black olives and cheese in bowl and toss to coat with dressing. Cover and chill at least 1 hour in the refrigerator. Toss with additional milk if the salad seems a little dry.

Bacon-Chive Tossed Salad

Ingredients

1/2 cup creamy Parmesan
Romano salad dressing
2 tablespoons snipped chives
4 cups torn Bibb or Boston lettuce
1 medium red onion, thinly sliced
and separated into rings
1 cup shredded Cheddar cheese
1/4 cup real bacon bits

Directions

In a small bowl, combine the salad dressing and chives. In a salad bowl, toss the lettuce, onion, cheese and bacon. Serve with dressing.

Shells with Bacon and Beef Sauce

Ingredients

1 tablespoon olive oil
1/2 pound bacon, chopped
1 small onion, chopped
3 cloves garlic, minced
1 pound ground beef
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can tomato sauce
1 1/2 pounds seashell pasta
salt to taste

Directions

Heat the olive oil in a large saucepan over low heat. Cook the bacon in the oil until it just begins to crisp. Stir in the onion. Cook and stir until bacon is crisp and onion is soft. Stir in the garlic and cook for 30 seconds. Remove the bacon mixture from the pan and reserve.

Brown the ground beef in the saucepan; drain. Stir the bacon mixture, crushed tomatoes, and tomato sauce into the beef. Season with salt to taste. Simmer over low heat while pasta is cooking.

Bring a pot of salted water to a boil over high heat. Stir in the shell pasta, and return to a boil. Cook the pasta until cooked through but still firm to the bite, 8 to 10 minutes. Drain.

Toss hot pasta with bacon and beef sauce to serve.

Sherry's German Turkey

Ingredients

- 1 (18 pound) whole turkey, neck and giblets removed
- 1 medium onion, peeled
- 1 large carrot, peeled
- 1 stalk celery
- 1 apple, stem removed
- 1 orange
- 1/4 cup vegetable oil
- 1 teaspoon salt
- 1 tablespoon coarsely ground black pepper
- 1 teaspoon soul food seasoning
- 1 pound sliced smoked bacon
- 1 turkey sized oven bag

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Rinse the turkey, pat dry and place in a large roasting pan. Insert the onion, carrot, and celery into the cavity of the bird. Poke holes in the apple and orange so they will release their juices, and stuff them into the bird. You may have to cut some things in half to get them all inside. Spread oil all over the outside of the bird, and season with salt, pepper and soul food seasoning.

Place the turkey into an oven bag, and set back into the pan with the breast facing up. Lay strips of bacon over the entire top. Close the bag.

Roast the turkey for about 4 hours, or until the internal temperature reaches 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. Let the turkey rest for 10 or 15 minutes before carving, and use the drippings in your favorite gravy recipe.

Papa John's Bar-B-Q Sauce

Ingredients

- 4 slices bacon, diced
- 1 large finely chopped onion
- 3 teaspoons soy sauce
- 3 cloves garlic, minced
- 3 (10.75 ounce) cans tomato puree
- 2 tablespoons dark corn syrup
- 1/2 cup molasses
- 1/4 cup packed brown sugar
- 1/4 teaspoon liquid smoke flavoring
- 1 tablespoon chili powder
- 2 tablespoons dry mustard
- 2 teaspoons paprika
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon ground cloves
- 1 bay leaf
- 1 1/2 teaspoons salt

Directions

In a large saucepan brown bacon until crispy and discard excess grease. Add onions and cook for a few minutes until wilted.

Combine soy sauce, garlic, tomato puree, corn syrup, molasses, brown sugar and liquid smoke. Add to bacon and onion in the saucepan. Season with chili powder, mustard, paprika, cayenne, ground cloves, bay leaf and salt. Bring to a boil, reduce heat and simmer for 45 minutes to 1 hour.

Crab and Corn Chowder

Ingredients

4 slices bacon
1 large sweet onion, coarsely chopped
2 cloves garlic, minced
6 cups Swanson® Chicken Broth or Natural Goodness™ or Certified Organic Chicken Broth
2 teaspoons seafood seasoning
6 red potatoes
2 cups frozen whole kernel corn
1 (8 ounce) container refrigerated pasteurized lump crabmeat
1/2 cup heavy cream

Directions

Cook the bacon in a 4-quart saucepan over medium-high heat for 5 minutes or until the bacon is crisp. Remove the bacon with a fork or kitchen tongs and drain on paper towels. Crumble and set aside. Pour off all but 2 tablespoons of drippings.

Reduce the heat to medium. Add the onions and garlic and cook in the hot bacon drippings until tender.

Stir in the broth, seafood seasoning, potatoes and corn. Heat to a boil. Reduce the heat to low. Cook for 15 minutes or until the potatoes are tender.

Add the crabmeat and cream. Cook for 5 minutes. Divide the chowder among 6 serving bowls. Top each with about 1 tablespoon of bacon.

Spinach, Egg, and Pancetta with Linguine

Ingredients

1 (16 ounce) package uncooked linguine pasta
3 tablespoons olive oil, divided
3 ounces pancetta bacon, diced
1/2 teaspoon crushed red pepper flakes
3 cups loosely packed torn fresh spinach
2 hard-cooked eggs, peeled and chopped
freshly grated Parmesan cheese

Directions

Bring a large pot of salted water to boil. Cook linguine until al dente, about 8 to 10 minutes.

As the water is being brought to boil, heat 1 tablespoon olive oil in a skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Return skillet to heat, and pour in 2 tablespoons olive oil. Stir in crushed red pepper flakes. Then stir in spinach, and cook until softened. Return pancetta to the skillet, and stir in eggs. Cover, and turn off heat.

When the pasta is done, drain, and mix into skillet, reserving some pasta water. If the pasta is too dry, add a small amount of pasta water. Top with freshly grated Parmesan.

Sweet Barbeque Beans

Ingredients

6 slices bacon, chopped
1 pound ground beef
2 (16 ounce) cans baked beans with pork
1 (15.5 ounce) can navy beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained
3/4 cup ketchup
3/4 cup packed brown sugar
3 tablespoons distilled white vinegar
2 tablespoons honey garlic sauce
2 tablespoons sweet and sour sauce
1 teaspoon onion powder
1 teaspoon garlic salt
1 teaspoon ground mustard
1 teaspoon Worcestershire sauce

Directions

Fry the bacon pieces in a large skillet until browned and crisp, remove from the pan and set aside. Crumble the ground beef into the pan; cook and stir until no longer pink, then drain off grease. Transfer the ground beef and bacon to a slow cooker.

Pour the baked beans, navy beans, kidney beans, ketchup, brown sugar and vinegar into the slow cooker. Season with honey garlic sauce, sweet and sour sauce, onion powder, garlic salt, mustard powder and Worcestershire sauce. Stir until everything is distributed evenly. Cover, and cook on High heat for 1 hour before serving.

Bacon-Roasted Chicken with Potatoes

Ingredients

6 chicken thighs
6 chicken drumsticks
12 slices center-cut bacon
salt and black pepper to taste
1 onion, coarsely chopped
1 1/2 pounds baby Dutch yellow potatoes

Seasoning Mix:

2 tablespoons dried chives
2 tablespoons dried basil
1 tablespoon garlic powder
1 tablespoon adobo seasoning
1 tablespoon ground black pepper

1 teaspoon salt, or to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Wrap each chicken piece in a slice of bacon, trying to cover as much of the chicken as possible. Place the wrapped chicken pieces in a 9x13 inch baking dish, season with salt and pepper, and sprinkle the onion over the chicken. Push potatoes down into the spaces between the chicken pieces and around the edge of the dish.

Combine the chives, basil, garlic powder, adobo seasoning, and black pepper in a small bowl, and sprinkle the seasoning to taste over the chicken and potatoes.

Bake in the preheated oven for 1 hour, until the bacon is crisp and brown and the potatoes are tender. Sprinkle with salt, if desired, and serve hot.

Kielbasa and Cabbage

Ingredients

6 slices bacon
1/4 cup water
2 tablespoons white sugar
1 onion, chopped
2 teaspoons minced garlic
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon seasoning salt
3 teaspoons caraway seed
1 large head cabbage, cut into small wedges
1 pound Polish kielbasa

Directions

In a large skillet, fry bacon over medium high heat until browned, turning once. Remove bacon from pan, reserving drippings, and place on paper towels.

Stir water, sugar, onions, garlic, red pepper flakes, seasoned salt, and caraway seeds into drippings. Add cabbage, and gently stir. Cover, and cook over medium heat for 10 to 15 minutes.

Add kielbasa to the pan. Cook, covered, for an additional 10 to 15 minutes. Crumble bacon over top, and serve hot.

Hot Bacon Cheese Spread

Ingredients

1 (1 pound) loaf unsliced round Italian bread
2 cups shredded Monterey Jack cheese
1 cup shredded Parmesan cheese
1 cup mayonnaise*
1/4 cup chopped onion
5 bacon strips, cooked and crumbled
1 garlic clove, minced

Directions

Cut top fourth off loaf of bread; carefully hollow out bottom, leaving a 1-in. shell. Cube removed bread and set aside. Combine the remaining ingredients; spoon into bread bowl. Replace top. Place on an ungreased baking sheet. Bake at 350 degrees F for 1 hour or until heated through. Serve with reserved bread cubes.

Venison-Bacon White Chili

Ingredients

6 tablespoons butter
2 tablespoons all-purpose flour
1/2 teaspoon ground white pepper
4 teaspoons salt, divided
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
4 cups chicken broth
1 (4 ounce) can green chiles, peeled and seeded, diced, liquid reserved.
6 cloves garlic, crushed
2 teaspoons chili powder, divided
2 teaspoons cayenne pepper, divided
1 tablespoon ground cumin
1 tablespoon dried cilantro
1 teaspoon ground coriander seed
1 teaspoon dried oregano
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can great Northern beans, rinsed and drained
1 pound ground venison
1 pound sliced bacon, diced
1 red onion, chopped
6 cloves garlic, minced

Directions

Melt the butter in a large pot over medium-low heat. Stir in flour until smooth. Cook and stir until the flour turns dark, about 15 to 20 minutes. Stir in the white pepper, 1 teaspoon of salt, brown sugar, cinnamon and nutmeg until smooth.

Gradually whisk in the chicken broth so that no lumps form. Add the green chilies with their liquid, and the crushed garlic cloves. Season with 1 teaspoon of chili powder, 1 teaspoon of cayenne, cumin, cilantro, coriander and oregano. Stir in the corn and beans, and bring to a simmer.

Place the bacon in a large skillet over medium-high heat. Cook, turning occasionally until browned. Add the onion and minced garlic; cook and stir for a few minutes. Add the venison, and season with remaining 3 teaspoons of salt, 1 teaspoon of chili powder and 1 teaspoon of cayenne pepper. Cook, stirring to break the venison to your desired texture, until evenly browned.

Transfer the meat mixture to the pot, and simmer over low heat for at least 1 hour, stirring occasionally.

Grilled Sausages with Prunes and Bacon

Ingredients

6 fresh bratwurst sausages
18 pitted prunes
6 slices bacon
12 toothpicks
6 bratwurst buns

Directions

Prick the casing of each sausage in a few places to prevent them from bursting. Place the sausages in a pot, cover with water, and bring to a boil over medium-high heat. Reduce heat to medium; simmer 8 minutes. Remove from pot and let cool.

Place toothpicks in a small bowl of water and soak 10 minutes to prevent burning on the grill.

Slice sausages halfway through on the long side. Stuff 3 prunes into the opening. Wrap a bacon slice around the sausage in a spiral and secure with two toothpicks. Repeat with all 6 sausages.

Preheat an outdoor grill for medium-high heat.

Place sausages onto preheated grill and cook, turning once, until desired doneness, or until bacon is browned. Serve on buns topped with desired condiments.

Eggs Avocado Benedict Style

Ingredients

1 Chilean Hass avocado
2 tablespoons lemon juice
1/2 teaspoon salt
Dash cayenne pepper
4 slices turkey or regular Canadian bacon
2 English muffins, split and toasted
4 eggs, poached
Parsley or other fresh herbs, for garnish

Directions

Rinse avocados, cut in half and remove the pit. Spoon avocado into a zip top plastic bag. Add lemon juice, salt and pepper. Press out air and seal bag. Cut off tip of one end of bag. In skillet, cook Canadian bacon until hot and lightly browned around edges. Place one slice of Canadian bacon on each muffin half. Top with poached egg. Pipe avocado spread over egg.

Mashed Potatoes with Fried Mushroom, Bacon,

Ingredients

6 Yukon Gold potatoes, peeled and quartered
5 slices bacon
1 tablespoon vegetable oil
6 medium mushrooms, sliced
1 medium onion, sliced
2 tablespoons butter
2 tablespoons ranch dressing

Directions

Add potatoes to a large pot of water and bring to a boil. Cook until the potatoes are soft, about 20 minutes.

Meanwhile, place the bacon slices in a large skillet over medium heat, and cook until crisp. Remove to paper towels.

Wipe out the skillet, return to stove, and pour in vegetable oil. Stir in mushrooms and onion, and cook until onion is soft and translucent.

When the potatoes are done, drain water, and place potatoes in a large bowl. Mash in butter and ranch dressing. With a potato masher or electric mixer, continue to mash until the potatoes are smooth. Stir in the mushrooms, onions, and crumbled bacon.

Fried Black-Eye Peas

Ingredients

1/2 pound bacon
3 cups canned black-eye peas,
rinsed and drained
2 tablespoons minced shallot
1/3 cup chopped roasted red
peppers
3 tablespoons all-purpose flour, or
as needed
salt and black pepper to taste
1 tablespoon butter
1 tablespoon vegetable oil

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Mash the black-eye peas in a bowl with a fork. Crumble the bacon into the peas, and stir in the shallot, red peppers, and enough flour to make the mixture stick together. Season to taste with salt and pepper. Form the black-eye pea mixture into 4 patties.

Melt the butter with the vegetable oil in a large skillet over medium heat. Cook the patties until golden brown and crispy on each side, about 4 minutes per side.

Bean with Bacon

Ingredients

1 (16 ounce) package dried navy beans
9 cups water
1 pound bacon
2 onions, chopped
2 stalks celery, chopped
4 teaspoons chicken bouillon
1 bay leaf
1/3 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon ground cloves
1 (16 ounce) can diced tomatoes
4 cups water

Directions

Boil the beans in 9 cups of the water and then let sit for one hour. Drain and set aside.

Cook the bacon to your desired texture (it can be soft or crisp, whatever you prefer) and drain except for 1/4 cup grease. Coarsely chop the bacon.

Add the onions and celery to the reserved grease and bacon and saute until soft, do not drain. Add the chicken base or cubes, 4 cups water, beans, bay leaf, salt, pepper, and cloves, and simmer for 2 hours.

Stir in the tomatoes with their juice. Serve.

Oysters Rockefeller

Ingredients

2 slices bacon
24 unopened, fresh, live medium oysters
1 1/2 cups cooked spinach
1/3 cup bread crumbs
1/4 cup chopped green onions
1 tablespoon chopped fresh parsley
1/2 teaspoon salt
1 dash hot pepper sauce
3 tablespoons extra virgin olive oil
1 teaspoon anise flavored liqueur
4 cups kosher salt

Directions

Preheat oven to 450 degrees F (220 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Clean oysters and place in a large stockpot. Pour in enough water to cover oysters; bring the water and oysters to a boil. Remove from heat and drain and cool oysters. When cooled break the top shell off of each oyster.

Using a food processor, chop the bacon, spinach, bread crumbs, green onions, and parsley. Add the salt, hot sauce, olive oil and anise-flavored liqueur and process until finely chopped but not pureed, about 10 seconds.

Arrange the oysters in their half shells on a pan with kosher salt. Spoon some of the spinach mixture on each oyster. Bake 10 minutes until cooked through, then change the oven's setting to broil and broil until browned on top. Serve hot.

Super Scrambled Eggs Number One

Ingredients

2 bacon
2 large eggs
1 tablespoon milk
1/4 cup shredded Cheddar cheese
1/4 cup minced onion
Salt and pepper to taste
1 teaspoon butter

Directions

Cook the bacon in a skillet over medium heat until crisp, then remove to drain on a paper towel.

Chop bacon into small pieces. Beat eggs and milk together in a small bowl until smooth. Stir in the bacon bits, Cheddar cheese, and onion; season to taste with salt and pepper.

Melt butter in a small skillet over medium heat, pour in eggs, and cook, stirring constantly, until they reach the desired consistency. While frying, keep tossing all the ingredients around with a spoon also use a fork to crush up the eggs so they are more scrambled.

Corn Chowder

Ingredients

4 cups water
4 cups diced peeled potatoes
1 cup chopped celery
1/2 cup chopped onion
1/2 cup shredded carrot
1 (15.25 ounce) can whole kernel corn, drained
1 (15 ounce) can cream-style corn
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 cups chopped fully cooked ham
1 (4.5 ounce) jar sliced mushrooms, drained
1 1/4 cups milk
1/2 teaspoon salt
1/2 teaspoon pepper
6 bacon strips, cooked and crumbled

Directions

In a soup kettle or Dutch oven, combine the first five ingredients; bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender. Add corn, soup, ham, mushrooms, milk, salt and pepper; heat through, stirring occasionally. Stir in bacon just before serving.

Grison Beef Stew

Ingredients

- 1 1/2 pounds beef brisket
- 1 large head cabbage
- 1 tablespoon margarine
- 8 ounces bacon, cooked and cubed
- 1/2 cup sliced onion
- 3 bay leaves
- salt and pepper to taste
- 1 pinch ground nutmeg
- 1 cup red wine
- 1 cup beef stock

Directions

Cut out the main stem of the cabbage and discard the thick stems of the outer leaves. Wash well and boil for 5 minutes in salted water. Drain and reserve.

Heat the butter in a heavy ovenproof casserole dish and fry the bacon and onions for 2 to 3 minutes. Add bay leaves, salt, pepper and a pinch of Nutmeg.

Cut meat into thick slices and place on the bacon and onion mixture. Add wine and beef stock, bring to a boil and simmer for 1 hour. Now add a layer of cabbage Leaves, cover tightly and simmer very gently for another hour.

Cheesy Potato Salad

Ingredients

2 1/2 pounds red potatoes, cubed
1 cup sour cream
1/2 cup mayonnaise
1/4 cup white sugar
1/2 bunch green onions, chopped
1 cup shredded Cheddar cheese
1 tablespoon real bacon bits

Directions

Place the potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

In a large bowl, mix together the sour cream, mayonnaise, sugar, half of the onions, and half of the cheese. Gently stir in the cooled potatoes. Top with remaining cheese and onions, and sprinkle bacon bits over the top.

Bacon 'n' Egg Wraps

Ingredients

1 medium onion, chopped
3/4 cup chopped green pepper
1 tablespoon butter or margarine
5 eggs
1 tablespoon milk
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups shredded Cheddar cheese
1/2 pound sliced bacon, cooked
and crumbled
4 (10 inch) flour tortillas, warmed
Salsa

Directions

In a nonstick skillet, saute onion and green pepper in butter until tender. In a bowl, beat the eggs, milk, salt and pepper. Pour over vegetables in the skillet. Sprinkle with cheese and bacon. Cook and stir gently over medium heat until the eggs are completely set. Spoon 1/2 cup down the center of each tortilla; fold sides over filling. Serve with salsa if desired.

Old-Fashioned Green Beans

Ingredients

6 slices bacon, cut into 1/2 inch pieces
2 pounds fresh green beans
3 tablespoons brown sugar
1/2 cup water

Directions

In a large skillet, cook bacon over medium heat until crisp, about 5 minutes. Add beans, brown sugar and water. Stir gently; bring to a boil. Reduce heat; cover and simmer for 15 minutes or until beans are crisp-tender. Remove to a serving bowl with a slotted spoon.

Pat's Simple Penne

Ingredients

6 cups penne pasta
1 pound bacon, cut into 1 inch pieces
1 onion, thinly sliced
3 1/2 (10.75 ounce) cans chicken broth
1 pinch crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, brown bacon until crisp; drain on paper towels. Discard all but 2 tablespoons of bacon fat.

Add sliced onions to skillet and cook over medium heat in bacon fat until slightly browned. Add broth, hot pepper flakes, and bacon; simmer until ready to serve.

Add penne to mixture in skillet and heat until warmed through; serve immediately.

Red Cabbage Salad

Ingredients

1/2 pound bacon
1 large head red cabbage,
shredded
1 small head cauliflower, chopped
1 (8 ounce) bottle Italian-style
salad dressing
1 (6 ounce) can French-fried
onions
1/4 teaspoon ground black
pepper

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a mixing bowl, combine cabbage and dressing. Toss and refrigerate overnight.

Before serving, toss together chilled cabbage and dressing with cauliflower, French fried onions, bacon and pepper.

Bacon Avocado Burritos

Ingredients

4 eggs
8 flour tortillas (7 inches)
2 tablespoons vegetable oil
1 1/2 cups shredded Cheddar cheese
1 large ripe avocado, thinly sliced
1 1/2 cups chopped green onions
1 pound sliced bacon, cooked and crumbled
Salsa, ranch salad dressing or sour cream

Directions

In a bowl, beat the eggs. Dip one tortilla in eggs.

In a large skillet, cook tortilla in oil just until egg sets; turn to cook other side. Remove and place between paper towels to drain; keep warm. Repeat with remaining tortillas, adding more oil if needed.

Place cheese, avocado, onions and bacon down the center of tortillas; top with salsa, salad dressing or sour cream. Fold ends and sides over filling. If desired, filled burritos may be warmed in the microwave just before serving.

Bacon Wrapped Pork Medallions

Ingredients

- 8 slices bacon
- 1 tablespoon garlic powder
- 1 teaspoon seasoned salt
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 2 pounds pork tenderloin
- 2 tablespoons butter
- 2 tablespoons olive oil

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the bacon in a large, oven-safe skillet, and cook over medium-high heat, turning occasionally, until lightly browned and still flexible, 6 to 7 minutes. Drain the bacon slices on a paper towel-lined plate. Remove any excess bacon grease from the skillet. Combine garlic powder, seasoning salt, basil, and oregano in a small bowl. Set aside.

Wrap the pork tenderloin with the bacon strips securing with 1 or 2 toothpicks per strip of bacon. Slice the tenderloin between each bacon strip to create the medallions. Dip both sides of the medallions in seasoning mix. Melt butter and oil together in the same skillet over medium-high heat. Cook each medallion for 4 minutes on each side.

Place skillet into the preheated oven and bake until the pork is no longer pink in the center, 17 to 20 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Bacon Roll Ups I

Ingredients

1 (1 pound) loaf sandwich bread
2 (8 ounce) packages cream cheese, softened
1 teaspoon garlic powder
1 teaspoon dried parsley
1 pound bacon, cut in half

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a baking sheet.

Cut the crusts off of the bread slices, then cut each piece of bread into three equal rectangles.

In a small bowl, combine cream cheese, garlic powder, and parsley. Spread a layer of the cream cheese mixture on each bread rectangle, and roll it up. Wrap a slice of bacon around each of the bread rolls and secure them with toothpicks. Arrange the roll ups on the prepared baking sheet.

Bake until the bacon is crisp, approximately 10 minutes.

Triple Decker Grilled Shrimp BLT with Avocado

Ingredients

1 cup mayonnaise
1 chipotle pepper in adobo sauce
1/2 lime, juiced
1 pinch salt
1 pinch ground black pepper

4 slices bacon
8 extra-large shrimp - peeled, deveined, and tails removed
1 tablespoon olive oil
salt and ground black pepper to taste
1 avocado, peeled, pitted and sliced
2 leaves romaine lettuce
4 slices ripe red tomato
6 slices sourdough bread, toasted

Directions

Combine mayonnaise, chipotle pepper, lime juice, and a pinch of salt and pepper in a bowl. Puree until smooth with a stick blender. Alternately, you can use a food processor to puree the ingredients. Cover and refrigerate until ready to assemble sandwiches.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Toss the shrimp in a bowl with olive oil and salt and pepper to taste.

Cook shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 3 minutes on each side.

To assemble sandwiches: Spread prepared mayonnaise dressing generously on 1 slice of bread. Arrange half of the shrimp and avocado slices on top. Place another slice of bread over the avocado, and spread another layer of the dressing. Top with a lettuce leaf and 2 slices of tomato followed by a third slice of bread. Repeat with the remaining ingredients for the second sandwich.

Juicy Deer and Bacon Burgers

Ingredients

6 slices hickory-smoked bacon
1/2 pound ground venison
1/2 pound lean ground beef
kosher salt
fresh ground black pepper
stout beer (such as Guinness®)
Lea & Perrins Worcestershire
Sauce
4 hamburger buns, split

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Combine ground venison and ground beef in a bowl. Divide into 4 balls, and flatten into patties.

Heat a large skillet over medium heat. Place the burgers in the heated skillet and sprinkle each burger with salt, black pepper, a dash of beer, and a dash of Worcestershire sauce. Flip the burgers once a brown crust has formed on the bottom, about 5 to 10 minutes. Sprinkle the cooked side of the burgers with the salt, pepper, beer, and Worcestershire. Cook burgers another 5 to 10 minutes for well done. Top each patty with bacon and serve on hamburger buns.

Spaghetti Carbonara

Ingredients

1 (7 ounce) package thin spaghetti
10 bacon strips, diced
1/3 cup butter or margarine
2 eggs, lightly beaten
3/4 cup grated Parmesan cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a skillet, cook bacon over medium heat until crisp; drain on paper towels. Add butter to drippings; heat until melted.

Drain spaghetti; toss with eggs and Parmesan cheese. Add to skillet; cook and stir over medium heat for 3-4 minutes or until eggs are set. Sprinkle with bacon.

Man-Lovin' Potatoes

Ingredients

8 red potatoes
1 cup mayonnaise
1/2 cup sour cream
1 tablespoon onion powder
1 tablespoon garlic powder
1 teaspoon seasoned salt
1 teaspoon ground black pepper
3/4 cup crumbled cooked bacon
1/2 cup diced red onion
2 cups shredded American cheese
3 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Slice potatoes with skins on into 1/4 inch thick slices. Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 10 to 15 minutes. Drain and allow to steam dry for a minute or two.

Mix together the mayonnaise, sour cream, onion and garlic powders, seasoned salt, pepper, bacon, onion, and American cheese in a bowl. Stir in the potato slices. Pour mixture into prepared baking dish. Sprinkle top with grated Parmesan cheese.

Bake until bubbly and beginning to brown, 35 to 40 minutes.

Curried Chicken Salad

Ingredients

6 slices bacon
3 cups diced cooked chicken breast meat
1/2 cup chopped celery
1 cup seedless grapes
1 cup mayonnaise
2 tablespoons red onion, minced
1 teaspoon lemon juice
1/2 teaspoon Worcestershire sauce
1/2 teaspoon curry powder
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a large bowl, combine bacon, chicken, celery, and grapes.

Prepare the dressing in a small bowl by whisking together the mayonnaise, onion, lemon juice, Worcestershire sauce, curry and salt and pepper. Pour over salad and toss well.

Corn Medley

Ingredients

2 bacon strips
1 cup whole kernel corn
2 tablespoons finely chopped onion
1/2 cup chopped fresh tomato
1/4 teaspoon dried basil
salt and pepper to taste

Directions

In a medium skillet, cook bacon until crisp. Remove to paper towel to drain; reserve 1 tablespoon of drippings. Add corn and onion to skillet; cook and stir over medium-low heat until onion is tender. Add tomato and basil. Reduce heat to low; cover and cook for 5-7 minutes or until vegetables are tender, stirring occasionally. Crumble bacon; add to the vegetables. Season with salt and pepper.

Cheesy Bacon Potatoes

Ingredients

4 cups hot mashed potatoes
8 ounces KNUDSEN Sour Cream
6 slices OSCAR MAYER Center
Cut Bacon, crisply cooked,
crumbled
1 cup shredded mild Cheddar
cheese
2 green onions, sliced

Directions

Mix all ingredients until well blended.

Serve while hot

Creamy Pumpkin Soup

Ingredients

1 medium onion, chopped
2 tablespoons butter or margarine
2 (14.5 ounce) cans chicken broth
2 cups sliced peeled potatoes
2 cups canned cooked pumpkin
2 cups milk
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup sour cream
1 tablespoon chopped fresh parsley
3 bacon strips, cooked and crumbled

Directions

In a large saucepan, saute onion in butter until tender. Add the broth, potatoes and pumpkin; cook until the potatoes are tender, about 15 minutes. Remove from the heat; cool. Puree half of the mixture at a time in a blender or food processor until smooth; return all to the pan. Add the milk, nutmeg, salt and pepper; heat through. Meanwhile, combine the sour cream and parsley. Spoon soup into bowls; top each with a dollop of sour cream and sprinkle with bacon.

Salad with Egg Dressing

Ingredients

2 eggs, beaten
1/2 cup sugar
1/4 cup water
1/4 cup vinegar
8 cups mixed salad greens
1 small onion, chopped
4 bacon strips, cooked and crumbled
1 medium tomato, cut into wedges
1/2 cup sliced cucumber

Directions

In a microwave-safe bowl, combine the eggs, sugar and water. Microwave, uncovered, on high for 1 minute. Stir in vinegar; cook for 1 to 1-1/2 minutes or until a thermometer reads 160 degrees F.

Meanwhile, in a salad bowl, combine greens, onion, bacon, tomato and cucumber. Drizzle with warm dressing; toss to coat.

Baked Bean Sandwiches

Ingredients

4 English muffins, split
1 (16 ounce) can maple cured
baked beans
1 medium onion, thinly sliced
2 medium tomatoes, cut into 1/4
inch slices
4 slices Cheddar cheese
4 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange the English muffin halves on a baking sheet. Place an equal amount of baked beans on each muffin half. Layer beans with onion, tomato, cheese, and bacon.

Bake 20 minutes in the preheated oven. Set oven to broil, and continue cooking 1 to 2 minutes, until bacon is crisp. Watch constantly during broiling to make sure bacon does not burn. Serve immediately.

Spinach Stuffed Chicken Breasts

Ingredients

4 skinless, boneless chicken breasts
1/2 cup mayonnaise
1/2 cup crumbled feta cheese
2 cloves garlic, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
4 slices bacon

Directions

In a medium bowl, mix mayonnaise, spinach, feta cheese, and garlic until well blended. Set aside.

Carefully butterfly chicken breasts, making sure not to cut all the way through. Spoon spinach mixture into chicken breasts. Wrap each with a piece of bacon, and secure with a toothpick. Place in shallow baking dish. Cover.

Bake at 375 degrees F (190 degrees C) for 1 hour, or until chicken is no longer pink.

Corny Clam Chowder

Ingredients

1 (14.75 ounce) can cream-style corn
1 (10.75 ounce) can condensed cream of potato soup, undiluted
1 1/2 cups half-and-half cream
1 (6.5 ounce) can minced clams, drained
6 bacon strips, cooked and crumbled

Directions

In a saucepan, combine corn, soup and cream; heat through. Stir in clams; heat through. Garnish with bacon.

Sauerkraut on Bread Dough

Ingredients

1 (0.6 ounce) cake compressed fresh yeast
1/2 cup water
1 tablespoon white sugar
1 teaspoon salt
1/3 cup clarified butter, melted
2 1/2 cups all-purpose flour
1 cup bacon, cut into 1/2 inch pieces
1 1/2 cups sour cream
4 eggs
1 tablespoon caraway seed
ground nutmeg to taste
salt and pepper to taste
1 (20 ounce) can sauerkraut, drained

Directions

Crumble the yeast into a small bowl. Pour in the sugar and water, and stir with a fork until the yeast has dissolved. Allow to sit for 15 minutes, then stir in the salt and clarified butter.

Pour the flour into a large bowl and make a well in the center. Stir in the yeast mixture, then knead until the dough is smooth and elastic, about 12 minutes. Return dough to the bowl, cover with a cloth, and let rise in a warm place until doubled in bulk, about 1 hour.

While dough is rising, cook bacon in a skillet over medium heat until nearly crispy; drain off fat. Mix together the sour cream, eggs, caraway seed, nutmeg, salt, and pepper in a bowl until smooth. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

Roll out the dough into a rectangle to fit a baking sheet. Place the dough onto the baking sheet and sprinkle with bacon. Evenly cover the dough with well drained sauerkraut, then drizzle the sour cream and egg mixture over the sauerkraut.

Bake on the middle rack of the preheated oven for 40 minutes, or until bread is browned on the top and underneath. Let cool slightly, then cut into squares to serve.

Spiced Bacon Twists

Ingredients

1 cup packed light brown sugar
2 tablespoons dry mustard powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon cayenne pepper
1 pound sliced bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and set a wire rack over the foil. Use a baking sheet that has sides to catch the grease.

In a small bowl, stir together the brown sugar, mustard powder, cinnamon, nutmeg, and cayenne pepper. Press each slice of bacon into the mixture until coated. Twist each strip a few times and place on the prepared baking rack.

Bake until bacon is browned and crisp enough to hold its shape, about 30 minutes.

Fantastic Potatoes

Ingredients

4 medium potatoes, peeled and diced
1/2 pound sliced bacon, cooked and crumbled
1 cup diced process American cheese
3/4 cup mayonnaise
1/4 cup sliced stuffed olives
2 tablespoons chopped onion
2 tablespoons chopped green pepper

Directions

In a saucepan, cook potatoes in water until tender; drain. Stir in remaining ingredients. Spoon into an ungreased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly and heated through.

Eggs Royale

Ingredients

2 1/2 cups seasoned croutons
1 1/2 cups shredded Cheddar cheese
4 eggs
2 cups milk
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon onion powder
1/8 teaspoon pepper
10 bacon strips, cooked and crumbled

Directions

Place croutons in a greased 13-in. x 9-in. x 2-in. baking dish. Cover with cheese. In a bowl, beat eggs, milk, mustard, salt onion powder and pepper; pour over cheese. Sprinkle with bacon. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 30-40 minutes, or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Stuffed Turkey Legs

Ingredients

- 4 turkey legs
- 1 cup olive oil
- 2 green bell peppers
- 1 large white onion
- 2 tablespoons salt
- 1 pinch ground black pepper
- 1 teaspoon dried oregano
- 2 tablespoons distilled white vinegar
- 5 slices bacon
- 2 tablespoons teriyaki sauce

Directions

Make numerous vertical slits in the turkey legs.

In a small bowl combine the olive oil with the salt, pepper, teriyaki, vinegar and oregano. Marinate turkey legs in the oil mixture.

Cut onion, green pepper and bacon into small squares (approximately the same size as the slits you cut on the legs). Fill each slit with one piece of pepper, onion and bacon.

After the legs are stuffed, brown them in the oil mixture on medium-high. Reduce temperature to low and cover. Cook for 45 minutes or until meat starts to separate from the bone. If the legs dry out when cooking, add a little water to the skillet and lower the temperature.

Shirley's Maine Clam Chowder

Ingredients

1 (8 ounce) jar clam juice
3 large russet potatoes, peeled and cubed
8 slices bacon, cut into small pieces
1 large onion, chopped
2 stalks celery, diced
2 quarts shucked clams, with liquid
2 cups half-and-half cream

Directions

In a small saucepan, heat clam juice and peeled potatoes. Bring water to a boil and let simmer until tender, about 15 minutes.

Place bacon in a large stock pot. Cook over medium high heat until evenly brown. Stir in onions and celery. Cook until vegetables are soft.

Add potatoes, clam juice and clams to the stock pot. Heat until simmering.

In a separate pot, gently warm (do not boil) half and half. Pour warm half and half into the stock pot and heat just until warmed through. Do not boil the chowder or the cream will separate. Serve hot.

Beanie Weenie Quesadilla Rolls

Ingredients

1 turkey hot dog
1/4 cup condensed bean with
bacon soup
1 (8 inch) flour tortilla
1/4 cup shredded Cheddar
cheese

Directions

Pour soup into a small microwave safe bowl. Wrap tortilla and hot dog with a clean, lightly moist cloth. Place soup, tortilla, and hot dog in microwave and cook on high approximately 30 seconds, or until tortilla is hot and pliable and the soup is hot.

Place hot dog and soup in center of tortilla; sprinkle with cheese and roll. Microwave for an additional 10 seconds to fully melt the cheese.

Halibut with Bacon

Ingredients

1/2 cup lime juice
1/2 cup chopped green onions
2 tablespoons vegetable oil
2 tablespoons minced fresh cilantro
2 tablespoons chopped seeded jalapeno peppers
1 teaspoon salt
1/2 teaspoon pepper
4 (6 ounce) halibut steaks
8 bacon strips

Directions

In a large resealable plastic bag, combine the first seven ingredients. Add halibut; seal bag and turn to coat. Refrigerate for 10-15 minutes, turning once.

In a large skillet, cook bacon over medium heat until cooked but not crisp. Drain on paper towels. Drain and discard marinade from halibut. Wrap two slices of bacon over the top and sides of each steak; secure with soaked wooden toothpicks.

Coat grill rack with nonstick cooking spray before starting the grill. Place halibut, bacon side down, on grill rack. Grill, covered, over medium heat for 4-6 minutes on each side or until fish flakes easily with a fork. Discard toothpicks.

Campbell'sB® Chicken and Bean Burritos

Ingredients

1 tablespoon vegetable oil
1 medium onion, chopped
1/8 teaspoon garlic powder
1 (11.5 fl oz) can Campbell'sB®
Condensed Bean with Bacon
Soup
3/4 cup PaceB® Thick & Chunky
Salsa
2 (4.5 ounce) cans SwansonB®
Premium Chunk Chicken Breast in
Water, drained
3 (8 inch) flour tortillas, warmed

Directions

Heat the oil in a 10-inch skillet over medium heat. Add the onion and garlic powder and cook until the onion is tender.

Stir the soup, salsa and chicken in the skillet. Cook until the chicken mixture is hot and bubbling.

Spoon about 1/3 cup chicken mixture down the center of each tortilla. Fold up the sides of the tortillas around the filling then fold up the ends to enclose the filling.

Red Potato Bites

Ingredients

1 1/2 pounds small round red potatoes
4 slices bacon
1 cup sour cream
1/2 teaspoon seasoned salt
1/4 teaspoon black pepper
1 tablespoon chopped fresh chives
1/2 cup shredded Cheddar cheese
parsley

Directions

Preheat the oven to 375 degrees F (190 degrees C). Place potatoes in a saucepan, and add enough water to cover. Bring to boil, and cook until tender but still firm, about 10 minutes. Drain, and cool in a bowl of cold water.

Cook bacon in a skillet over medium-high heat until evenly browned. Drain, crumble, and set aside.

Remove cooled potatoes from water. Pat dry with a paper towel, and cut in half. Using a small spoon, carefully remove a small amount from center, leaving approximately 1/4 inch rim around each potato. Set reserved potato aside.

In a bowl, mix together reserved potato, sour cream, bacon, seasoned salt, pepper, and chives. Spoon a small amount of mixture into each potato half and place on a baking sheet. Top each potato off with some shredded cheese.

Bake for 10 minutes in the preheated oven, or until cheese is melted and potatoes are warmed through. Garnish with parsley, and serve.

Five Bean Casserole

Ingredients

1/2 pound bacon
2 cups chopped onion
1/2 cup packed brown sugar
1 teaspoon mustard powder
1/2 teaspoon garlic powder
1 teaspoon salt
1/2 cup cider vinegar
1 (15 ounce) can butter beans
1 (15 ounce) can lima beans,
drained
1 (15 ounce) can kidney beans,
drained
1 (15 ounce) can garbanzo beans,
drained
1 (28 ounce) can baked beans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Saute onion in bacon fat; add the brown sugar, mustard, garlic powder, salt and vinegar. Cook covered on low heat 20 minutes.

In a four quart baking dish, combine the bacon, onion mixture, butter beans, lima beans, kidney beans, garbanzo beans and baked beans. Mix well, and bake covered for 1 1/2 hours. Uncover and bake 30 to 45 minutes longer.

Shrimp Curry Rice

Ingredients

2 1/3 cups water
1 tablespoon butter or margarine
1 (6 ounce) package long grain
and wild rice mix
1/2 teaspoon curry powder
1 (6 ounce) can small shrimp,
rinsed and drained
4 bacon strips, cooked and
crumbled

Directions

Place water and butter in a large saucepan; stir in rice, contents of rice seasoning packet and curry powder. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

Add shrimp and bacon. Cover and simmer 10 minutes longer or until liquid is absorbed and rice is tender.

Broccoli Cheese Casserole

Ingredients

1/2 cup uncooked long-grain rice
6 slices bacon
1 large onion, chopped
1 (10 ounce) package chopped frozen broccoli, thawed
1 (10.5 ounce) can condensed cream of chicken soup
1 cup milk
1 (16 ounce) jar processed cheese sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Saute onions in bacon drippings over medium heat.

In a 9x13 inch baking dish combine cooked rice, bacon, onions, broccoli, soup, milk and cheese sauce.

Bake in preheated oven for 30 minutes, or until golden brown.

Smiley Salad

Ingredients

1/4 head iceberg lettuce - rinsed,
dried, and chopped
4 slices bacon
1/4 cup shredded Cheddar
cheese
1/4 cup croutons
1 large tomato, cut into wedges

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place lettuce in a small serving bowl, sprinkle with bacon and cheese.

Circle the bowl with croutons. Place three croutons on the cheese to represent the eyes and nose of a face.

With 1/4 of the tomato, cut a wedge to represent a smiling mouth. Place at bottom of bowl.

Drizzle with favorite salad dressing.

Hash Brown Sandwich

Ingredients

4 large potatoes, peeled and quartered
4 slices bacon
1 cup shredded Cheddar cheese
4 eggs, beaten
2 tablespoons vegetable oil
salt and pepper to taste

Directions

Place potatoes in a saucepan and add enough water to cover. Bring to a boil, and cook until just starting to be tender, about 5 minutes. Drain and place under cool running water to cool, then drain and pat dry. Grate into a large bowl.

Separate the potato shreds into two sections, and place each one on a square of waxed paper. Pat each section into a 6 inch circle.

Place bacon in a skillet over medium-high heat. Fry until evenly browned, then set aside to drain on paper towels. In a nonstick skillet over low heat, cook eggs until lightly scrambled. Eggs need to stay slightly wet.

Heat oil in a large skillet over medium heat. While the oil heats, place the egg, bacon strips and cheese in even layers on top of one of the potato circles. Place the other circle on the top, using the waxed paper to pick it up. Place the whole hash-brown sandwich into the skillet, and fry until nicely browned on both sides, about 10 minutes per side. Cut into wedges, and serve hot.

Penne and Vodka Sauce

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons butter
1/4 pound thinly sliced pancetta
bacon, chopped
1/3 cup vodka
1/2 cup heavy whipping cream
1 1/2 cups tomato sauce
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter or margarine in a large skillet over medium heat. Add pancetta, and saute until lightly browned. Add vodka and stir until it is reduced by half, about 4 to 5 minutes. Stir in tomato sauce and cream. Simmer uncovered for 10 to 12 minutes. Stir every few minutes.

Stir in pasta, and heat through. Serve with Parmesan cheese.

Feta and Bacon Stuffed Chicken with Onion

Ingredients

3/4 pound bacon, cut into 1 inch pieces

1 cup crumbled feta cheese

3 tablespoons sour cream

1/8 tablespoon dried oregano

1/8 teaspoon ground black pepper

3 (4 ounce) skinless, boneless chicken breast halves

1 cup all-purpose flour

2 eggs, beaten

1 cup dry bread crumbs

4 potatoes, peeled and cubed

1 sweet onion (such as Vidalia®), chopped

2 tablespoons butter

3 tablespoons sour cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned but still soft. Reserve the bacon grease in the skillet, and cool the bacon slices on a paper towel-lined plate. Once cool, mix the bacon together with the feta cheese, 3 tablespoons of sour cream, oregano, and black pepper in a small bowl; set aside.

Lay a chicken breast flat onto your work surface. Use the tip of a sharp boning or paring knife to cut a 2-inch pocket in the chicken breast. Repeat with the remaining chicken breasts. Spoon the bacon mixture into the pockets. Pour the flour, egg, and bread crumbs into separate, shallow dishes. Gently press the chicken breasts into the flour to coat. Dip each into the beaten egg, then press into bread crumbs.

Reheat the bacon grease over medium heat. Brown the chicken breasts on both sides in the hot fat, about 2 minutes per side. Reserve the bacon grease in the pan. Place the breasts on a baking dish, and bake in the preheated oven until the chicken is no longer pink and the filling is hot, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Meanwhile, place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

While the potatoes are boiling, cook the onion in the remaining bacon grease over medium heat until very tender and golden brown, about 10 minutes. Once the potatoes are done, mash together with the onion, butter, and remaining 3 tablespoons of sour cream. Serve the chicken breasts accompanied by the mashed potatoes.

Black-Eyed Pea Chowder

Ingredients

1 pound diced bacon
1 cup chopped celery
1 cup chopped onion
1 cup chopped green bell pepper
1 (15.5 ounce) can black-eyed
peas with liquid
1 (14.5 ounce) can beef
consomme
1 (29 ounce) can diced tomatoes

Directions

In a large pot over medium high heat, saute the bacon until crisp. Set aside the bacon and drain the fat, reserving about 4 tablespoons of the fat in the pot. Add the celery onion and green bell pepper to the pot and saute in the bacon fat for 10 minutes, or until tender.

Add the peas, consomme and stewed tomatoes and allow to heat through, about 15 more minutes. Top with crumbled bacon when serving.

Fresh Spinach Salad

Ingredients

1/2 cup white sugar
1/2 cup white vinegar
1 cup vegetable oil
2 tablespoons Worcestershire sauce
1/3 cup ketchup
1 small onion, chopped
5 slices bacon
3 eggs
1 pound fresh spinach - rinsed, dried and torn into bite size pieces
1 (4 ounce) can sliced water chestnuts, drained

Directions

In a blender or food processor, combine sugar, vinegar, oil, Worcestershire sauce, ketchup and onion, and process until smooth. Set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, toss together the spinach, water chestnuts, bacon and eggs. Serve with the dressing.

Lit'I Smokies® With Bacon

Ingredients

1 (16 ounce) package Hillshire Farm® Lit'I Smokies®
1 (12 ounce) package Jimmy Dean® Premium Thick Sliced Bacon
1 cup packed brown sugar

Directions

Preheat oven to 400 degrees F.

Cut each bacon slice into 4 pieces. Wrap each Lit'I Smokie with piece of bacon; secure with a toothpick. Place in a 13x9x2 inch baking pan. Sprinkle evenly with brown sugar.

Bake for 30 to 35 minutes or until bacon is crisp and sugar is melted. Cool slightly before serving.

Laura's Venison Breakfast Sausage

Ingredients

1 pound ground venison
1/2 pound pepper bacon, cut into small pieces
1 teaspoon monosodium glutamate (such as Ac'cent®)
1 tablespoon garlic powder
1 tablespoon onion powder
1 teaspoon ground mustard
1 tablespoon ground chipotle
1 teaspoon salt
1 teaspoon anise seed
1 teaspoon fennel seed
1 teaspoon crushed red pepper flakes
1 teaspoon dried parsley

Directions

Thoroughly combine the venison, bacon, monosodium glutamate, garlic, onion, mustard, chipotle, salt, anise, fennel, red pepper flakes, and parsley in a large bowl. Grind the mixture through a small plate in a meat grinder. Refrigerate until ready to use.

Bacon Wrapped Brown Sugar Smokies Dipping

Ingredients

1/4 cup mayonnaise
1/4 cup barbeque sauce
2 tablespoons brown sugar

Directions

Stir together mayonnaise, barbeque sauce, and brown sugar in a small bowl until the brown sugar has dissolved.

Spicy Bratwurst Supper

Ingredients

6 bacon strips, diced
1/3 cup chopped onion
5 fully cooked bratwurst links, cut into 1/2-inch slices
1/2 pound sliced fresh mushrooms
1 tablespoon diced jalapeno peppers
2 cups meatless spaghetti sauce
2 ounces Gouda cheese, shredded
Hot cooked rice

Directions

In a large skillet, cook bacon and onion over medium heat until bacon is almost crisp. Remove to paper towels to drain. In the same skillet, saute the bratwurst, mushrooms and jalapeno for 3-4 minutes or until mushrooms are tender. Stir in spaghetti sauce and bacon mixture. Cover and cook for 4-6 minutes or until heated through. Sprinkle with cheese. Serve with rice.

Farfalle Special

Ingredients

1 1/2 tablespoons butter
2 slices bacon
1 onion, sliced
3/4 cup fresh mushrooms,
quartered
3/4 cup heavy cream
1 teaspoon salt
1 pinch black pepper
2 ounces Roquefort cheese
1 (4 ounce) can tomato sauce
18 ounces farfalle (bow tie) pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, cook bacon and onion in the butter for 7 to 8 minutes. Add mushrooms and cook 2 to 3 minutes more. Stir in the heavy cream, salt, pepper, Roquefort cheese and tomato sauce; cook for 5 minutes, stirring continuously. Pour over cooked farfalle pasta and serve.

BLT Soup II

Ingredients

5 slices bacon, diced
2 tablespoons margarine
3 1/2 cups iceberg lettuce,
julienned
5/8 cup all-purpose flour
3 1/2 cups hot water
1 tablespoon chicken soup base
3/4 cup chopped tomatoes
1 pinch ground nutmeg
1 pinch cayenne pepper
1 cup hot half-and-half cream

Directions

In a heavy 3-quart saucepan cook bacon over medium heat until lightly browned, about 10 minutes. Do not drain fat.

Stir in the margarine and heat until melted. Add lettuce and saute for 2 minutes over medium heat. Whisk in the flour and heat stirring constantly until evenly cooked, about 3 minutes. Remove from heat and stir in the hot water, chicken soup base and tomato. Season with nutmeg and cayenne. Reheat the soup to boiling, stirring frequently. Reduce to a simmer and cook for about 6 minutes, stirring occasionally until thickened. Stir in the half and half and serve hot.

Ranch-Style Quiche

Ingredients

1 cup shredded Swiss cheese
1 (9 inch) baked pastry shell,
cooled
3 eggs
1 1/4 cups whipping cream
1 (1 ounce) package ranch salad
dressing mix
4 bacon strips, cooked and
crumbled

Directions

Sprinkle cheese into pastry shell. In a bowl, whisk eggs until foamy. Add the remaining ingredients. Pour over cheese. Bake, uncovered, at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F. Cover edges with foil; bake 15-20 minutes longer or until a knife inserted near the center comes out clean.

Barb's Broccoli-Cauliflower Salad

Ingredients

12 slices bacon
1 head fresh broccoli, diced
1 head cauliflower, chopped
1/2 red onion, diced
3/4 cup sunflower seeds
1 cup creamy salad dressing
1 1/2 tablespoons white wine vinegar
1/4 cup white sugar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Combine the bacon, cauliflower, broccoli, onion and sunflower seeds or pecans.

Whisk together the salad dressing, vinegar and sugar. Pour over salad and toss to coat. Refrigerate and allow to chill before serving.

Corn and Rice

Ingredients

1 slice bacon, chopped
1/2 onion, chopped
1/4 green bell pepper, chopped
1/2 teaspoon chopped fresh thyme
1/2 cup tomato sauce
1 teaspoon browning sauce
1 teaspoon salt
1/2 teaspoon ground black pepper
1 pinch red pepper flakes
2 (14 ounce) cans whole kernel corn, drained
3 1/2 cups water
2 cups white rice

Directions

Cook the bacon in a large saucepan over medium heat until the grease begins to render. Stir in the onion, bell pepper, and thyme; cook until the onion is nearly translucent. Reduce heat to medium-low and add the tomato sauce, browning sauce, salt, black pepper, and red pepper flakes; stir; simmer another 3 minutes. Add the corn; simmer another 3 minutes. Slowly pour the water into the mixture while stirring. Raise the heat to high and stir in the rice; bring to a boil; cover and reduce heat to low. Simmer until the rice has absorbed all the moisture, about 30 minutes; fluff with a fork to serve.

Wilted Spinach Salad

Ingredients

6 eggs
1 pound bacon
2 bunches fresh spinach, rinsed
and dried
4 green onions, thinly sliced
2 eggs
1/4 cup white sugar
1/4 cup white vinegar
1/4 cup red wine vinegar

Directions

Place 6 eggs in a medium saucepan with enough cold water to cover. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside, reserving approximately 1/2 cup of drippings in the skillet.

In a large bowl, toss together the spinach and green onions.

Heat the reserved drippings over low heat. In a small bowl, whisk together the 2 remaining eggs, sugar, white vinegar, and red wine vinegar. Add to warm grease, and whisk for about a minute, until thickened. Pour at once over spinach, add crumbled bacon, and toss to coat. Garnish with chopped egg.

Pan Fried Swiss Chard

Ingredients

4 slices bacon, chopped
2 tablespoons butter
3 tablespoons fresh lemon juice
1/2 teaspoon garlic paste
1 bunch Swiss chard, stems removed, leaves cut into 1-inch pieces
salt and pepper to taste

Directions

Heat a skillet over medium heat. Place the chopped bacon in the skillet and cook until the fat separates from the meat. Melt the butter in the skillet. Stir in the lemon juice and garlic paste. Add the Swiss chard to the butter mixture. When the leaves begin to wilt, place a cover on the skillet and increase heat to medium-high. Allow the chard to cook while covered for about 4 minutes. Stir the chard leaves to coat with the butter mixture. Season with salt and pepper.

Fried Rice with Chicken

Ingredients

3 bacon strips, diced
1/2 pound skinless, boneless
chicken breast halves - cubed
1 medium carrot, chopped
1 celery rib, chopped
2 eggs, beaten
1 1/2 cups cooked rice
2 tablespoons soy sauce

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. In the drippings, saute the chicken, carrots and celery until chicken juices run clear; remove and keep warm. In the same skillet, scramble eggs over medium heat, breaking into small pieces. Stir in the chicken mixture, rice, soy sauce and bacon.

Special Potato Salad

Ingredients

2 1/2 pounds red potatoes
2 tablespoons red wine vinegar
1 tablespoon olive or vegetable oil
1 tablespoon Dijon mustard
1/2 teaspoon dried basil
1/2 teaspoon pepper
1/4 teaspoon salt
1/2 cup plain yogurt
1/4 cup sour cream
1 teaspoon garlic salt
3/4 cup chopped red onion
1/2 cup diced celery
4 bacon strips, cooked and crumbled
2 hard-cooked eggs, chopped

Directions

In a saucepan, cook potatoes in boiling salted water until tender. Meanwhile, in a large bowl, combine vinegar, oil, mustard, basil, pepper and salt; mix well. Drain potatoes; cut into 1-inch chunks and add to vinegar and oil mixture while still warm. Toss to coat; cool completely. In another bowl, combine yogurt, sour cream and garlic salt. Add onion, celery, bacon and eggs; mix well. Add to potato mixture; toss gently. Cover and chill for several hours.

Bacon-Mushroom Brussels Sprouts

Ingredients

2 cups Brussels sprouts, halved
3 bacon strips, cut into 1/2-inch pieces
1/2 cup finely chopped onion
1/2 cup sliced fresh mushrooms
1/4 cup chicken broth
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Place brussels sprouts in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 8 minutes or until crisp-tender. Drain and keep warm.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Saute onion and mushrooms in the drippings for 3-5 minutes or until tender.

Add the broth, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes or until broth is reduced by half. Stir in brussels sprouts and bacon.

Chicken Caesar Pitas

Ingredients

1 pound skinless, boneless chicken breast halves
1 teaspoon garlic powder
1 teaspoon dried thyme
1 teaspoon dried rosemary
3 slices bread, cut into 1/2 inch cubes
butter flavored cooking spray
1 teaspoon garlic salt
1 teaspoon dried parsley
1/2 pound bacon
1 large head romaine lettuce leaves, torn into bite size pieces
1 (8 ounce) bottle bottled Caesar salad dressing
freshly grated Parmesan cheese to taste
salt and black pepper to taste
1 (10 ounce) package (6-inch) pocket pita bread, halved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a saucepan with garlic powder, thyme, and rosemary; add water to cover. Bring to a boil over high heat, then reduce heat medium-low, cover, and simmer until chicken is tender and no longer pink in the center, about 15 minutes. Remove chicken, let cool, and cut into strips.

Meanwhile, place bread cubes on a baking sheet. Spray with butter spray; sprinkle with garlic salt and parsley.

Bake bread cubes in preheated oven for 5 minutes. Turn cubes; spray again with butter spray and sprinkle with garlic salt and parsley. Bake another 5 to 10 minutes until golden brown and crunchy. Remove croutons, and let cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly browned and crispy. Remove bacon from skillet, drain on paper towels and crumble.

Combine chicken, bacon, lettuce, and croutons in a large bowl. Toss with Caesar salad dressing and Parmesan cheese. Season to taste with salt and pepper and toss again. Spoon salad mixture into pita bread halves.

Tangy Potato Salad

Ingredients

12 medium red potatoes
1 medium onion, finely chopped
3 hard-cooked eggs, chopped
2 dill pickles, finely chopped
2 tablespoons snipped fresh parsley
3/4 cup chicken broth
3/4 cup mayonnaise or salad dressing
1 1/2 teaspoons salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
2 tomatoes, cubed
6 bacon strips, cooked and crumbled

Directions

Cook potatoes in boiling salted water until tender. Drain; cool slightly. Peel and slice potatoes; combine with onion, eggs, pickles and parsley in a large salad bowl. Set aside. Heat chicken broth until warm; remove from the heat. Add mayonnaise, salt, pepper and garlic powder; mix until smooth. Pour over potato mixture and mix lightly. Cover and chill. Just before serving, gently stir in tomatoes and bacon.

Marinated Black-Eyed Pea Salad

Ingredients

- 1 yellow bell pepper, finely chopped
- 1 red bell pepper, finely chopped
- 1/2 onion, finely chopped
- 2 jalapeno chiles, seeded and finely chopped
- 4 (15 ounce) cans black-eyed peas, rinsed and drained
- 2 tablespoons chopped fresh parsley
- 1 clove garlic, minced
- 1/2 cup red wine vinegar
- 2 tablespoons balsamic vinegar
- 1/4 cup olive oil
- 1/2 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 slices cooked bacon, crumbled

Directions

Mix the yellow and red peppers, onion, jalapeno chiles, black-eyed peas, parsley, and garlic together in a large bowl.

Whisk the red wine vinegar and balsamic vinegar together in a small bowl. Gradually add the olive oil, whisking constantly to thoroughly blend with the vinegars. Stir in the cumin, salt, and black pepper. Pour the dressing over the vegetable mixture, tossing to coat evenly. Cover and refrigerate 3 to 4 hours. Just before serving, stir in the crumbled bacon.

Fiesta Frittata Casserole

Ingredients

8 eggs
2 cups sour cream
1 cup shredded Cheddar cheese
1 (4 ounce) can diced green chile peppers, drained
1 green onion, minced
1/4 cup chopped fresh parsley
1 cup frozen corn kernels
1 (15 ounce) can black beans, rinsed and drained
1/4 cup chopped red pepper
1/4 cup bacon bits
1 cup fresh salsa

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, whisk together the eggs, sour cream, Cheddar cheese, green chile peppers, green onion, and parsley. Mix in the corn, black beans, red pepper, and bacon bits. Transfer to the prepared baking dish.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center of the casserole comes out clean. Serve with the fresh salsa.

Bacon-Onion Pan Rolls

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1/4 cup butter or margarine,
divided
1/2 pound sliced bacon, cooked
and crumbled
1/2 cup chopped onion

Directions

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 2-1/2-in. biscuit cutter; brush with 3 tablespoons butter. Place 1 teaspoon of bacon and onion on half of each roll. Fold over and pinch to seal. Place, pinched edge up, in a greased 9-in. square baking pan, forming three rows of six. Brush tops with remaining butter. Let rise until doubled, about 30 minutes. Bake at 350 degrees F for 25-30 minutes or until golden brown.

Rouladen

Ingredients

6 (1/2 pound) sirloin tip steaks,
thin cut
3 slices bacon, cut in half
2 dill pickles, cut into 3 wedges
prepared Dijon-style mustard
salt and pepper to taste
1 onion, cut into 6 wedges
2 tablespoons vegetable oil
2 (.75 ounce) packets dry brown
gravy mix

Directions

Place sirloin flat on a cutting board, spread on mustard and salt and pepper to taste. Place 1/2 strip bacon, 1 onion wedge, and 1 pickle wedge onto the steak. Roll making sure all items stay inside and tuck ends in. Tie up with butcher string. Repeat for each steak.

Heat 2 tablespoons of oil in a large stock pot, over medium heat. Brown meat well.

Pour in enough water to cover meat. Reduce heat to medium/low heat and cook for 1 hour.

When meat is cooked, stir in gravy mix. Heat through.

Amatriciana

Ingredients

4 slices bacon, diced
1/2 cup chopped onion
1 teaspoon minced garlic
1/4 teaspoon crushed red pepper flakes
2 (14.5 ounce) cans stewed tomatoes
1 pound linguine pasta, uncooked
1 tablespoon chopped fresh basil
2 tablespoons grated Parmesan cheese

Directions

Cook diced bacon in a large saucepan over medium high heat until crisp, about 5 minutes. Drain all but 2 tablespoons of drippings from the pan.

Add onions, and cook over medium heat about 3 minutes. Stir in garlic and red pepper flakes; cook 30 seconds. Add canned tomatoes, undrained; simmer 10 minutes, breaking up tomatoes.

Meanwhile, cook the pasta in a large pot of 4 quarts boiling salted water until al dente. Drain.

Stir basil into the sauce, and then toss with cooked pasta. Serve with grated Parmesan cheese.

Crawfish Potato Soup

Ingredients

3 slices bacon
1 onion, chopped
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
2 stalks celery, finely chopped
2 tablespoons minced garlic
5 cups diced red potatoes
1 cup grated carrot
1 pound crawfish tails
3 cups chicken broth
1 quart half-and-half cream
salt and pepper to taste
1 cup shredded Cheddar cheese

Directions

Place the bacon into a large pot over medium-high heat. Cook until crisp, turning as needed. Crumble, and return to the pot.

Reduce the heat to medium, and add the onion, green pepper, red pepper, celery, and garlic. Cook and stir until the onion is transparent, and the peppers are soft. Add the crawfish, and cook until the liquid evaporates, and the crawfish begin to brown. Remove the contents of the pot, and set aside.

Pour the chicken broth into the pot, and add the potatoes. If the chicken broth does not cover the potatoes, add enough water to compensate. Bring to a boil, and cook for 8 to 10 minutes, or until the potatoes are soft. Add the carrots, and cook for about 8 more minutes.

Reduce the heat to low, and return the vegetables and crawfish to the pot. Stir in the half-and-half, and heat through. Do not boil. Season with salt and pepper to taste. Ladle into bowls and garnish with Cheddar cheese to serve.

Bacon-Wrapped Halibut

Ingredients

18 slices bacon, cut in half
1 1/2 pounds halibut steaks,
cubed
ground black pepper to taste
toothpicks

Directions

Cook bacon in a large skillet over medium-high heat until just beginning to brown, but still soft. Set aside until cooled enough to handle.

Preheat your oven's broiler. Season the halibut with pepper. Wrap one piece of bacon around each cube of fish, and secure with a toothpick. Place on a baking sheet.

Broil for about 5 minutes, turning once, until fish is cooked through and bacon is crisp. Transfer to a platter, and serve warm.

Awesome Easy Pasta

Ingredients

2 cups chicken broth
2 cups heavy cream
8 ounces linguine pasta
6 slices bacon
2 cups chopped cooked chicken
1 cup frozen English peas, thawed
1 cup freshly grated Parmesan cheese

Directions

Bring chicken broth and cream to a boil in a heavy saucepan over high heat. Reduce heat to medium-low and simmer until reduced by half, about 30 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine and cook 8 to 10 minutes or until al dente; drain and set aside in a large serving bowl.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Once the cream has reduced, stir in crumbled bacon, chicken, peas, and Parmesan cheese; cook for a few minutes until hot. Pour sauce over pasta to serve.

Green Bean Bundles

Ingredients

1 pound fresh green beans,
trimmed
8 bacon strips, partially cooked
1 tablespoon finely chopped onion
3 tablespoons butter, margarine or
bacon drippings
1 tablespoon white wine vinegar
1 tablespoon sugar
1/4 teaspoon salt

Directions

Cook the beans until crisp-tender. Wrap about 15 beans in each bacon strip; secure with a toothpick. Place on a foil-covered baking sheet. Bake at 400 degrees F for 10-15 minutes or until bacon is done. In a skillet, saute onion in butter until tender. Add vinegar, sugar and salt; heat through. Remove bundles to a serving bowl or platter; pour sauce over and serve immediately.

Smoked Maple Syrup Bacon

Ingredients

1 1/2 gallons water
2 tablespoons sodium nitrate (saltpeter)
1 cup curing salt (e.g., MortonB® Tender QuickB®)
2 cups coarse salt
1 cup packed brown sugar
1/2 cup maple syrup
1 (14 pound) whole pork belly
maple, apple, or cherry wood chips for smoking

Directions

Pour water, sodium nitrate, curing salt, coarse salt, brown sugar, and maple syrup into a large kettle. Bring to a boil over high heat and cook for 10 to 15 minutes until everything is well dissolved. Pour brine into a 5 gallon plastic bucket and cool to room temperature, 6 to 8 hours.

Leaving the skin on the pork belly, cut against the grain into 4 to 6 slabs so they fit inside the bucket, and inside your smoker. Place into the bucket of brine, and weigh down with a glass or ceramic dish to keep the pork submerged. Cover and refrigerate for 5 to 7 days, rearranging the pork in the brine daily.

On smoking day, remove pork from the brine and rinse well under cold running water, rubbing to remove all external brine. Pat pieces dry and place onto smoker racks. Allow pork pieces to stand, preferably underneath a fan, until the surface of the meat becomes somewhat dried and notably glossy, 1 to 3 hours depending on air circulation.

Smoke pork belly slabs using wood of your choice at a temperature of 90 to 110 degrees F (32 to 43 degrees C) for 8 to 12 hours. Remove rind before slicing.

Creamy Spinach

Ingredients

3 bacon strips, diced
1/4 cup finely chopped onion
3 tablespoons butter
3 tablespoons all-purpose flour
1 1/4 cups half-and-half cream
2 (10 ounce) packages frozen
chopped spinach, thawed, well
drained
1/2 teaspoon salt
1/4 teaspoon coarsely ground
pepper
1/4 teaspoon ground nutmeg
Shredded Parmesan cheese

Directions

In a skillet, cook bacon and onion over medium heat until bacon is crisp and onion is tender. Remove with a slotted spoon and set aside. In a large saucepan, melt butter. Stir in the flour until smooth. Gradually stir in cream. Bring to boil over medium heat; cook and stir for 2 minutes.

Reduce heat; stir in spinach, salt, pepper, nutmeg, bacon and onion. Cook and stir for 5 minutes or until heated through. Sprinkle with Parmesan cheese.

Asparagus Potato Soup

Ingredients

2 cups diced peeled potatoes
1/2 pound fresh asparagus,
chopped
1/2 cup chopped onion
2 celery ribs, chopped
1 tablespoon chicken bouillon
granules
4 cups water
1/4 cup butter or margarine
1/2 cup all-purpose flour
1 cup whipping cream
1/2 cup milk
1/2 teaspoon salt
Dash pepper
12 bacon strips, cooked and
crumbled
3/4 cup shredded Cheddar
cheese

Directions

In a large saucepan or soup kettle, combine the potatoes, asparagus, onion, celery, bouillon and water. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until vegetables are tender. Stir in the butter.

In a bowl, combine flour, cream, milk, salt and pepper until smooth; add to the vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Garnish with bacon and cheese.

Pig Burger

Ingredients

2 slices focaccia bread
1 tablespoon herb mayonnaise
1/8 cup shredded lettuce
2 slices ripe tomato
1/4 pound grilled chicken breast
3 slices bacon
2 tablespoons guacamole

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Toast focaccia. Spread mayonnaise on one side of one slice, then top with lettuce, tomato, chicken, bacon and guacamole. Top with second slice of focaccia.

Kid's Favorite Pea Soup

Ingredients

2 cloves garlic, minced
1 onion, chopped
2 stalks celery, chopped
3 tablespoons olive oil
1 3/4 cups dried split peas
2 (14.5 ounce) cans chicken broth
1 bay leaves
2 ounces bacon
3 potatoes, peeled and cubed
2 carrots, chopped
2 teaspoons dried chervil
salt and pepper to taste

Directions

In a pressure cooker over medium heat, saute the garlic, onion and celery in the olive oil for 5 minutes, or until onion is translucent. Add the peas, broth, bay leaf and ham. Cook under pressure for 10 to 12 minutes. (Note: If you do not have a pressure cooker, cook the peas over low heat for 3 to 4 hours or use a slow cooker.)

Once the peas are soft, stir in the potatoes, carrots and chervil and simmer for 15 minutes, or until potatoes are tender. Season with salt and pepper to taste. Add water as needed to adjust the thickness of the soup.

Spanish Rice Original

Ingredients

1 cup chicken broth
1 cup tomato sauce
6 slices bacon
2 onions, diced
1 cup uncooked white rice
2 tomatoes, diced
2 green bell peppers, diced
1/2 teaspoon chili powder
1/2 teaspoon salt and pepper to taste
1 (10 ounce) can sliced black olives, drained (optional)
1 (10 ounce) can whole kernel corn, drained (optional)

Directions

In a small saucepan over medium heat, combine chicken broth and tomato sauce. Bring to a boil while cooking the following.

In a large skillet over medium heat, cook bacon until evenly brown. Chop bacon, and set aside, reserving the bacon fat. Add onion to skillet, and saute until tender. Stir in rice, and cook until lightly browned, 3 to 5 minutes. Pour in boiling chicken broth and tomato sauce. Add diced tomatoes, green peppers, and chopped bacon. Season with chili powder, salt, and pepper. Cover, and simmer for 30 to 40 minutes. Stir in black olives and corn.

Penne a la Vodka I

Ingredients

1 1/2 large yellow onions
5 cloves crushed garlic
10 slices bacon, diced
2 cups chopped tomatoes
1 (28 ounce) can crushed tomatoes
1 cup heavy whipping cream
2 fluid ounces vodka
12 ounces penne pasta

Directions

Cook and drain the penne pasta. Set aside.

In a pan or skillet, sweat thinly sliced onions, crushed garlic and bacon.

Add diced tomato and deglaze (cook until alcohol has evaporated) with vodka. Add crushed tomatoes and cream.

Reduce sauce until thickened and season with salt and pepper. Add to pasta, toss and serve. Bon appetite!

Braciola III

Ingredients

1 1/2 pounds boneless round steak
1 clove garlic, minced
2 tablespoons grated Parmesan cheese
1 teaspoon chopped parsley
3 slices bacon, cut into 1 inch pieces
salt and pepper to taste
3 tablespoons vegetable oil
1 (32 ounce) jar spaghetti sauce

Directions

Using a glancing motion, pound round steak to 1/2 inch with a moistened mallet or the side of a cleaver. Rub with garlic and sprinkle with cheese and parsley, leaving a small border around the edges. Place bacon pieces evenly over steak and season with salt and pepper. Roll up from the narrow end, and tie tightly with twine.

Heat oil in Dutch oven over medium-high heat. Brown roll on all sides, 1 to 2 minutes a side. Pour in spaghetti sauce, reduce heat to low, and simmer, covered, for 60 to 90 minutes, until tender.

Springtime Pea Salad

Ingredients

1 (10 ounce) package frozen peas, thawed
2 celery ribs, thinly sliced
1 cup small cauliflowerets
3 green onions, thinly sliced
1/2 cup Ranch salad dressing
1/4 cup sour cream
4 bacon strips, cooked and crumbled
1/4 cup sunflower kernels

Directions

In a large bowl, combine peas, celery, cauliflower and onions. Combine dressing and sour cream; pour over salad and mix well. Cover and refrigerate for 1 hour. Just before serving, stir in bacon and sunflower kernels.

Bacon and Cheddar Deviled Eggs

Ingredients

14 hard-cooked eggs
1/2 cup mayonnaise
1/2 cup sour cream
1 1/2 teaspoons Dijon mustard
1 teaspoon fresh lemon juice
1/4 teaspoon pepper
1/3 cup crumbled cooked bacon
1/4 cup finely shredded sharp Cheddar cheese
2 tablespoons chopped fresh chives or green onion tops

Directions

Cut eggs lengthwise in half. Remove yolks to medium bowl. Reserve 24 white halves. Finely chop remaining 4 white halves.

Mash yolks with fork. Add mayonnaise, sour cream, mustard, lemon juice and pepper; mix well. Add chopped egg whites, bacon, cheese and chives; mix well.

Spoon 1 heaping Tbsp. yolk mixture into each reserved egg white half.

Refrigerate, covered, to blend flavors.

Cobb Scramble

Ingredients

1 Chilean Hass avocado
6 eggs
1/2 cup cooked turkey or chicken,
chopped
2 slices turkey bacon, cooked
crisp and crumbled
1/4 cup bleu cheese
1/4 cup green onions, chopped

Directions

Rinse avocado, cut in half, and remove the pit. Spoon out flesh and cut into chunks. In medium bowl, beat eggs. Stir in avocado, turkey, bacon, bleu cheese and onions.

Heat non-stick skillet sprayed with pan coating over medium-high heat. Add egg-avocado mixture and scramble, stirring occasionally, until eggs are set but still moist.

Bacon Cheddar Muffins

Ingredients

2 cups biscuit/baking mix
2/3 cup milk
1/4 cup vegetable oil
1 egg
1 cup finely shredded sharp
Cheddar cheese
8 bacon strips, cooked and
crumbled

Directions

In a bowl, combine biscuit mix, milk, oil and egg just until moistened. Fold in cheese and bacon. Fill greased muffin cups three-fourths full. Bake at 375 degrees F for 20 minutes or until golden brown. Cool for 10 minutes; remove from pan to a wire rack.

Bacon Cheddar Spread

Ingredients

10 slices bacon
2 cups shredded Cheddar cheese
1 tablespoon grated onion
1 cup creamy salad dressing

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a medium bowl, mix together crumbled bacon, Cheddar cheese, grated onion and creamy salad dressing. Chill in the refrigerator approximately 1 hour before serving.

Smothered Chicken Breasts

Ingredients

4 (6 ounce) skinless, boneless chicken breast halves
1/4 teaspoon salt
1/4 teaspoon lemon-pepper seasoning
1 tablespoon vegetable oil
8 bacon strips
1 medium onion, sliced
1/4 cup packed brown sugar
1/2 cup shredded Colby-Monterey Jack cheese

Directions

Sprinkle chicken with salt and lemon-pepper. In a large skillet, cook chicken in oil for 13-15 minutes or until juices run clear; remove and keep warm.

In the same skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings. In the drippings, saute the onion and brown sugar until onion is golden. Place two bacon strips on each chicken breast half; top with caramelized onions and cheese.

Chicken Cacciatore

Ingredients

3 slices bacon, chopped
1 (2 to 3 pound) whole chicken,
cut into pieces
salt and pepper to taste
1 tablespoon butter
1 large onion, sliced
2 cloves garlic, chopped
1 cup sliced mushrooms
1 cup red wine
2 teaspoons brown sugar
1/2 cup balsamic vinegar
1/2 cup baby carrots, sliced
1 tablespoon red wine
2 teaspoons cornstarch

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Saute chicken in bacon grease, with salt and pepper, until browned. Discard bacon and set chicken aside.

To the pan add butter and melt; saute onion, garlic and mushrooms until onions are transparent. Stir in 1 cup wine, brown sugar and vinegar. Cook, stirring, until hot and bubbly; add chicken and carrots.

Reduce heat to medium and cook 30 minutes, until chicken is well cooked and carrots are tender crisp.

Blend together 1 tablespoon wine and cornstarch. Stir into chicken and mix well to thicken.

Avocado Salad with Bacon and Sour Cream

Ingredients

4 slices bacon, chopped
2 avocados - peeled, pitted, and cubed
3 green onions, finely chopped
1/2 cup sour cream
1 tablespoon lemon juice
salt to taste
red leaf lettuce

Directions

Cook the chopped bacon in a skillet over medium heat until crisp. With a slotted spoon, remove bacon to a paper towel. Drain fat.

In a large bowl, gently combine avocados, bacon, green onions, sour cream, lemon juice, and salt.

Arrange salad leaves on plates, and spoon avocado salad on top.

Almond Mandarin Salad

Ingredients

1/2 pound bacon
2 tablespoons white wine vinegar
3 tablespoons honey
1/2 teaspoon dry hot mustard
1/2 teaspoon celery salt
1/2 teaspoon ground paprika
1/4 cup olive oil
1 head red leaf lettuce, torn into bite-size pieces
1 (15 ounce) can mandarin oranges, drained
1 bunch green onion, diced
3/4 cup slivered almonds

Directions

In a medium skillet over medium-high heat, cook bacon until evenly brown. Drain, cool, and crumble.

To make the dressing, thoroughly blend the vinegar, honey, dry mustard, celery salt, paprika, and olive oil.

Place lettuce, oranges, green onion, bacon, and almonds in a serving bowl. Toss with dressing and serve.

Cajun Prime Rib

Ingredients

1 (7 pound) 3 rib prime rib beef roast
1/4 cup black pepper
1/4 cup garlic powder
1/4 cup salt
1 large onion, sliced
1 pound sliced bacon
1 tablespoon Cajun seasoning, or to taste

Directions

Carefully slice the fat cap from the top of the prime rib roast, being careful not to slice into the meat. Set the fat aside. Completely cover the roast with black pepper, then with garlic powder, then with salt. Cover the layer of salt with sliced onion. You may have to secure some of the onion with toothpicks. Lay the fat cap back in place over the onions, and secure to the roast with toothpicks. Use bacon to cover the rest of the onions, and secure with toothpicks as well. Wrap tightly in aluminum foil, and refrigerate overnight.

In the morning, preheat the oven to 550 degrees F (285 degrees C) - basically all the way up! open all of the windows and turn on all your fans. Unwrap the roast, and pierce with a knife several times. Rewrap, and place in a shallow baking dish.

Roast for 35 minutes in the preheated oven. Remove from the oven, and let cool slightly - no longer than 30 minutes. Return to the refrigerator for at least 3 hours.

Preheat a grill for high heat. Remove the fat cap and bacon, and scrape off the onions and seasoning. Use a sharp knife to slice the roast into steaks. Each rib will yield 2 steaks, one with a bone, and one without. Season steaks with your desired amount of Cajun seasoning. Bacon may be grilled, or set aside for other uses.

Lightly oil the grill grate. Grill steaks to your desired degree of doneness.

Creamy Bacon Dip

Ingredients

1 1/2 pounds bacon
1 (32 ounce) jar mayonnaise
1/2 cup light corn syrup
1/4 cup apple cider vinegar
1/2 teaspoon ground black pepper
1 onion, minced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

Crumble the bacon into a large mixing bowl. Stir in mayonnaise, corn syrup, apple cider, black pepper, and onion. Stir until ingredients are well combined. Cover and refrigerate for 6 hours.

Bacon Cheddar Quiche

Ingredients

14 bacon strips, cooked and crumbled
1 cup shredded Cheddar cheese
1 (6 ounce) jar sliced mushrooms, drained
1 tablespoon dried minced onion
5 eggs
1 (5 ounce) can evaporated milk
1/4 teaspoon cayenne pepper

Directions

In a greased 9-in. microwave-safe pie plate, layer the bacon, cheese, mushrooms and onion. In a bowl, beat the eggs, milk and cayenne; pour over the onion. Microwave, uncovered, on high for 6 minutes, stirring twice. Cook 2-3 minutes longer or until a knife inserted near the center comes out clean. Let stand for 5 minutes or until set. Cut into wedges.

Chestnut Appetizers

Ingredients

1 (10 ounce) can whole chestnuts,
drained
2 cups soy sauce
1 cup brown sugar
1 pound bacon

Directions

In a small mixing bowl, combine chestnuts and soy sauce. Refrigerate for 30 minutes.

Preheat oven to 450 degrees F (275 degrees C). Line a baking sheet with aluminum foil, and spray with a non-stick cooking spray.

Cut bacon into thirds. Place brown sugar in a small mixing bowl. Drain chestnuts then roll them in brown sugar. Wrap each nut in a bacon strip and secure it with a toothpick. Arrange chestnut/bacon wraps on the prepared baking sheet.

Bake until the bacon is crisp. Serve.

Grilled Steak Pinwheels

Ingredients

2 flank steaks (1 pound each),
trimmed
1/2 pound sliced bacon, cooked
and crumbled
1 cup finely chopped fresh
mushrooms
1 cup finely chopped green onions
1/4 cup finely chopped fresh basil
2 tablespoons minced fresh
chives

Directions

Pound flank steaks on each side. Combine bacon, mushrooms, onions, basil and chives; spread evenly over steaks. Roll the meat up and secure with skewers or wooden picks. Cut each roll into 1/2- to 3/4-in. slices and secure with a wooden pick or skewer.

Grill over hot heat for 4-6 minutes per side or until meat reaches desired doneness. Remove picks before serving.

Roasted Butternut Squash Soup with Apples and

Ingredients

1 (3 pound) butternut squash - peeled, seeded, and cubed
1 tablespoon olive oil
salt and ground black pepper to taste
8 strips bacon, chopped
1 large onion, chopped
6 stalks celery, chopped
6 carrots, chopped
1 bay leaf
2 teaspoons curry powder
1 teaspoon dried thyme
salt and ground black pepper to taste
1 Granny Smith apple - peeled, cored, and cubed
4 cloves garlic, minced
1 cup apple cider
1 1/2 quarts chicken stock
1/2 teaspoon ground nutmeg (optional)
1 1/2 cups sour cream

Directions

Preheat an oven to 375 degrees F (190 degrees C). Place squash in a large bowl and drizzle with olive oil; mix to coat; sprinkle with salt and pepper. Spread squash into a single layer on a baking pan. Roast the squash in the preheated oven, turning once, until fork-tender and caramelized; 30 to 40 minutes.

Place the bacon in a Dutch oven and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon slices to a paper towel-lined plate, reserving the drippings in the pan.

Place the onion, celery, carrot, bay leaf, curry powder, thyme, and salt and pepper in the Dutch oven; cook in reserved bacon drippings until the carrots and celery are soft. Mix in the apples and cooked squash and cook another 5 minutes. Stir the garlic into the mixture and cook another 1 minute. Pour the apple cider over the mixture; reduce heat to medium-low and bring to a simmer; allow to reduce to about half its original volume. Stir in the chicken stock; simmer over medium-low heat for about 20 minutes.

Puree the soup in small batches in a blender, or use an immersion blender. If using a blender, don't fill the blender more than half-way. Always remove the center lid piece of a stand blender when blending hot liquids so the steam can escape. Cover the hole with a dish towel while blending. Stir the nutmeg into the soup. Garnish each bowl with 1 tablespoon of sour cream and some of the bacon pieces to serve.

Roast Suckling Pig

Ingredients

1 (12 pound) dressed suckling pig
1/2 cup butter, sliced
8 ounces sliced bacon
salt and pepper to taste
1 tablespoon blackened seasoning
2 cups apple cider
12 cloves garlic, peeled
1 red apple, for garnish

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Rinse the pig, and tie the front legs together with heavy string. Tie the back legs together also. Make numerous slits in the skin, and insert slices of butter, followed by cloves of garlic. Generously rub the entire pig with salt first, then the Cajun seasoning, including inside the cavity. Lay strips of bacon across the back and secure to the sides with toothpicks.

Place the pig in a large roasting pan and pour in the apple cider. Cover the ears and snout of the pig with aluminum foil to prevent scorching.

Roast for 7 hours in the preheated oven, basting every hour or so with the drippings. If the pan begins to dry out, add more cider or water. To serve, remove to a platter, and place the apple in the pig's mouth. Discard the aluminum foil from ears and snout.

Cheesy Corn

Ingredients

6 slices bacon
2 (11 ounce) cans creamed corn
2 (11 ounce) cans whole kernel corn, drained
1 cup butter, cubed
2 cups cubed processed cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a 9x13 inch casserole dish combine bacon, creamed corn, whole kernel corn, butter and processed cheese; mix well.

Bake in preheated oven for 25 minutes; stir. Bake another 20 minutes, or until heated through and set.

BBQ Chicken Calzones

Ingredients

4 slices bacon
1/2 small onion, chopped
3 cups shredded, cooked chicken breast meat
2/3 cup barbeque sauce
1 (10 ounce) can refrigerated pizza crust dough
1 cup shredded mozzarella cheese
2 tablespoons chopped fresh cilantro

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Fry bacon in a large skillet over medium-high heat until crisp. Remove from the pan to drain on paper towels; crumble. Add the onion and shredded chicken to the hot bacon grease in the pan. Fry over medium heat until onion is tender. Stir in 1/3 cup of barbeque sauce, and remove from the heat. Mix in the cooked bacon.

Roll the pizza crust dough out onto a greased cookie sheet. Press out to an even thickness, and then cut in half. Divide the chicken mixture between the two pieces of dough, spreading on only half of each piece to within 1/2 inch of the edge. Drizzle the remaining sauce over the filling. Sprinkle the cheese and cilantro over the top. Fold the uncovered portion of dough over the filling, and press the edges together with a fork to seal.

Bake for 25 minutes in the preheated oven, or until browned to your liking. Cool for a few minutes, then cut each calzone in half. Each serving is half of a calzone. These can be served with additional barbeque sauce if you like.

Korean Salad

Ingredients

1 cup salad oil
3/4 cup sugar
1/2 cup ketchup
1/4 cup vinegar
salt and pepper to taste

2 eggs
1 pound bacon
1 pound fresh spinach, torn
1 (4 ounce) can water chestnuts,
drained and chopped
1 cup fresh bean sprouts
8 mushrooms, sliced

Directions

In a bowl, mix oil, sugar, ketchup and vinegar. Season with salt and pepper. Cover and chill at least 24 hours.

Place egg in a pot with enough cold water to cover. Bring to a boil and remove from heat. Cover pot and let egg stand in hot water for 10 to 12 minutes. Remove from water, cool, peel and slice.

Place bacon in a skillet over medium heat and cook until evenly brown. Drain and crumble.

In a large bowl, mix eggs, bacon, spinach, water chestnuts, bean sprouts and mushrooms. Toss with dressing just before serving.

Crunchy Lettuce

Ingredients

6 slices bacon
1 head iceberg lettuce - rinsed,
dried, and shredded
1/3 cup toasted and sliced
almonds
1/4 cup sesame seeds, toasted
4 green onions, chopped
3/4 cup chow mein noodles
1/2 cup vegetable oil
1/4 cup white sugar
2 tablespoons white wine vinegar
1 teaspoon salt
1/4 teaspoon ground black
pepper

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a salad bowl, combine the bacon, lettuce, almonds, sesame seeds, green onions and chow mein noodles; toss and refrigerate.

In a glass jar with a tight fitting lid, combine the oil, sugar, vinegar, salt and pepper. Shake well and chill for 1 hour.

Before serving, shake dressing and pour over salad; toss and serve.

Smothered Bacon Chicken

Ingredients

2 skinless, boneless chicken
breast halves
4 slices bacon
8 ounces sour cream
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap each chicken breast in 2 strips of bacon and place in a glass 9x13 inch baking dish.

In a small bowl, mix the sour cream and soup. Cover the chicken with the sour cream/soup mixture and bake uncovered in the preheated oven for 40 to 50 minutes or until slightly brown on top. Let cool and serve on top of hot, cooked rice if desired.

Pretty Layered Salad

Ingredients

5 cups torn fresh spinach
1/2 pound sliced bacon, cooked and crumbled
1/2 cup grated carrot
3 hard-cooked eggs, chopped
5 cups torn romaine
1 medium sweet red pepper, cut into rings
1/2 cup salad croutons
1/4 cup shredded Parmesan cheese
DRESSING:
6 tablespoons red wine vinegar
1/4 cup water
1/4 cup vegetable oil
2 tablespoons sugar
1/2 teaspoon celery salt
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a large bowl, layer the spinach, bacon, carrot, eggs, romaine, red pepper, croutons and Parmesan cheese. In a jar with a tight-fitting lid, combine the dressing ingredients; shake until sugar is dissolved. Serve with salad.

Water Chestnuts Wrapped in Bacon

Ingredients

2 (8 ounce) cans water chestnuts,
drained
10 ounces soy sauce
1 pound sliced bacon

Directions

In a medium bowl, marinate the water chestnuts in the soy sauce 6 to 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Cut the bacon slices in half. Wrap each water chestnut with 1 half slice of bacon. Secure with toothpicks and arrange on a large baking sheet.

Bake in the preheated oven 12 to 15 minutes, or until the bacon is lightly crisp and evenly brown.

Norwegian Christmas Cabbage

Ingredients

8 slices bacon
1 large head cabbage, cored and shredded
1/4 cup all-purpose flour
1 tablespoon caraway seed
1 pinch salt and pepper to taste
1/2 cup white vinegar, or to taste
1/2 cup white sugar, or to taste

Directions

Lay two slices of bacon across the bottom of a large pot. Cover with a layer of cabbage. Sprinkle a light dusting of flour and a pinch of caraway seed. Season with a little salt and pepper. Repeat layering as many times as possible until you run out of room.

Fill the pot with enough water to come about 3/4 up the side. Bring to a boil, and cook for about 45 minutes, or until the cabbage is soft, stirring occasionally. Let cool slightly, then stir in the vinegar and sugar. Use your own judgment. Add sugar carefully to taste. The idea is to strike a balance between the sweet and the sour, and therein lies the trick.

Green Peas Supreme

Ingredients

4 ounces Canadian bacon, diced (optional)
1 tablespoon butter or margarine
3 cups frozen peas
12 fresh pearl onions, peeled
1/2 cup water
1/2 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a large skillet, cook bacon in butter until lightly browned. Add the peas, onions, water, sugar, salt and pepper. Cover and cook over medium heat until vegetables are tender, about 10-15 minutes; drain.

Pork and Pepper Stew

Ingredients

- 1/4 cup bacon grease
- 2 pounds pork tenderloin, cut into 1/2 inch strips
- 1/4 cup butter
- 3 onions, thinly sliced
- 2 tablespoons all-purpose flour
- 3 tablespoons paprika
- 1 green bell pepper, cut into strips
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 2 fresh jalapeno peppers, sliced into rings
- 1 cup beef stock
- 3 tablespoons tomato paste
- 2 large cloves garlic, peeled and minced
- 1 teaspoon salt
- 1 bay leaf

Directions

Heat bacon grease in a large pot over medium heat. Stir in the pork, and cook until evenly browned. Remove pork and liquid from the pot, and set aside.

In the large pot, melt the butter over medium heat, and saute the onions until tender and lightly browned. Mix in the flour and paprika, and, stirring constantly, cook until thickened.

Mix pork, green bell pepper, red bell pepper, yellow bell pepper, and jalapeno peppers into the pot. Stir in the beef stock, tomato paste, garlic, salt, and bay leaf. Bring the mixture to a boil. Reduce heat, cover, and simmer 1 to 1 1/2 hours, stirring occasionally.

Raw Vegetable Salad

Ingredients

6 slices bacon
3 cups chopped broccoli
3 cups cauliflower, chopped
3 cups chopped celery
1 (10 ounce) package frozen green peas, thawed
1 cup sweetened-dried cranberries
1 cup raw Spanish peanuts
1/4 cup white sugar
1 teaspoon salt
1 tablespoon white wine vinegar
2 tablespoons grated onion
1/4 cup Parmesan cheese
1 1/2 cups mayonnaise

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the broccoli, cauliflower, celery, peas and cranberries.

Wisk together the sugar, salt, vinegar, grated onion, cheese and mayonnaise. Pour dressing over the salad; add nuts and bacon and toss well.

Bacon Cheese Muffins

Ingredients

2 cups all-purpose flour
1 cup shredded Cheddar cheese
8 bacon strips, cooked and crumbled
2 tablespoons sugar
3 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon lemon-pepper seasoning
1 egg
1 cup milk
1/4 cup vegetable oil

Directions

In a large bowl, combine the first eight ingredients. In a another bowl, beat the egg, milk and oil. Stir into dry ingredients just until moistened. Fill greased muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Elegant Chicken

Ingredients

1 (2 ounce) package chipped beef
6 skinless, boneless chicken
breast halves
1 pound sliced bacon
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (16 ounce) container sour cream
1/2 teaspoon paprika

Directions

Preheat oven to 275 degrees F (135 degrees C).

Line the bottom of a 9x13 inch baking dish with slices of chipped beef. Wrap bacon slices around chicken breasts, and place on top of chipped beef. In a medium bowl, mix together condensed soup and sour cream. Pour sour cream mixture over chicken breasts, and sprinkle with paprika.

Bake in preheated oven for 2 hours.

Bacon-Wrapped Water Chestnuts

Ingredients

1 1/2 pounds sliced bacon
3 (8 ounce) cans whole water chestnuts, drained and halved
1 1/2 cups packed brown sugar
3/4 cup ketchup
3/4 cup mayonnaise*

Directions

Cut bacon strips into thirds. Wrap each strip around a water chestnut and secure with a toothpick. Place in an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 30-35 minutes or until bacon is crisp, turning once; drain. Meanwhile, combine the remaining ingredients; pour over water chestnuts. Bake 6-8 minutes longer or until hot and bubbly.

Spinach Roll-Ups

Ingredients

2 (10 ounce) packages frozen chopped spinach, thawed and drained
1 (1 ounce) package ranch dressing mix
1 cup mayonnaise
1 cup sour cream
1/2 cup bacon bits
3 tablespoons chopped onions
10 (12 inch) flour tortillas

Directions

In a medium-size mixing bowl, combine spinach, ranch mix, mayonnaise, sour cream, bacon bits and onion. Spread the mixture onto each tortilla and roll it up. Refrigerate the rolled tortillas until ready to serve.

Slice each roll-up into 1 inch servings no more than 3 hours before serving.

Jalapeno Chicken II

Ingredients

6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
1 (16 ounce) bottle Italian dressing
3 fresh jalapeno peppers, halved lengthwise and seeded
1 (3 ounce) package cream cheese, softened
6 slices bacon
toothpicks

Directions

Place chicken breasts in a dish with the Italian dressing. Cover, and marinate in the refrigerator at least 2 hours.

Preheat the grill for high heat.

Stuff each jalapeno half with cream cheese. Roll chicken breasts around jalapeno peppers. Wrap each chicken breast with a slice of bacon. Secure with toothpicks.

Lightly oil the grill grate. Arrange wrapped chicken breasts on the prepared grill. Cook for 20 minutes, turning frequently, or until bacon is browned and the chicken juices run clear.

Minestrone Soup II

Ingredients

4 slices bacon
1 cup chopped onion
4 cloves garlic, minced
1/3 pound ground beef
1 cup minced celery
1 cup cubed carrots
2 cups tomato puree
2 (14.5 ounce) cans stewed tomatoes
1 (14 ounce) can beef broth
1 (10.5 ounce) can condensed French onion soup
5 cups water
1/4 cup red wine
1 teaspoon dried oregano
1 teaspoon dried basil
salt and pepper to taste
1 cup chopped zucchini
2 cups spinach, rinsed and sliced
1 cup uncooked spinach pasta
1 (15 ounce) can garbanzo beans, drained
1/4 cup chopped parsley

Directions

In a large stock pot, cook bacon and drain off fat. Add onion, garlic, and beef. When onions are translucent, add celery, carrot, pureed tomatoes, whole tomatoes, broth, condensed soup, water, wine, oregano, basil, salt and pepper. Cook for 15 minutes.

Stir in zucchini, spinach, pasta, garbanzo beans and parsley. Cook for 15 minutes and serve with fresh Parmesan cheese.

Fettuccine with Bacon-Clam Sauce

Ingredients

4 ounces uncooked fettuccine
1 (6.5 ounce) can chopped clams
1 tablespoon butter
1 garlic clove, minced
1 tablespoon minced fresh parsley
1/2 teaspoon dried oregano
1/4 teaspoon pepper
1/2 cup heavy whipping cream
1/4 cup grated Parmesan cheese
2 bacon strips, cooked and crumbled

Directions

Cook fettuccine according to package directions. Meanwhile, drain clams, reserving 1/4 cup juice. In a large saucepan, combine the butter, garlic, parsley, oregano, pepper, clams and reserved juice. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

Stir in the cream and Parmesan cheese; simmer 2-3 minutes longer or until heated through. Add bacon. Drain fettuccine; stir into sauce.

Layered Pea Salad

Ingredients

1 cup creamy salad dressing
(such as Miracle Whip®)
2 tablespoons white sugar
5 (15 ounce) cans baby peas,
drained
1/2 cup finely chopped green bell
pepper (optional)
1 head iceberg lettuce, torn into
bite-sized pieces
2 cups shredded Cheddar cheese
bacon bits

Directions

Stir together salad dressing and sugar in a large salad bowl or 9x13 glass baking dish until sugar is dissolved. Add peas and chopped green pepper, if desired, and mix lightly to combine. Spread the pea mixture evenly across the bottom of the dish.

Spread the lettuce in an even layer over the pea mixture, and top the lettuce with a layer of the Cheddar cheese. Sprinkle bacon bits over the cheese.

Chill for at least 8 hours or overnight to blend flavors.

Spinach Salad with Red Potatoes

Ingredients

1 (10 ounce) package fresh spinach, torn
3 small red potatoes, cooked and diced
2 hard-cooked eggs, chopped
1/2 cup sliced fresh mushrooms
2 bacon strips, diced
1/4 cup chopped red onion
1/2 teaspoon cornstarch
1/4 cup apple juice
2 tablespoons cider vinegar
2 teaspoons granular no-calorie sucralose sweetener, e.g., Splenda ®
1/8 teaspoon pepper

Directions

In a salad bowl, combine spinach, potatoes, eggs and mushrooms. In a skillet, cook bacon until crisp. Remove bacon with a slotted spoon; drain on paper towels. In the drippings, saute onion until tender. Combine cornstarch, apple juice, vinegar, sweetener and pepper until smooth; stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until slightly thickened and bubbly. Pour over spinach mixture. Add bacon and toss. Serve immediately.

Sunny Vegetable Salad

Ingredients

5 cups broccoli florets
5 cups cauliflowerets
2 cups shredded Cheddar cheese
2/3 cup chopped onion
1/2 cup raisins
1 cup mayonnaise
1/2 cup sugar
2 tablespoons cider or red wine vinegar
6 bacon strips, cooked and crumbled
1/4 cup sunflower kernels

Directions

In a large salad bowl, toss broccoli, cauliflower, cheese, onion and raisins. In a small bowl, combine mayonnaise, sugar and vinegar. Pour over salad; toss to coat. Cover and refrigerate for 1 hour. Sprinkle with the bacon and sunflower seeds.

Spanish Hominy

Ingredients

4 (15.5 ounce) cans hominy,
rinsed and drained
1 (14.5 ounce) can diced
tomatoes, undrained
1 (10 ounce) can diced tomatoes
and green chilies, undrained
1 (8 ounce) can tomato sauce
3/4 pound sliced bacon, diced
1 large onion, chopped
1 medium green pepper, chopped

Directions

In a slow cooker, combine the hominy, tomatoes and tomato sauce. In a skillet, cook bacon until crisp; remove with a slotted spoon to paper towels. Drain, reserving 1 tablespoon drippings. Saute onion and green pepper in drippings until tender. Stir onion mixture and bacon into hominy mixture. Cover and cook on low for 6-8 hours or until heated through.

Bacon, Potato, and Egg Taco Ole

Ingredients

8 bacon strips
8 eggs
1/3 cup milk
3 tablespoons water
salt and pepper to taste
1/3 cup diced onion
2 large potatoes, peeled and chopped
1 tablespoon butter
4 corn or flour tortilla

Directions

Place bacon in a skillet. Cook over medium high heat until evenly brown. Keeping drippings in the skillet, remove the bacon and drain on paper towels. Crumble the bacon.

While the bacon is cooking, mix the eggs, milk, water, salt, and pepper in a bowl until combined.

Add potatoes to the bacon drippings and cook until semi-soft. Stir in the onions. Cook and stir for 1 minute. Pour the egg mixture into the skillet. Stir in the crumbled bacon and the butter. Cook until the eggs set to your desired firmness. Spoon mixture into tortillas and serve.

Bacon Wrapped Green Beans

Ingredients

1 (12 ounce) package bacon,
strips cut in half
1 (16 ounce) package frozen cut
green beans
2 tablespoons brown sugar
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a casserole dish.

Set out the bacon, green beans and casserole dish in a little assembly line. Lay out a half strip of bacon. place a small bunch of green beans (6 or 7) onto the strip of bacon and roll up into a bundle. Place the bundle into the casserole dish, seam side down. Repeat with remaining bacon strips and green beans. You can pack these pretty tight in the pan, just know that if the bacon is touching another bundle they take some prying to get apart. Sprinkle with the brown sugar and salt and pepper.

Bake in the preheated oven until browned and heated through, about 20 minutes.

Bob's Slow Cooker Braciole

Ingredients

2 (26 ounce) jars marinara sauce
2 eggs, beaten
1/2 cup dry bread crumbs
1 (1 1/2-pound) flank steak,
pounded to 1/4 inch
1 teaspoon kosher salt
ground black pepper
5 slices bacon
1 cup shredded Italian cheese
blend
2 tablespoons vegetable oil

Directions

Pour the marinara sauce into the slow cooker and set on High to warm.

Combine the eggs and the breadcrumbs in a small bowl. Sprinkle both sides of the meat with salt and pepper. Pat the breadcrumb mixture over one side of the flank steak, leaving about a one inch border around edges. Top breadcrumbs with the bacon slices; sprinkle with shredded cheese. Starting from one long side, tightly roll flank steak into a log. Use string or toothpicks to secure the log in 4 or 5 places.

Heat oil in a heavy skillet. Sear the stuffed flank steak in the hot oil until well browned on all sides, about 10 minutes. Transfer the meat to the warm sauce in the slow cooker. Spoon sauce over meat to cover.

Turn slow cooker to Low; cook meat until very tender, 6 to 8 hours. Remove string/toothpicks before slicing. Serve with marinara.

Potato Dumplings with Bacon and Onions

Ingredients

2 large potatoes, peeled and chopped
2 large eggs
Flour
1/4 pound bacon, chopped
1/2 large onion, chopped

Directions

Bring a large pot of lightly salted water to boil.

Place potatoes in food processor, and pulse until finely chopped. Add eggs, and pulse a few times to combine. Pour mixture into a large bowl. Mix in enough flour to make a very thick dough.

Place dough by spoonfuls into boiling water. Boil until done, about 20 minutes (depending on size). Drain, and set dumplings aside.

Place chopped bacon and onion in a skillet over medium heat. Cook a few minutes until bacon releases fat. Place hot dumplings into pan; cook until bacon is crisp and onions and dumplings are browned.

Corn Chowder III

Ingredients

1 pound bacon, diced
2 green bell peppers, chopped
2 onions, chopped
1 bunch fresh celery leaves
6 (15 ounce) cans cream-style corn
5 cups water
4 (12 fluid ounce) cans evaporated milk

Directions

In a large skillet over medium heat, cook bacon until crisp. Drain, reserving 1 tablespoon of bacon grease.

Place bacon grease in a large stock pot over medium heat. Cook bell pepper, onion and celery leaves in grease until just tender. Stir in bacon, corn and water and bring slowly to a boil, stirring frequently. Stir in milk and heat gently, without boiling. Serve hot.

Bacon Cheese Potatoes

Ingredients

8 medium potatoes
1/2 cup finely chopped onion
1 pound process American
cheese, cubed
1 cup mayonnaise
1/2 pound sliced bacon, cooked
and crumbled
3/4 cup sliced black olives
Chopped fresh parsley
Paprika

Directions

Peel the potatoes; place in a saucepan and cover with water. Cook until tender but firm; drain and cube. In a bowl, mix potatoes with onion, cheese and mayonnaise. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with bacon and olives. Cover and bake at 350 degrees F for 30 minutes or until heated through. If desired, sprinkle with parsley and paprika.

Asparagus and Mushroom Quiche

Ingredients

5 slices bacon
2 tablespoons olive oil
1 small onion, cut into 1/2-inch pieces
1 cup portobello mushrooms, stem and ribs removed, cut into 1-inch pieces
1 cup chopped fresh asparagus
1 (8 inch) unbaked pie shell
1 egg white, lightly beaten (optional)
1 cup shredded sharp Cheddar cheese
1/4 cup crumbled feta cheese
2 eggs
3/4 cup half-and-half cream
1/2 teaspoon salt
Fresh ground pepper

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook bacon in a large skillet over medium heat until evenly brown and crisp. Drain on paper towels, crumble and set aside.

Heat oil in a large skillet over medium-high heat. Add onions; cook and stir until translucent. Reduce the heat to medium and add the portobello mushrooms. Continue cooking until the mushrooms are tender. Set aside.

Bring a saucepan of salted water to a boil over high heat. Cook asparagus in boiling water until just tender, 1 to 2 minutes. Immediately drain and run under cold water to cool.

Brush the pie shell with the beaten egg white, if using. Place the onion and mushroom mixture, asparagus, and bacon into the bottom of the pie shell. Sprinkle the Cheddar and feta cheeses over the vegetables. In a small bowl, whisk together the eggs, cream, salt, and pepper until smooth. Pour this mixture over the vegetable and cheese filling.

Bake uncovered for 35 to 40 minutes, or until firm and lightly browned on top. Let cool to room temperature before serving.

Vegetable Frittata

Ingredients

4 slices bacon, cut into 1/2 inch pieces
2 cups frozen shredded hash browns, thawed
1 cup chopped broccoli
1/2 cup chopped green pepper
1/2 cup chopped red onion
1/2 teaspoon dried rosemary, crushed
6 eggs
3 tablespoons water
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika

Directions

In a 8-in. ovenproof skillet, cook the bacon until crisp. Drain, reserving 2 tablespoons drippings in the skillet. Remove bacon to paper towel. To the skillet, add hash browns, broccoli, green pepper, onion and rosemary; cover and cook over low heat until hash browns are golden brown vegetables are tender, about 10 minutes. Remove from the heat and set aside. Beat eggs, water, salt and pepper; pour over hash browns. Top with bacon and paprika. Bake, uncovered, at 350 degrees F for 12-15 minutes or until eggs are completely set.

Bacon Baked Beans

Ingredients

6 slices bacon
2 (16 ounce) cans baked beans
1 onion, diced
1/4 cup yellow mustard
3/4 cup ketchup
1 cup packed brown sugar
1 Granny Smith apple - peeled,
cored and diced

Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook bacon in a large skillet or in the microwave until much of the grease has been released, but the bacon is still flexible. Drain on paper towels and set aside.

In a 9 inch square baking dish, stir together the baked beans, onion, mustard, ketchup, brown sugar and apple. Top with slices of bacon.

Bake uncovered for 45 minutes in the preheated oven, until the bacon is crisp and beans are bubbling hot.

Boston Baked Beans

Ingredients

2 cups navy beans
1/2 pound bacon
1 onion, finely diced
3 tablespoons molasses
2 teaspoons salt
1/4 teaspoon ground black pepper
1/4 teaspoon dry mustard
1/2 cup ketchup
1 tablespoon Worcestershire sauce
1/4 cup brown sugar

Directions

Soak beans overnight in cold water. Simmer the beans in the same water until tender, approximately 1 to 2 hours. Drain and reserve the liquid.

Preheat oven to 325 degrees F (165 degrees C).

Arrange the beans in a 2 quart bean pot or casserole dish by placing a portion of the beans in the bottom of dish, and layering them with bacon and onion.

In a saucepan, combine molasses, salt, pepper, dry mustard, ketchup, Worcestershire sauce and brown sugar. Bring the mixture to a boil and pour over beans. Pour in just enough of the reserved bean water to cover the beans. Cover the dish with a lid or aluminum foil.

Bake for 3 to 4 hours in the preheated oven, until beans are tender. Remove the lid about halfway through cooking, and add more liquid if necessary to prevent the beans from getting too dry.

Southern Italian Thanksgiving Stuffing

Ingredients

1 1/2 pounds bulk Italian sausage
2 tablespoons olive oil
6 ounces pancetta bacon, diced
2 onions, chopped
7 large stalks celery, chopped
4 cloves garlic, minced
6 cups day-old French bread, cut into 1/2 inch cubes
3 cups crumbled cornbread
1 1/2 tablespoons rubbed dried sage
1 1/2 tablespoons poultry seasoning
1 teaspoon salt
1 cup toasted pine nuts
4 cups chicken broth
2 cups shredded mozzarella cheese
1/2 cup butter
2 tablespoons chopped fresh sage
1 ounce shaved Parmesan cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a deep 9x13 inch baking dish or roasting pan.

Heat a large skillet over medium-high heat and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Place the browned sausage into a large mixing bowl.

Meanwhile, heat the olive oil and pancetta in a large skillet over medium heat. Once the pancetta begins to brown, stir in the onions and celery, and cook until the onion softens and turns translucent, about 8 minutes. Stir in the garlic, and cook another 3 minutes until the aroma of the garlic mellows.

Scrape the onion mixture into the bowl with the crumbled sausage. Add the French bread, cornbread, dried sage, poultry seasoning, salt, and pine nuts; stir well. Pour in the chicken broth and mozzarella cheese; stir until the chicken stock has been absorbed by the bread and the stuffing is evenly mixed. Pack the stuffing into the prepared baking dish, and dot the butter ovetop. Cover with aluminum foil.

Bake in the preheated oven for 45 minutes, then remove the foil, and continue baking until the top has turned golden brown, about 15 minutes more. Sprinkle with the fresh sage and shaved Parmesan cheese to serve.

Chicken Marsala II

Ingredients

1/4 cup butter, divided
2 cups sliced fresh mushrooms
1/4 cup all-purpose flour
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/2 teaspoon salt
1 1/2 pounds skinless, boneless chicken meat - cut into 12 pieces
2 slices bacon, diced
1/4 cup cold water
1 teaspoon cornstarch
1/2 cup dry Marsala wine

Directions

Melt 1 tablespoon butter in a medium skillet. Saute mushrooms until soft, remove from skillet and place in a small, covered bowl.

Mix flour, garlic powder, salt and pepper in a shallow dish or bowl. Dredge chicken in flour mixture. Place bacon in same skillet and cook over low heat until cooked but not crisp. Add 2 tablespoons butter to skillet and saute coated chicken over medium heat for 2 minutes each side, adding remaining butter as needed to prevent burning.

Place chicken on a dish, cover and keep warm. In a medium bowl, slowly add water to cornstarch and mix together, then mix in wine. Pour liquid mixture into skillet, together with reserved mushrooms. Heat until mixture begins to boil and thickens, then pour over warm chicken and serve.

BBQ Rib-eye - You Won't Believe It!

Ingredients

2 (10 ounce) marbled beef rib-eye steaks
2 teaspoons garlic powder, or to taste
1 teaspoon salt
1 teaspoon ground black pepper
2 (12 fluid ounce) cans cola-flavored carbonated beverage
2 cups barbeque sauce
8 slices bacon

Directions

Score steaks on both sides in a diamond pattern using a sharp knife. Punch the fatty areas with the tip of the knife. Sprinkle a thin coating of garlic powder over both sides of the steaks, then sprinkle with salt and pepper. Rub to get the seasoning into all of the scores.

Place steaks in a shallow dish, and pour the cola over them. Cover, and marinate in the refrigerator for 4 hours, turning steaks over every hour or so. During the last hour, coat the steaks with a thin layer of barbeque sauce.

Preheat an outdoor grill for high heat.

Lightly oil the grilling surface. Place steaks on the grill over high heat, and cook until almost burnt on each side, about 4 minutes per side. Reduce the grill's heat to medium-low, or move steaks to a cooler part, and place the bacon strips on top of them. Cover, and slow cook for 10 minutes per side.

Spread a thin layer of barbeque sauce over the steaks during the last few minutes of cooking, and allow it to cook until dry for a glazed effect.

Grandma's Pork and Bean Sandwiches

Ingredients

4 slices white bread
4 slices processed cheese
6 slices bacon, cut in half
1 (15 ounce) can baked beans
with pork

Directions

Preheat the oven's broiler.

Place bread slices on a broiling pan that has been lined with aluminum foil. Spoon about 1/2 cup of beans onto each piece of bread. Cover each pile of beans with a slice of cheese. Place three half-slices of bacon onto each sandwich so that they are not hanging over the edge.

Broil for 5 minutes in the preheated oven, or until the bacon is cooked and cheese is melted. Watch them carefully! I suggest leaving the oven door cracked near the 5 minute mark to allow some of the oven heat to escape.

Spicy Smoky Macaroni and Cheese with Turkey

Ingredients

1 (16 ounce) package uncooked shell pasta
10 slices turkey bacon
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
3/4 cup heavy cream
1/2 cup fat free half-and-half
1 teaspoon paprika
1/2 teaspoon cayenne pepper
3/8 teaspoon smoked paprika

Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

Rich Italian Sausage and Potato Soup

Ingredients

1 pound Italian sausage
3/4 cup chopped onion
1 slice pancetta bacon, diced
1 1/4 teaspoons garlic, minced
1 cube chicken bouillon
4 cups water
2 potatoes, cubed
2 cups kale, rinsed and julienned
1/3 cup heavy cream

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place sausage links on a sheet pan and bake for 15 to 20 minutes, or until done. Cut each link in half lengthwise, and then into 1/2 inch slices. Set aside for later.

In a 4 quart saucepan over medium heat, saute the onions and the pancetta for 10 minutes, or until onions are almost clear. Add the garlic and saute for one more minute. Add the chicken base OR bouillon, water and potatoes and bring to a simmer for 15 minutes. Add the kale, cream and reserved sausage, simmer for 5 more minutes and serve.

Grilled Chicken Wraps

Ingredients

6 skinless, boneless chicken breast halves
4 links pork sausage
2 jalapeno peppers, seeded and minced
3/4 cup chopped onion
3 cloves garlic, chopped
1 teaspoon Cajun seasoning
12 slices bacon

Directions

Slit open each chicken breast. Cut each sausage link in half lengthways, then cut to the length of the chicken breast. Place a halved sausage link inside each chicken breast, then add jalapeno peppers to taste, onion and garlic and seal the chicken with toothpicks.

Season the outside of each chicken breast with Cajun spices/seasoning. Wrap each breast with 2 slices of bacon and secure with toothpicks. Place on a barbecue grill over medium coals and grill until done, about 30 minutes each side. Enjoy!

Joy's Green Banana Salad

Ingredients

6 small unripe (green) bananas
2 tablespoons olive oil, divided
1 green bell pepper, sliced into thin rings
1 cup small shrimp - peeled and deveined
1 cup crabmeat
1 sweet onion, chopped
1 pinch salt and pepper to taste
1 teaspoon white sugar
3/4 cup red wine vinegar
2 slices crisp cooked bacon, crumbled
1 hard-cooked egg, peeled and sliced (optional)

Directions

Bring a large pot of water to a boil. Cut the ends off of the bananas, and make a slit lengthwise down the peel. Cook bananas in boiling water until tender (similar to a potato). Drain, cool, and remove peels. Cut into small chunks and place in a serving bowl. Drizzle 1 tablespoon of olive oil over the pieces, and stir to coat.

Meanwhile, heat the remaining tablespoon of oil in a skillet over medium-high heat. Add shrimp and crab, and fry until cooked through, about 5 minutes. Set aside to cool.

Add onions, green pepper and seafood to the bananas in the bowl. In a separate bowl, whisk together the red wine vinegar, sugar and bacon pieces. Pour this mixture over the bananas, and toss lightly to coat. Season with salt and pepper. Garnish with slices of hard-cooked egg if desired.

Venison Chili

Ingredients

4 tablespoons unsalted butter
1 red onion, chopped
4 cloves garlic, minced
4 tablespoons dark brown sugar
3 cups red wine
4 tablespoons red wine vinegar
4 tablespoons tomato paste
4 cups low-sodium chicken broth
1 teaspoon ground cumin
1/2 teaspoon cayenne pepper
1/2 teaspoon chili powder
2 tablespoons chopped fresh cilantro
salt to taste
4 tablespoons canola oil
10 slices cooked bacon, diced
2 pounds venison stew meat, trimmed and finely diced
2 cups black beans, cooked and drained

Directions

Melt the butter in a large pot over medium heat. Stir in the onion and garlic, and saute for 3 to 4 minutes. Stir in the brown sugar and saute for 2 to 3 more minutes. Then stir in the red wine, vinegar, tomato paste, chicken stock, cumin, cayenne pepper, chili powder, cilantro and salt. Simmer for 30 to 35 minutes, or until the mixture is reduced by about half.

Meanwhile, heat the oil in a large skillet over medium-high heat. Stir in the bacon and fry for 3 to 4 minutes, or until the bacon is browned. Move the bacon to one side of the skillet and add the venison to the empty side of the skillet. Season the meat with salt to taste and saute the meat for 15 minutes, or until well browned. Stir in the beans and toss all together. Transfer this mixture to the simmering pot.

Mix everything together thoroughly and let simmer for about 20 more minutes.

Apple Broccoli Salad

Ingredients

6 medium tart apples, chopped
3 cups broccoli florets
1 small onion, chopped
1/2 cup raisins
1 1/2 cups mayonnaise
2 tablespoons white vinegar
1 1/2 teaspoons sugar
1/2 teaspoon lemon juice
1/2 teaspoon salt
10 bacon strips, cooked and crumbled
1/2 cup coarsely chopped walnuts

Directions

In a large bowl, combine the apples, broccoli, onion and raisins. In a small bowl, combine the mayonnaise, vinegar, sugar, lemon juice and salt; pour over apple mixture and toss to coat. Cover and chill for at least 2 hours. Just before serving, stir in the bacon and walnuts.

Make-Ahead Scrambled Eggs

Ingredients

2 cups soft bread cubes, crusts removed
1 3/4 cups milk
8 eggs, lightly beaten
3/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons butter or margarine, divided
2 cups shredded Swiss cheese
1/4 cup dry bread crumbs
6 bacon strips, cooked and crumbled

Directions

Combine bread cubes and milk; let stand 5 minutes. Drain, reserving the excess milk. Place bread in a greased 8-in. square baking dish; set aside. Combine eggs and reserved milk; add salt and pepper. Melt 2 tablespoons butter in a large skillet; add egg mixture and cook just until eggs are set. Spoon over bread cubes. Top with Swiss cheese. Melt remaining butter; add bread crumbs. Sprinkle over cheese. Top with bacon. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35 minutes or until heated through. Let stand 5 minutes before cutting.

Tomato Delight

Ingredients

1 medium tomato
1/8 teaspoon garlic salt
1 tablespoon mayonnaise
4 bacon strips, cooked and crumbled
1/2 cup shredded mozzarella cheese
3/4 teaspoon dried oregano

Directions

Slice tomato into 1/2-in. thick slices; drain on a paper towel for 5-10 minutes. Place on a greased broiler pan. Sprinkle with garlic salt. Spread with mayonnaise. Top with bacon, cheese and oregano. Broil 3 in. from the heat for 2-3 minutes or until cheese melts.

Bacon

Ingredients

4 pounds raw pork belly
1/2 cup packed brown sugar
1/4 cup curing salt
1 gallon cold water, or as needed
1 (10 pound) bag charcoal
briquettes
hickory or apple wood chips

Directions

In a 2 gallon container, mix together the brown sugar, curing salt, and water. Submerge the pork belly in the mixture so that it is covered completely. If the meat floats, you can weigh it down with a dinner plate or similar object. Refrigerate covered for six days.

Light charcoal in an outdoor smoker. Soak wood chips in a bowl of water. When the temperature of the smoker is between 140 and 150 degrees coals are ready. Smoke the pork belly for 6 hours, throwing a handful of wood chips on the coals about once an hour. Store in the refrigerator. Slice and fry as you would with store-bought bacon.

DeeAnn's Cheesy Bacon Cabbage

Ingredients

6 slices bacon
1 head cabbage, cored and
coarsely chopped
salt and pepper to taste (optional)
2 cups shredded Cheddar cheese

Directions

Fry the bacon in a large skillet over medium heat until crisp. Remove to paper towels to drain, then crumble and set aside. Pour off bacon grease, reserving about 1 tablespoon in the pan.

Fry the cabbage in the bacon grease over medium heat until cabbage is tender, or to your desired degree of doneness. Remove from the heat and season with salt and pepper. Top with shredded cheese and crumbled bacon.

Cashew Avocado Chicken Salad

Ingredients

4 cooked, boneless chicken breast halves, shredded
1/3 cup prepared Ranch salad dressing
1 1/2 tablespoons chopped fresh dill
1 cup cashews
1 avocado - peeled, pitted and diced
salt and pepper to taste
12 slices bacon
6 slices Swiss cheese
12 slices bread, toasted

Directions

In a large bowl, mix the cooked chicken, dressing, dill, cashews, and avocado. Season with salt and pepper. Cover, and chill in the refrigerator at least 30 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain.

Spread even amounts of the chicken mixture on 6 slices of toasted bread. Top each with 2 slices bacon and 1 slice Swiss cheese. Top with remaining bread slices to make sandwiches.

Carolina Pork Twirl

Ingredients

1 pound sliced bacon
1 (1 1/2 pound) fat-trimmed pork tenderloin
1 1/2 cups mustard-based barbeque sauce
salt and freshly ground black pepper to taste

Directions

Preheat a grill for medium heat. When hot, lightly oil the grate.

While the grill is heating, slice the pork tenderloin into flat strips similar to the bacon. Roll up strips of bacon inside strips of pork tenderloin and secure with moistened toothpicks. Season with salt and pepper.

Grill the rolls for about 10 minutes on one side, then turn over. Slather some barbeque sauce over them and cook for another 10 minutes. Remove from the grill and let rest for 2 minutes before serving.

Bacon Wrapped Pineapple

Ingredients

1/2 pound sliced bacon, cut into thirds

1 (20 ounce) can pineapple chunks in juice, drained

1/2 cup packed brown sugar

1/2 cup mayonnaise

1/4 cup chili sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Wrap each chunk of pineapple with a piece of bacon and secure with toothpicks. Place in a shallow baking dish. In a small bowl, stir together the brown sugar, mayonnaise and chili sauce; pour over the bacon wrapped pineapple.

Bake uncovered for 25 minutes in the preheated oven, until bacon is crispy on the edges and the sauce is bubbly. Serve warm.

Hogs and Kisses

Ingredients

8 slices bacon
1/2 cup milk chocolate chips

Directions

Cut bacon in half. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Dip all but the last inch of each strip of bacon in the melted chocolate. Place bacon on waxed paper and allow to cool and harden before serving.

Cheesy BLT Salad

Ingredients

3 cups torn mixed salad greens
8 cherry tomatoes, halved
6 bacon strips, cooked and crumbled
3 tablespoons chopped sweet pickles
1/4 cup cubed Monterey Jack cheese
1/4 cup mayonnaise
1/2 cup French salad dressing

Directions

In a salad bowl, toss the greens, tomatoes, bacon, pickles and cheese. In a small bowl or pitcher, combine mayonnaise and French dressing; serve with the salad.

Green Bean Bundles

Ingredients

10 slices bacon
1 pound fresh green beans
1 cube beef bouillon
4 tablespoons Worcestershire sauce
2 teaspoons soy sauce
2 tablespoons butter
2 tablespoons brown sugar
1/2 teaspoon garlic powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until partially cooked. Drain, cut each piece in half, and set aside.

Bring a large pot of water to a boil. Place the green beans on a rack or special steamer basket over the boiling water. Cover with a lid so that the steam does not escape. Steam for a few minutes until the green beans are done. Set the green beans aside. Reserve about 2 cups of the water and dissolve the bouillon cube in it.

Take a bundle of green beans (4 or 5) and wrap them with a piece of bacon. Secure with a toothpick if necessary. Place the bundles in a shallow baking dish.

In a saucepan over medium heat, combine the reserved stock with the Worcestershire sauce, soy sauce, butter, brown sugar, and garlic powder. Stir until the sugar is dissolved.

Pour the sauce over the bundles and bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes or until the bacon is done.

Buttermilk Biscuits

Ingredients

5 pounds self-rising flour
2 tablespoons baking powder
1 cup lard, melted
2 quarts buttermilk
1 cup 2% milk
1/4 cup bacon drippings

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, stir together the self-rising flour and baking powder. Pour in the melted lard and mix until blended. Stir in the buttermilk and milk just until the dough comes together.

Pat the dough out on a lightly floured surface and roll to 3/4 inch thickness. Cut into biscuits using a biscuit cutter or round cookie cutter. Place on baking sheets, spacing about 1 inch apart. Brush the tops with bacon drippings.

Bake for 10 to 12 minutes in the preheated oven, until the bottoms and tops are lightly browned.

Orange-Glazed Canadian Bacon

Ingredients

1 1/4 pounds Canadian bacon
1 1/2 cups orange juice
6 tablespoons brown sugar,
divided
1/2 teaspoon ground mustard
1/2 teaspoon ground cardamom
1/4 teaspoon coarsely ground
pepper
3 bay leaves

Directions

In an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray, arrange bacon in two rows, overlapping the slices.

In a saucepan, combine the orange juice, 4 tablespoons brown sugar, mustard, cardamom and pepper until blended. Bring to a boil over medium heat, stirring frequently. Boil for 1 minute. Pour over bacon; arrange bay leaves on top.

Bake, uncovered, at 325 degrees F for 20-25 minutes. Discard bay leaves and all but 1/4 cup pan juices. Sprinkle remaining brown sugar over bacon. Broil 4 in. from the heat for 3-5 minutes or until bacon is glazed and bubbly. Serve immediately.

Beef Bacon Rolls

Ingredients

1 1/2 pounds top sirloin, lean
1 pound bacon
1 cup chopped onion
1 1/3 cups butter

Directions

Cut the beef into strips that are approximately 1 inch wide and the same length or close to the length of the bacon strip, about 1/8 inch thick. Serve hot.

Make the beef bacon rolls by laying a strip of bacon on a strip of beef and rolling the two meats together so that the beef is on the outside when you finish rolling. Insert a toothpick so that it goes in on the bottom left side and comes out the top right side when looked at vertically.

In large skillet, saute onions and butter until onions are tender. Lay a single layer of beef bacon rolls in the skillet. Brown them on medium heat, turning once or twice. Cover the skillet and simmer about 2 hours.

Sauerbraten

Ingredients

- 1 tablespoon whole peppercorns
- 1 tablespoon whole allspice
- 1 tablespoon salt
- 1 (4 pound) beef rump roast
- 4 bacon strips, diced
- 1 cup vinegar
- 1 cup water
- 12 whole peppercorns
- 12 whole allspice berries
- 1 large onion, sliced
- 2 bay leaves
- 1 (12 ounce) jar plum preserves
- 2 gingersnap cookies, crushed
- 1 cup beef broth or port wine
- 1/2 cup all-purpose flour

Directions

Place the tablespoons of peppercorns and allspice in a cloth bag; pound to a powder with a hammer. Mix in salt; rub over roast. Set aside. In a large Dutch oven, cook bacon for 3-4 minutes or until fat begins to cook out. Push bacon to edge of pan. Add roast; brown on all sides. Add vinegar, water, whole peppercorns and allspice, onion and bay leaves; bring to a boil. Reduce heat; cover and simmer for 2 hours. Stir in preserves and gingersnaps; cook 1 hour longer or until meat is tender. Chill roast overnight in cooking liquid. The next day, skim off fat. Heat roast slowly in cooking liquid until heated through, about 1 hour. Remove roast and keep warm. Strain cooking liquid; return 3-1/2 cups to pan. Combine broth or wine and flour; stir into cooking liquid. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Slice roast and serve with gravy.

Carmel's Crunchy Pea Salad

Ingredients

8 slices bacon
1 (10 ounce) package frozen green peas, thawed and drained
1/2 cup chopped celery
1/2 cup chopped green onions
2/3 cup sour cream
1 cup chopped cashews
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, combine peas, celery, scallions and sour cream. Toss gently to mix.

Just before serving, stir in cashews and bacon into salad. Season with salt and pepper.

Garlic Lime Bacon-Wrapped Shrimp

Ingredients

1/2 cup vegetable oil
1/4 tablespoon lime juice
1 clove garlic, minced
salt and pepper to taste
10 cooked medium shrimp,
shelled and deveined
5 slices peppered bacon, cut in
half
1 (4 ounce) can whole green chili
peppers, drained, and sliced
lengthwise
1 avocado - peeled, pitted and
diced (optional)
1 lime, cut into wedges (optional)

Directions

Whisk together the oil, lime juice, garlic, salt, and pepper in a mixing bowl. Toss the shrimp in the marinade, then refrigerate for 30 minutes to 1 hour.

Preheat an indoor electric grill for medium-high heat.

Remove the shrimp from the marinade, and shake off excess. Wrap each shrimp with a strip of chili pepper, then half a bacon slice. Secure with a toothpick. Repeat with remaining shrimp. Cook on preheated grill until the bacon is crisp, and the shrimp is hot, 6 to 10 minutes. Sprinkle the shrimp with diced avocado, and garnish with lime wedges to serve.

Sausage Jalapeno Poppers

Ingredients

2 (12 ounce) packages ground sausage
2 (8 ounce) packages cream cheese, softened
30 jalapeno chile peppers
1 pound sliced bacon, cut in half

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place ground sausage in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain sausage and place in a medium bowl. Mix with the cream cheese.

Cut jalapenos in half lengthwise. Remove the seeds. Stuff each jalapeno half with equal portions of the sausage and cream cheese mixture. Wrap with half slices of bacon. Secure bacon with toothpicks.

Arrange wrapped jalapenos in a large, shallow baking dish. Bake in the preheated oven 20 minutes, or until the bacon is evenly brown.

Chicken Salad

Ingredients

2 1/2 cups diced cooked chicken
4 bacon strips, cooked and crumbled
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup thinly sliced celery
1 cup halved green grapes
3/4 cup mayonnaise or salad dressing
1 tablespoon dried parsley flakes
2 teaspoons finely minced onion
1 teaspoon lemon juice
1/4 teaspoon ground ginger
1 dash Worcestershire sauce
salt and pepper to taste

Directions

Combine chicken, bacon, water chestnuts, celery and grapes in large bowl; set aside. In another bowl, whisk together remaining ingredients; add to salad and toss to coat. Chill until serving.

Chili Colorado

Ingredients

3 tablespoons all-purpose flour
1 1/2 pounds boneless pork, cut into 1 inch cubes
1 tablespoon bacon drippings, or vegetable oil
1 tablespoon vegetable oil
1 tablespoon all-purpose flour
1/4 cup chopped onion
1 (4 ounce) can tomato sauce
2 tablespoons chili powder
1 teaspoon cumin
1/2 teaspoon garlic powder
salt and black pepper to taste
3 cups water

Directions

Place 3 tablespoons flour in a plastic bag. Add pork and shake to lightly coat with flour. Set aside.

Heat bacon drippings and vegetable oil in a Dutch oven over medium high heat. Add pork and cook until meat is evenly browned, about 5 to 8 minutes. Stir in 1 tablespoon flour, and cook 3 minutes. Stir in the onion, tomato sauce, chile powder, cumin, garlic powder, salt, pepper, and water. Bring to a boil, then reduce heat to medium low and simmer until pork is just falling apart, about 1-1/2 to 2 hours.

Warm Brussels Sprout, Bacon and Spinach Salad

Ingredients

8 slices bacon
2 cups Brussels sprouts, trimmed
and thinly sliced
1 1/2 teaspoons caraway seed
3 tablespoons vegetable oil
3 tablespoons white wine vinegar
1/4 teaspoon white sugar
1/2 pound spinach - chopped,
washed and dried

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside. In a medium sauce pan, steam Brussels sprouts until tender.

Heat the remaining fat in the skillet over medium high heat and add the Brussels sprouts and caraway seeds. Stir for 1 to 2 minutes, or until the sprouts are tender.

Remove the skillet from heat, stir in the oil, vinegar, and sugar. Stir, and add the spinach. Saute the mixture over moderately high heat for 1 minute or until the spinach is wilted. Season salad with pepper and sprinkle with bacon. Serve warm.

Chicken 'n' Biscuits

Ingredients

1 (16 ounce) package frozen mixed vegetables
2 1/2 cups cubed cooked chicken
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
3/4 cup milk
1 1/2 cups shredded Cheddar cheese, divided
8 bacon strips, cooked and crumbled (optional)
BISCUITS:
1 1/2 cups biscuit/baking mix
2/3 cup milk
1 (2.8 ounce) can French-fried onions

Directions

In a large bowl, combine the vegetables, chicken, soup, milk, 1 cup cheese and bacon if desired. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish.

Cover and bake at 400 degrees for 15 minutes.

Meanwhile, in another bowl, combine biscuit mix and milk. Drop the batter by tablespoonfuls onto the chicken mixture.

Bake, uncovered, for 20-22 minutes or until biscuits are golden brown. Top with the onions and remaining cheese. Bake 3-4 minutes longer or until the cheese is melted.

Green Beans with Smokey Bacon Vinaigrette

Ingredients

2 pounds fresh green beans,
trimmed
1/2 pound smoked bacon, cut into
1/2-inch pieces
1 yellow onion, sliced thin
1/3 cup red wine vinegar
1 tablespoon white sugar
1/4 cup chopped fresh flat-leaf
parsley

Directions

Make an ice bath by filling a large pot with ice and water; set aside.

Bring a pot of lightly salted water to a boil. Cook the green beans in the boiling water until slightly tender yet crisp, about 3 minutes; drain. Immediately plunge the green beans into the ice bath to stop them from cooking further. Drain and set aside.

Cook the bacon in a large, deep skillet over medium-high heat until it begins to brown, about 5 minutes. Add the onions to the bacon and continue cooking until the onions begin to caramelize and turn golden brown, 7 to 10 minutes. Add the green beans, red wine vinegar, and sugar; cook and stir until the sugar is dissolved, 2 to 3 minutes.

Chops with Sauerkraut

Ingredients

6 (1/2 inch thick) bone-in pork loin chops
1 tablespoon vegetable oil
1 cup applesauce
1 (16 ounce) jar sauerkraut - rinsed and drained
1/4 cup white wine, apple juice or water
4 bacon strips, cooked and crumbled
1/2 teaspoon brown sugar
1/4 teaspoon ground mustard
pepper to taste

Directions

In a skillet, brown pork chops on both sides in oil. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Combine the remaining ingredients; spoon over chops. Bake, uncovered, at 350 degrees F for 20-25 minutes or until meat juices run clear.

Brussels Sprouts with Apple

Ingredients

1/2 pound fresh brussels sprouts, halved
2 bacon strips, diced
1 medium red apple, cut into 1 inch pieces
1/2 teaspoon minced fresh thyme

Directions

Place brussels sprouts in a steamer basket; place in a small saucepan over 1 in. of water. Bring to a boil; cover and steam for 4-5 minutes or until crisp-tender.

Meanwhile, in a nonstick skillet, cook bacon over medium heat until crisp; drain. Remove bacon to paper towels. Add the apple, thyme and brussels sprouts to skillet. Cook, uncovered, over medium heat for 5-10 minutes or until heated through. Stir in bacon.

Peanut Butter, Bacon and Honey Sandwich

Ingredients

2 slices applewood smoked
bacon
2 slices whole wheat bread
2 tablespoons peanut butter
1 tablespoon honey

Directions

Place the bacon in a skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Toast the slices of whole wheat bread in a toaster, and spread a toasted slice with peanut butter and honey. Place the bacon on the honey, top with the remaining toasted bread slice, and serve.

Mrs. Allen's Brunch Bake

Ingredients

8 slices bacon
12 slices bread, crust removed
1/4 cup butter, softened
1 1/2 cups shredded Cheddar cheese
1 1/2 cups shredded Monterey Jack cheese
8 eggs, lightly beaten
3 cups milk

Directions

Place bacon in a skillet over medium high heat, and cook until evenly brown. Drain, crumble, and set aside.

Spread 1 side of each bread slice with about 1 teaspoon butter. Arrange 1/2 the slices buttered side down in the bottom of a 9x13 inch baking dish. Layer with the crumbled bacon, 1/2 the Cheddar cheese, and 1/2 the Monterey Jack cheese. Arrange remaining bread slices over the cheese, buttered sides up. In a small bowl, mix the eggs and milk, and pour evenly over bread slices. Top with remaining cheese. Cover, and refrigerate 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C). Bake the chilled Brunch Bake 1 hour, or until cheese is bubbly and eggs are set.

Emma's Clam Chowder

Ingredients

5 (6.5 ounce) cans minced clams, drained
1 large potato, diced
1 onion, chopped
1/2 teaspoon salt
1 pinch ground white pepper
4 slices bacon
1 large carrot, grated
8 ounces tomato sauce
2 tomatoes, chopped
1 stalk celery, chopped
2 cups water

Directions

Dice bacon, cook in large saucepan with onion and celery until crisp and onion golden. Pour off most of fat.

Add 2 cups water, potatoes, carrots, salt, pepper, thawed tomatoes, and clam juice from cans. Simmer 1 hour.

Add tomato sauce and clams. Simmer 15-20 minutes or until just boiling.

Acorn Squash Soup

Ingredients

1 small onion
1/4 cup chopped celery
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 teaspoon chicken bouillon granules
1/2 teaspoon dill weed
1/4 teaspoon curry powder
dash cayenne pepper
2 cups chicken broth
1 (12 ounce) can evaporated milk
3 cups mashed cooked acorn squash
salt and pepper to taste
5 bacon strips, cooked and crumbled

Directions

In a large saucepan, saute the onion and celery in butter. Stir in flour, bouillon, dill, curry and cayenne until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes. Add the squash, salt and pepper; heat through.

In a blender, process the soup in batches until smooth. Pour into bowls; garnish with bacon.

Broccoli Cashew Salad

Ingredients

1 pound bacon
1 cup mayonnaise
2 teaspoons cider vinegar
1/2 cup white sugar
2 pounds fresh broccoli, broken
into florets
1/2 cup raisins
1 cup roasted cashews
1/4 red onion, finely chopped

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Cool bacon and crumble into pieces.

Whisk together the mayonnaise, cider vinegar, and sugar in a mixing bowl until the sugar has dissolved. Add the broccoli, raisins, cashews, onion, and crumbled bacon. Stir until evenly coated. Cover and refrigerate the salad for at least 2 hours. Let stand at room temperature 15 to 20 minutes before serving.

Marion's Santa Fe Almond Slaw

Ingredients

1/2 head cabbage, coarsely chopped
4 green onions, chopped
1/2 cup finely chopped cilantro
1 large tomato, diced
1/2 cup sesame oil
1 teaspoon coarsely ground black pepper
1/3 teaspoon crumbled dried red chile pepper
1/2 cup imitation bacon bits
1 cup slivered almonds

Directions

In a large bowl, mix the cabbage, green onions, cilantro, and tomato.

In a skillet over medium heat, cook and stir the sesame oil, black pepper, and chili pepper until heated through. Mix in the bacon bits and almonds. Cook and stir about 5 minutes, until almonds are lightly browned. Remove from heat, and toss with the cabbage mixture. Serve immediately.

Bacon Wrapped Dates Stuffed with Blue Cheese

Ingredients

1 pound sliced bacon, cut in half
1 pound pitted dates
4 ounces blue cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Slice dates in half, and open them up. Pinch off pieces of blue cheese, and place them into the center of the dates. Close the halves of the dates, and wrap a half-slice of bacon around the outside. Secure each one with a toothpick. Arrange in a baking dish or on a baking sheet with sides to catch any grease.

Bake for 30 to 40 minutes in the preheated oven, or until the bacon is crisp. Turn dates over after the first 20 minutes for even cooking.

Macaroni and Tomatoes

Ingredients

1 (8 ounce) package macaroni
1 tablespoon butter
1 teaspoon bacon grease
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can chopped
stewed tomatoes, with juice
1/2 teaspoon white sugar
salt and ground black pepper to
taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Pour the macaroni into a saucepan and place over medium heat; stir in the butter, bacon grease, tomato sauce, stewed tomatoes with juice, and sugar; season with salt and pepper. Stir while cooking until butter and bacon grease has melted and incorporated completely, 5 to 10 minutes; remove from heat, cover, and allow to sit about 20 minutes before serving.

Broccoli Delight Salad

Ingredients

5 cups fresh chopped broccoli
1/2 cup raisins
1/4 cup chopped red onion
2 tablespoons sugar
3 tablespoons vinegar
1 cup mayonnaise
10 bacon strips, cooked and crumbled
1 cup sunflower kernels

Directions

In a large bowl, combine broccoli, raisins and onion. In a small bowl, combine sugar, vinegar and mayonnaise. Pour over broccoli; toss to coat. Refrigerate. Just before serving, sprinkle with bacon and sunflower seeds; toss.

Bacon Breakfast Cake

Ingredients

12 slices bacon
1/4 cup packed brown sugar
1 (9 ounce) package white cake mix, batter prepared as directed on package
1 teaspoon maple flavored extract
1/4 cup maple syrup

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9 inch round cake pan.

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until lightly browned but still soft, about 7 minutes. Drain the bacon slices on a paper towel-lined plate. Place the bacon on the bottom of the greased cake pan, overlapping slices as necessary to fit. Sprinkle the bacon strips with the brown sugar.

Combine the prepared cake batter, maple extract, and maple syrup in a large bowl, mixing well. Pour the batter over the brown sugar and bacon in the cake pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 15-20 minutes. Cool cake slightly and remove from pan by inverting onto a serving platter. Cut into wedges to serve.

Sunflower Broccoli Salad

Ingredients

2 cups fresh broccoli florets
2 bacon strips, cooked and crumbled
1 green onion, chopped
3 tablespoons raisins
1 tablespoon sunflower kernels

DRESSING:

1/3 cup mayonnaise
4 teaspoons sugar
2 teaspoons white vinegar

Directions

In a bowl, combine the broccoli, bacon, onion, raisins and sunflower kernels. In a small bowl, combine the dressing ingredients; stir until smooth. Pour over broccoli mixture and toss gently. Cover and refrigerate for at least 2 hours before serving, stirring occasionally.

Easy Spinach Dip

Ingredients

10 slices bacon
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/2 cup salsa
1 (8 ounce) package cream
cheese
1/3 cup chopped green onions
1 cup diced tomatoes
1/2 cup shredded mozzarella
cheese
1/4 teaspoon ground cumin
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1/4 teaspoon garlic powder

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium heat, cook and stir the spinach, salsa, cream cheese and green onions until the cream cheese has melted. Mix in the crumbled bacon and tomatoes. Remove from heat. Mix in the mozzarella cheese, cumin, salt, pepper and garlic powder.

Creamy Potato With Rosemary Soup

Ingredients

2 tablespoons olive oil
1 1/2 pounds peeled russet (Idaho) potatoes, cut into 1-inch chunks
1 large onion, cut into large dice
1 tablespoon butter
1 pinch sugar
3 large garlic cloves, thickly sliced
1/8 teaspoon cayenne pepper
3 cups chicken broth, homemade or from a carton or can
1 1/2 teaspoons minced fresh rosemary
1 1/2 cups half-and-half (or whole milk)
Salt and freshly ground pepper, to taste
Garnish: crumbled bacon

Directions

Heat oil over medium-high heat in a large, deep saute pan until shimmering.

Add potatoes, then onion; saute, stirring very little at first, then more frequently, until squash start to turn golden brown, 7 to 8 minutes.

Reduce heat to low and add butter, sugar and garlic; continue cooking until all vegetables are a rich spotty caramel color, about 10 minutes longer.

Add cayenne pepper; continue to saute until fragrant, 30 seconds to 1 minute longer.

Add broth; bring to a simmer over medium-high heat. Reduce heat to low and simmer, partially covered, until potatoes are tender, about 10 minutes.

Using an immersion blender or traditional blender, puree (adding fresh rosemary) until very smooth, 30 seconds to 1 minute. (If using a traditional blender, vent it either by removing the lid's pop-out center or by lifting one edge of the lid. Drape the blender canister with a kitchen towel. To 'clean' the canister, pour in a little half-and-half, blend briefly, then add to the soup.)

Return to pan (or a soup pot); add enough half-and-half so the mixture is souplike, yet thick enough to float garnish. Taste, and add salt and pepper if needed. Heat through, ladle into bowls, garnish and serve.

Cheddar Ranch Dip

Ingredients

1 (16 ounce) container sour cream
1 (1 ounce) package dry Ranch-style dressing mix
1 (3 ounce) can bacon bits
1 cup shredded Cheddar cheese

Directions

In a medium bowl, thoroughly blend the sour cream and ranch-style dressing mix. Mix in the bacon bits and Cheddar cheese. Chill in the refrigerator 20 minutes or longer before serving.

Men Love This Steak

Ingredients

2 (8 ounce) beef rib-eye steaks,
cut 3/4 inch thick
1 teaspoon steak seasoning
3 thick slices bacon
2 teaspoons butter
1/4 teaspoon Worcestershire
sauce
3/4 teaspoon Dijon mustard
1/2 cup thinly sliced red bell
pepper
8 ounces small mushrooms,
quartered
2 tablespoons crumbled blue
cheese

Directions

Prepare an outdoor grill using charcoal briquettes stacked 2 to 3 deep. Season the steaks on both sides with steak seasoning.

While the charcoal heats up, fry the bacon in a skillet over medium-high heat until crisp. Remove from the skillet and drain on paper towels. Leave grease in the pan.

When the charcoal is covered with gray ashes, put the steaks on the grill. Cook for 12 minutes, turning once, or to your desired degree of doneness.

While the steaks are cooking, stir the butter, Worcestershire sauce and mustard into the bacon grease. Cook and stir over medium-high heat until butter has melted. Add the red bell pepper and mushrooms; cook and stir until tender.

To serve, place steaks onto plates. Top with bacon, then blue cheese and then the vegetables. Serve immediately.

Spinach Steak Pinwheels

Ingredients

1 1/2 pounds beef boneless sirloin steak
8 bacon strips, cooked and drained
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/8 teaspoon cayenne pepper

Directions

Make diagonal cuts in steak at 1-in. intervals to within 1/2 in. of bottom of meat. Repeat cuts in opposite direction. Pound to 1/2 in. thickness. Place bacon down the center of the meat. In a bowl, combine the spinach, Parmesan cheese, salt and cayenne; spoon over bacon. Roll up and secure with toothpicks. Cut into six slices.

Grill, uncovered, over medium heat for 6 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Discard toothpicks.

German Potato Salad

Ingredients

6 bacon strips, diced
7 medium unpeeled red potatoes, cubed
2 medium onions, thinly sliced
1/3 cup cider vinegar
1/3 cup water
2 tablespoons sugar
3 tablespoons minced fresh parsley, divided
1 teaspoon salt
1 teaspoon prepared mustard
1/4 teaspoon pepper

Directions

In a pressure cooker, cook bacon over medium heat until crisp; drain. Add potatoes and onions. In a bowl, combine the vinegar, water, sugar, 2 tablespoons of parsley, salt, mustard and pepper; pour over potatoes.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium and cook for 5 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Just before serving, sprinkle with remaining parsley.

Ham Chowder

Ingredients

8 cups chicken or ham stock
4 cups cubed Country ham
4 tablespoons dried rosemary
2 pounds bacon, diced
2 large onions, diced
3 leeks, diced
3 cloves garlic, minced
6 green onions, diced
6 large potatoes, cubed
1 pound carrots, cubed
1 1/2 cups heavy cream

Directions

Pour stock into a large pot set over medium heat, and bring to a simmer. Stir in the cubed ham and 2 tablespoons rosemary.

In a large skillet over medium heat, cook diced bacon until crisp. With a slotted spoon, remove bacon, and add to pot. Drain half of the bacon grease, and return skillet to medium heat. Stir in onions, leeks, garlic, and green onions; cook until tender, then add to pot.

Place cubed potatoes, carrots, and 2 tablespoons rosemary in pot; simmer until vegetables are tender, about 20 minutes. Turn off heat, and add cream to pot.

Bacon-Colby Lasagna

Ingredients

2 pounds ground beef
2 medium onions, chopped
2 pounds sliced bacon, cooked and crumbled
2 (15 ounce) cans tomato sauce
2 (14.5 ounce) cans diced tomatoes, undrained
2 tablespoons sugar
1 teaspoon salt
24 lasagna noodles, cooked and drained
8 cups shredded Colby cheese

Directions

In a Dutch oven, cook beef and onions over medium heat until meat is no longer pink; drain. Stir in the bacon, tomato sauce, tomatoes, sugar and salt; cook until heated through.

Spread 1 cup meat sauce in each of two greased 13-in. x 9-in. x 2-in. baking dishes. Layer four noodles, 1-2/3 cups meat sauce, 1-1/3 cups cheese in each dish. Repeat layers twice.

Cover and bake at 350 degrees F for 40 minutes. Uncover; bake 5-10 minutes longer or until bubbly. Let stand for 15 minutes before cutting.

Asiago Sun-Dried Tomato Pasta

Ingredients

2 cups heavy cream
1 cube chicken bouillon
1 tablespoon Asiago Cheese
1 tablespoon cornstarch, mixed with equal parts water
1 cup chopped sun-dried tomatoes

1 (16 ounce) package bow tie pasta
3/4 cup bacon
1/4 cup butter
1 cup diced red onion
2 cloves garlic, chopped
1 cup chopped green onion
1 pound grilled skinless, boneless chicken breast, diced
1 cup heavy cream
2 tablespoons chopped fresh parsley

Directions

In a large saucepan over medium heat, cook 2 cups cream until just bubbling. Watch carefully, to ensure that it doesn't boil over. Stir in bouillon and Asiago cheese. Stir with a whisk until dissolved. Add cornstarch mixture, and simmer until sauce is thickened, stirring constantly. Mix in the sun-dried tomatoes. Set aside, or cover and refrigerate for later use.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Melt butter in a large saucepan over medium heat. Saute red onion until soft and translucent. Stir in garlic and cooked bacon, and cook for 2 minutes. Stir in green onions, chicken and 1 cup cream. Cook, stirring, until cream is heated through. Add Asiago cream sauce, and heat through. Toss with cooked pasta until evenly coated, and sprinkle with chopped parsley.

Cornmeal Bacon Waffles with Cheese Sauce

Ingredients

2 eggs
1 3/4 cups milk
1/4 cup vegetable oil
1 cup all-purpose flour
1 cup cornmeal
2 1/2 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/2 pound thinly sliced bacon

1 (1 pound) loaf processed cheese, cubed
1/4 cup milk, or as needed

Directions

Preheat your waffle iron.

In a small bowl, mix together the eggs, milk and oil. In a larger bowl, stir together the flour, cornmeal, baking powder, sugar and salt. Make a well in the center, and pour in the milk mixture. Stir until well blended.

Pour 1/4 cup batter onto the heated waffle iron. Amount may be different for different irons. Place a strip of raw bacon over the batter across each section of the waffle iron. Close the lid, and cook until steam is no longer coming out, and the waffle is golden brown.

For the cheese sauce, melt processed cheese in a bowl in the microwave. Gradually stir in milk until you reach your desired thickness. Drizzle cheese sauce over waffles before serving.

Bacon and Swiss Quiche

Ingredients

1 (9 inch) frozen pie crust, thawed
1 3/4 pounds sliced bacon
3 eggs, lightly beaten
1 (12 ounce) can evaporated milk
1/2 teaspoon spicy brown mustard
1/4 teaspoon ground nutmeg
1/2 cup all-purpose flour, or as needed
1 1/2 cups shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Prick bottom and sides of pie crust and bake 10 minutes, until lightly brown; set aside to cool.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain, crumble and set aside.

In a bowl, mix eggs, milk, mustard and nutmeg. In a separate bowl, toss bacon with flour to lightly coat. Spread 3/4 bacon mixture and Swiss cheese over bottom of pie crust. Pour egg mixture over bacon mixture. Top with remaining bacon mixture.

Bake 1 hour in the preheated oven, or until a fork inserted in the center comes out clean. Cool 10 minutes before serving.

Broccoli Peanut Picnic Slaw

Ingredients

4 cups Green Cabbage, shredded
4 cups Broccoli broken into small florets
1/2 cup Raisins
3/4 cup Dry Roasted Peanuts
1/2 cup Onion, chopped
10 slices Bacon, crumbled

Dressing:

1 cup Marzetti® Slaw Dressing
1/4 cup Sugar

Directions

In a salad bowl, mix all ingredients together, making sure the flavor is blended well. In a small bowl, mix slaw dressing and sugar together. Pour on top of vegetables. Mix and chill overnight.

Hawaiian Belly Buster Burgers

Ingredients

3 pounds ground beef
2 cloves garlic, minced
1 yellow onion, minced
1/2 cup shredded Monterey Jack cheese
1 1/4 cups barbeque sauce
8 slices bacon
1 pound Cheddar cheese, sliced
1/4 cup butter
8 Kaiser rolls, split
8 pineapple slices
1 (6 ounce) can French-fried onions

Directions

In a large bowl, mix together the ground beef, garlic, onions, Monterey Jack cheese, and the barbecue sauce. Form ground beef mixture into 8 patties.

Wrap a slice of uncooked bacon around each patty, covering as much of the patty as possible. Place patties on a large platter, cover with plastic wrap, and refrigerate for 45 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Grill burgers on one side for 5 to 7 minutes, turn, and top each with a slice of Cheddar cheese. Butter the kaiser rolls, if desired. During the final few minutes of cooking, place the kaiser rolls split side down on the grill along with the pineapple slices.

To assemble your burger, place some French-fried onions on the bottom half of the roll, then a slice of pineapple and a burger; top with the other half of the roll.

Quick Pasta Carbonara

Ingredients

1/2 pound medium-size pasta
4 slices OSCAR MAYER Bacon,
chopped
4 ounces PHILADELPHIA Cream
Cheese, cubed
1 cup frozen peas
3/4 cup milk
1/2 cup KRAFT Grated Parmesan
Cheese
1/2 teaspoon garlic powder

Directions

Cook pasta as directed on package. Meanwhile, cook bacon in large skillet until crisp. Remove bacon from skillet with slotted spoon, reserving 2 Tbsp. drippings in skillet. Drain bacon on paper towels.

Add remaining ingredients to reserved drippings; cook on low heat until cream cheese is melted and mixture is well blended and heated through.

Drain pasta; place in large bowl. Add cream cheese sauce and bacon; mix lightly.

Bacon Quiche Tarts

Ingredients

2 (3 ounce) packages cream cheese, softened
5 teaspoons milk
2 eggs
1/2 cup shredded Colby cheese
2 tablespoons chopped green pepper
1 tablespoon finely chopped onion
1 (8 ounce) package refrigerated crescent rolls
5 bacon strips, cooked and crumbled

Directions

In a small mixing bowl, beat cream cheese and milk until smooth. Add the eggs, cheese, green pepper and onion; mix well.

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. Bake, uncovered, at 375 degrees F for 18-22 minutes or until a knife comes out clean. Serve warm.

Pasta with Spinach Pesto Sauce

Ingredients

16 ounces fresh spinach, washed and chopped
6 ounces low-fat, firm silken tofu
2 tablespoons fresh lemon juice
1 tablespoon minced garlic
1/8 cup low-sodium chicken broth
1/2 cup grated Parmesan cheese
1/2 teaspoon ground black pepper
1 teaspoon Italian seasoning
10 ounces fresh mushrooms, thinly sliced
6 ounces fresh sliced shiitake mushrooms
1/2 cup diced red onion
1/4 cup bacon bits
1 pound penne pasta

Directions

Cook pasta according to package directions.

While pasta is cooking, in food processor or blender, combine spinach, tofu, lemon juice, garlic, broth, cheese, pepper, and Italian seasoning, process until smooth. Set aside.

Spray a large non-stick saute pan with cooking spray. Over medium heat, cook onions and mushrooms until tender. Reduce heat to low, add pesto mixture and heat until hot.

Toss pasta with sauce and bacon bits. Serve with additional Parmesan cheese, if desired. NOTE: If sauce seems too thick, thin to desired consistency with pasta cooking water or broth.

Green Bean Bundles I

Ingredients

1 pound bacon
3 (15 ounce) cans whole green beans, drained
1 (16 ounce) bottle French dressing

Directions

Preheat oven to 375 degrees F (190 degrees C).

Slice bacon in half (easiest to slice whole package at once right down the middle). Bundle 6 to 7 green beans together and wrap one slice of bacon around the middle of the bundle. Secure with a toothpick. Arrange bundles in one layer in a baking dish. Pour French dressing over all of the bundles - make sure to drizzle some on each bundle.

Bake in a preheated 375 degrees F (190 degrees C) oven for 30 minutes or until the bacon is done.

Guam Fried Rice

Ingredients

1 pound bacon or SPAM, chopped
4 cloves garlic, minced
6 green onions, chopped
2 carrots, sliced
1/2 pound snow peas
4 cups cooked white rice
1/4 cup soy sauce

Directions

Cook bacon or SPAM in a skillet over medium-high heat until crisp. Stir in the garlic, green onions, and carrots; cook for 2 minutes. Add snow peas; cook for 2 more minutes.

Stir in the cooked rice, a cup at a time, coating well with the grease. Cook and stir until the rice is hot, then sprinkle with soy sauce.

Bacon Quiche

Ingredients

3 eggs
1 1/2 cups milk
1/4 cup butter or margarine,
melted
1/2 cup biscuit/baking mix
Dash pepper
8 bacon strips, cooked and
crumbled
3/4 cup shredded Cheddar
cheese

Directions

In a blender, combine eggs, milk and butter. Add biscuit mix and pepper; cover and process for 15 seconds. Pour into a greased 9-in. pie plate. Top with bacon and cheese.

Bake at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Southern Fried Cabbage

Ingredients

3 slices bacon, cut into thirds
1/3 cup vegetable oil
1 teaspoon salt, or to taste
1 teaspoon ground black pepper,
or to taste
1 head cabbage, cored and sliced
1 white onion, chopped
1 pinch white sugar

Directions

Place the bacon and vegetable oil into a large pot over medium heat. Season with salt and pepper. Cook for about 5 minutes, or until bacon is crisp. Add cabbage, onion, and sugar to the pot; cook and stir continuously for 5 minutes, until tender.

Louisiana Beef Stew

Ingredients

2 tablespoons all-purpose flour
1 teaspoon salt
1/2 teaspoon celery salt
1/4 teaspoon garlic salt
1/4 teaspoon black pepper
1/2 teaspoon ground ginger
3 pounds chuck roast, cut into 2-inch pieces
2 tablespoons bacon drippings
1 (14.5 ounce) can diced tomatoes
3 medium onions, chopped
1/3 cup red wine vinegar
1/2 cup molasses
1/2 cup water
6 carrots, chopped
1/2 cup raisins
4 cups cooked rice

Directions

Combine flour, salt, celery salt, garlic salt, black pepper, and ground ginger in a small bowl. Sprinkle the mixture evenly on to the beef.

Heat a large heavy-bottomed pot on medium-high heat. Add the bacon drippings. Brown the beef in the pot, stirring as necessary. Drain excess fat.

Add the diced tomatoes, onions, vinegar, molasses, and water to the pot and bring to a boil. Cover and simmer for 2 hours.

Add the carrots and raisins and simmer for an additional 30 minutes, or until the carrots are tender. Serve with steamed rice.

Kendra's Creamy Leek Dip

Ingredients

1 pound bacon
15 leeks, roots and leaves removed
3 (8 ounce) packages cream cheese
2 large cloves garlic
2 1/2 tablespoons Worcestershire sauce
salt and pepper to taste

Directions

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a food processor, blend the cooked bacon, leeks, cream cheese, garlic, and Worcestershire sauce until smooth. Season with salt and pepper. Refrigerate until ready to serve.

Bacon Wrapped Delights

Ingredients

12 spears white asparagus
4 ounces enoki mushrooms
4 ounces shiitake mushrooms,
stemmed and sliced 1/4-inch thick
24 slices bacon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a pot of water to a boil. Blanch the asparagus until it is barely cooked and still crisp, 2 to 4 minutes. When done, plunge the asparagus into ice water to stop the cooking. When cool, trim the asparagus to 8-inch lengths. Wrap a bundle of 6 asparagus spears with six strips of bacon, side by side, securing each slice with a toothpick. The bacon should be wrapped around twice so that there are two layers.

Trim the enoki mushrooms, and separate into 12 pieces. Stuff each enoki piece with four pieces of shiitake. Wrap each bundle with a slice of bacon, wrapping around twice, and secure with a toothpick. Place the bundles on a wire rack placed over a baking sheet.

Roast in preheated oven for 6 minutes, then flip the bundles over, and cook for another 4 to 6 minutes, until the bacon is brown and crisp.

To serve, remove all 24 toothpicks, and slice the asparagus bundles between the bacon. Drain on paper towels for a moment before serving.

Tangy Sirloin Strips

Ingredients

1/4 cup vegetable oil
2 tablespoons Worcestershire sauce
1 garlic clove, minced
1/2 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound (1 inch thick) boneless sirloin steak
4 bacon strips
Lemon-pepper seasoning
GLAZE:
1/2 cup barbecue sauce
1/2 cup steak sauce
1/2 cup honey
1 tablespoon molasses

Directions

In a large resealable plastic bag, combine the first six ingredients. Cut steak into four wide strips; add to the marinade. Seal bag and turn to coat; refrigerate for 2-3 hours or overnight, turning once.

Drain and discard marinade. Wrap a bacon strip around each steak piece; secure with a toothpick. Sprinkle with lemon-pepper. Coat grill rack with nonstick cooking spray before starting the grill.

Grill steak, covered, over medium-low heat for 10-15 minutes, turning occasionally, until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F) Combine the glaze ingredients; brush over steaks. Grill until glaze is heated. Discard toothpicks.

Shrimp Avocado Pasta Salad

Ingredients

1 (16 ounce) package uncooked penne pasta
1/4 pound bacon
1 pound cooked shrimp, peeled and deveined
2 avocados - peeled, pitted and diced
1 cup shredded Cheddar cheese
1 cup mayonnaise
1/4 cup lemon juice
2 tomatoes, diced
1 teaspoon crushed red pepper
4 cups shredded lettuce

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Rinse under cold running water to cool.

Place bacon in a skillet over medium high heat, and cook until evenly brown. Drain and crumble.

In a large bowl, gently toss together the pasta, bacon, shrimp, avocados, Cheddar cheese, mayonnaise, lemon juice, tomatoes, and red pepper. Serve over lettuce.

English Quiche Lorraine

Ingredients

1 sheet frozen puff pastry, thawed
4 slices bacon - cooked and crumbled
2 eggs
1 cup milk
2 cups shredded Swiss cheese
salt and black pepper to taste
1 small tomato, thinly sliced

Directions

Preheat the oven to 450 degrees F (220 degrees C). Press the puff pastry into the bottom and up the sides of a shallow casserole dish or 8 inch pie plate.

In a small bowl, beat eggs and milk with a fork until blended. Season with salt and pepper. Sprinkle a thin layer of Swiss cheese in the bottom of the pastry crust. Sprinkle crumbled bacon over the cheese. Pour the egg mixture into the pastry and sprinkle with the rest of the cheese. Arrange slices of tomato on top.

Bake in the preheated oven for 20 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C). Continue to bake for an additional 30 minutes, or until crust is browned.

Grilled Salmon Sandwich with Dill Sauce

Ingredients

4 slices bacon
1 (1 pound) fillet salmon, cut into 2 portions
1 tablespoon olive oil
1/3 cup mayonnaise
1 teaspoon dried dill weed
1 teaspoon freshly grated lemon zest
4 slices country-style bread, toasted
4 slices tomato
2 green leaf lettuce leaves

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Evenly coat the salmon with the olive oil.

Cook the salmon on the preheated grill with the skin side down for about 5 minutes before flipping and cooking on the other side until the skin can easily be lifted off the flesh, about 5 minutes more. Flip the salmon once more and continue cooking until the salmon flakes easily with a fork, another 2 to 3 minutes.

Whisk the mayonnaise, dill, and lemon zest together in a small bowl; divide between 2 of the toasted bread slices. Top each with 1 portion of cooked salmon, 2 tomato slices, 2 bacon slices, 1 lettuce leaf, and a remaining slice of toasted bread.

Chicken and Bacon Florentine

Ingredients

3 slices bacon, chopped
2 (4 ounce) boneless skinless chicken breast halves
1/4 cup shredded Parmesan or Asiago cheese
1 (10 ounce) package baby spinach leaves
1 clove garlic, finely chopped
1 (13.5 ounce) package BertolliB® Premium Sun Ripened Tomato & Olive Pasta Sauce, heated according to package directions

Directions

Cook bacon in 12 inch nonstick skillet over medium-high heat, stirring occasionally, 4 minutes or until crisp. Remove bacon and reserve 2 tablespoons drippings.

Season chicken, if desired, with salt and black pepper. Cook chicken in reserved drippings over medium-high heat, turning once and sprinkling with cheese, 6 minutes or until chicken is thoroughly cooked. Remove chicken from skillet and keep warm.

Add spinach and garlic into same skillet and cook, stirring frequently, 2 minutes or until spinach is wilted.

Evenly spoon hot sauce onto serving plates. Top with spinach, then chicken and bacon. Garnish, if desired, with additional cheese.

Pasta with Tomato and Bacon

Ingredients

5 slices bacon
1 onion, chopped
2 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes
8 ounces spaghetti
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 1/2 teaspoons dried parsley
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

In a large skillet over medium heat, cook bacon until crisp. Remove from pan, break into 1/2 inch pieces, and set aside. Drain bacon grease, and return pan to heat. Saute onions over medium heat until tender. Stir in garlic and cook 1 minute more. Stir in bacon and tomatoes. Cover, reduce heat and simmer 15 to 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir basil, oregano and parsley into tomato sauce. Add salt and pepper to taste. Cook 5 minutes more. Toss with hot pasta. Top with grated Parmesan cheese when serving.

Parmesan Potato Soup

Ingredients

4 potatoes, cubed
3/4 cup chopped onion
1/2 cup all-purpose flour
1/2 teaspoon seasoning salt
1/4 teaspoon sage
4 1/2 cups chicken broth
1 cup grated Parmesan cheese
1/2 cup margarine
1/2 teaspoon dried basil
1/4 teaspoon celery salt
1/4 teaspoon onion salt
1/4 teaspoon ground black pepper
1/4 teaspoon dried thyme
6 cups milk
12 slices crisp cooked bacon, crumbled

Directions

Cook the potatoes in boiling water until tender.

In a soup kettle, saute onion in butter or margarine until tender.

Stir in flour and spices. Gradually add broth, stirring constantly. Bring to a boil; cook and stir for 2 minutes. Add potatoes, and return to a boil. Reduce heat, cover, and simmer for 10 minutes.

Stir in milk and cheese. Heat through. Stir in bacon.

Hot Red Potato Salad

Ingredients

6 red potatoes
6 slices bacon, diced
1 onion, diced
1/2 cup chopped celery
1 cube chicken bouillon
1/2 cup boiling water
1 cup vinegar
2 teaspoons salt
1/4 teaspoon ground black pepper
1 egg, beaten
1/4 cup chopped fresh parsley

Directions

Clean and scrub baking potatoes. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and cut into thick slices; place slices in a large bowl.

Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Stir the onion and celery into the skillet and cook gently until the vegetables turn yellow.

Dissolve the bouillon cube in boiling water and stir in the vinegar, salt and pepper. Pour the broth mixture into the skillet with the bacon/onion mixture and bring the water to a boil.

Add the egg slowly, stirring until the mixture is slightly thickened. Pour the vegetable mixture over the potatoes, add parsley and toss lightly.

Bacon Asparagus Pizza

Ingredients

5 thick slices bacon, cut into 1 inch pieces
1 unbaked pizza crust
1 pound shredded mozzarella cheese
1 cup chopped fresh asparagus
1 cup halved cherry or grape tomatoes
1 (11 ounce) log fresh chevre (goat cheese)
1 teaspoon red pepper flakes
freshly ground black pepper to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place bacon in a skillet over medium-high heat. Cook for a few minutes to release most of the grease, but do not cook until crisp. Remove to paper towels to drain.

Spread the pizza crust out on a pizza pan or large baking sheet. Top with mozzarella cheese, bacon pieces, asparagus, and tomatoes. Dot with goat cheese, then season with red pepper flakes and black pepper.

Bake for 15 to 20 minutes in the preheated oven, until the crust is golden brown underneath when you lift it up to take a peek. Let cool for about 5 minutes before slicing and serving.

Roasted Potato Salad with Balsamic-Bacon

Ingredients

3 pounds baby red potatoes, cut in half
1/2 cup olive oil
1/2 cup minced garlic
1 tablespoon seafood seasoning
8 ounces bacon
1/4 cup balsamic vinegar
1/2 cup minced garlic
salt and pepper to taste
1/2 cup olive oil
1 large red onion, cut into 1/2-inch dice
1 bunch parsley, minced
5 hard boiled eggs, roughly chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss halved potatoes with 1/2 cup olive oil, 1/2 cup garlic, and seafood seasoning. Place in a single layer onto baking sheets and bake in preheated oven until tender and golden brown, 30 to 40 minutes, depending on the size of the potatoes. Once cooked, remove from the oven and allow to cool slightly.

Meanwhile, place bacon in a large, deep skillet. Cook over medium heat until evenly browned and crispy. Pour off bacon grease and reserve. Allow the bacon slices to cool, then crumble and set aside.

Whisk together balsamic vinegar, garlic, salt, and pepper in a large bowl. Pour in the oil in a slow, steady stream while whisking vigorously to make a vinaigrette. Toss the roasted potatoes together with the vinaigrette and reserved bacon grease. Fold in red onion, parsley, and eggs. Allow to stand at room temperature 20 minutes before serving.

Island Shrimp and Rice

Ingredients

8 ounces bacon
3 tablespoons bacon drippings
1 large onion, finely chopped
1 1/2 cups uncooked long grain white rice
3 1/4 cups chicken broth, divided
1 (14.5 ounce) can diced tomatoes with juice
2 teaspoons fresh lemon juice
1 1/2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cayenne pepper
1/4 teaspoon ground black pepper
2 pounds medium shrimp - peeled and deveined
1/4 cup chopped fresh parsley

Directions

Place bacon in a large, heavy pot over medium-high heat, and cook until evenly brown. Remove, and set aside. Drain drippings, reserving 3 tablespoons in the pot.

Place onion in the pot with the bacon drippings, and cook 5 minutes over medium heat, stirring constantly, until tender. Mix in the rice, 2 1/4 cups broth, tomatoes with juice, lemon juice, and Worcestershire sauce. Season with salt, nutmeg, cayenne pepper, and black pepper. Bring to a boil, reduce heat to low, cover, and simmer 20 minutes.

Stir the cooked bacon, remaining 1 cup broth, and shrimp into the pot. Continue cooking 10 minutes, uncovered, over low heat. Sprinkle with parsley to serve.

Uncle Bo's Hot Sandwiches

Ingredients

20 slices bacon
3 pounds chipped chopped ham, shredded
2 onions, chopped
1/2 cup barbecue sauce (such as HeinzB® Original BBQ Sauce)
1/2 cup bottled sweet chili sauce (such as HeinzB® Premium Chili Sauce)
1/2 cup sweet pickle relish (such as HeinzB® Sweet Relish)
1/2 cup chopped sweet pickle slices (bread-and-butter type)
32 slices Cheddar cheese*
32 hamburger buns, split

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Allow the bacon to cool, and chop.

Cook and stir the onion in the bacon grease left in the skillet until onion is translucent, about 10 minutes. Stir in the bacon, chipped ham, barbecue sauce, and chili sauce until the mixture is well combined. Transfer the ham mixture to a large bowl, and stir in the pickle relish and chopped pickle.

Place about 1/4 cup of ham mixture on a bun, and top with a slice of Cheddar cheese. Close the sandwiches, wrap each in foil, and bake in the preheated oven until hot and the cheese has melted, 15 to 20 minutes. Serve hot.

Tummy Dogs

Ingredients

8 bacon strips
8 hot dogs
4 ounces Monterey Jack cheese,
cut into strips
1/4 cup butter or margarine,
softened
1/4 cup Dijon mustard
8 hot dog buns
1 small onion, thinly sliced
1 (4 ounce) can diced green
chilies

Directions

Partially cook bacon; drain on paper towels. Cut a 1/4-in. lengthwise slit in each hot dog; place cheese in each slit. Starting at one end, wrap bacon in a spiral around hot dog; secure with toothpicks. Split buns just halfway. Combine butter and mustard; spread inside buns. Set aside. On a covered grill over medium heat, cook hot dogs with cheese slide down for 2 minutes. Place buns on grill with cut side down; grill until lightly toasted. Remove toothpicks from the hot dogs; serve in buns with onion and chilies if desired.

Macaroni and Cheese with Bacon and Onions

Ingredients

1 recipe Creamy Macaroni and Cheese
1/2 pound thick-sliced bacon, cut into 1/2 inch pieces
2 large onions, thinly sliced
1/2 teaspoon dried thyme leaves

Directions

Follow the recipe for Creamy Macaroni and Cheese using Vermont white cheddar.

Fry bacon in a large skillet over medium-high heat until crisp, about 5 minutes. Transfer to a paper towel-lined plate. Pour off all but 3 tablespoons of bacon drippings. Add onions and thyme; saute until soft and golden brown, 8 to 10 minutes. Stir bacon and onions into macaroni. Serve hot.

Southern Breakfast Skillet

Ingredients

1/4 pound sliced bacon, diced
1/4 cup chopped onion
1 (15.5 ounce) can hominy,
drained
4 eggs, beaten
1/8 teaspoon pepper

Directions

In a skillet, cook bacon until almost crisp; drain. Add onion; continue cooking until bacon is crisp and onion is tender. Stir in hominy, eggs and pepper. Cook and stir until the eggs are completely set.

Potato Wedges with Dip

Ingredients

1 large baking potato
olive oil-flavored cooking spray
1/4 teaspoon salt
1 dash garlic salt
dash cayenne pepper
BACON HORSERADISH DIP:
1/3 cup sour cream
1/2 teaspoon prepared
horseradish
1 bacon strip, cooked and
crumbled

Directions

Pierce potato and place on a microwave-safe plate. Microwave on high for 3 minutes or until still firm but almost tender. Cut into eight wedges; place on a baking sheet coated with nonstick cooking spray. Spritz wedges with olive oil-flavored spray; sprinkle with salt, garlic salt and cayenne. Bake at 425 degrees F for 20-25 minutes or until golden brown.

In a small bowl, combine the dip ingredients. Serve with potato wedges.

Eastern Shore Soft Crabs

Ingredients

4 soft shell blue crabs
4 slices center-cut bacon
2 eggs, beaten
1 cup pancake mix
2 tablespoons vegetable oil

Directions

Wrap each crab with a slice of bacon, then dip it into the eggs followed by the pancake mix.

Heat the oil in a large skillet over medium-high heat. Place the bacon-wrapped crab into the skillet, and cook, turning occasionally, until evenly browned, 5 to 7 minutes on each side.

Firecracker Scallops

Ingredients

5 slices bacon
1 tablespoon bacon drippings
2 tablespoons butter
2 1/4 teaspoons garlic salt
1 pound sea scallops
2 tablespoons horseradish sauce

Directions

Cook the bacon in a large, deep skillet over medium-high heat until crisp, about 10 minutes. Drain on a paper towel-lined plate, reserving about 1 tablespoon of the bacon drippings. Crumble the bacon once cool to the touch.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Heat the reserved bacon drippings in a separate skillet over medium heat. Stir the butter and garlic salt into the bacon drippings; allow the butter to melt completely. Cook the scallops in the butter mixture until there is a light brown coating on each side, about 4 minutes per side. Transfer the scallops to a baking dish. Spoon the butter sauce over the scallops. Drizzle the horseradish sauce over the scallops and sprinkle with the crumbled bacon.

Bake the scallops under the preheated broiler until the sauce begins to bubble, about 1 minute.

Zucchini Boats on the Grill

Ingredients

2 medium zucchini
1 slice white bread, torn into small pieces
1/4 cup bacon bits
1 tablespoon minced black olives
1 jalapeno pepper, minced
3 tablespoons diced green chile peppers
1/4 cup minced onion
1/4 cup chopped tomato
6 tablespoons shredded sharp Cheddar cheese
1 pinch dried basil
seasoned salt to taste
ground black pepper to taste

Directions

Prepare the grill for indirect heat.

Place the zucchini in a pot with enough water to cover. Bring to a boil, and cook 5 minutes. Drain, cool, and cut in half lengthwise. Scoop out the pulp to about 1/4 inch from the skin. Chop pulp.

In a bowl, mix the zucchini pulp, bread pieces, bacon bits, olives, jalapeno, green chile peppers, onion, tomato, and Cheddar cheese. Season with basil, seasoned salt, and pepper.

Stuff the zucchini halves with the pulp mixture. Seal each stuffed half in aluminum foil.

Place foil packets on the prepared grill over indirect heat. Cook 15 to 20 minutes, until tender.

No-Guilt Zesty Ranch Dip

Ingredients

- 1 cup fat-free plain yogurt
- 1/2 cup reduced-fat mayonnaise
- 1/2 cup fat-free sour cream
- 4 green onions, chopped
- 3 tablespoons bacon bits
- 1 tablespoon dried parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon prepared horseradish, or to taste
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon ground black pepper, or to taste
- 1/4 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/4 teaspoon sea salt
- 1/4 teaspoon dried dill weed

Directions

Place the yogurt, mayonnaise, sour cream, green onions, and bacon bits in a mixing bowl. Season with parsley, garlic powder, onion powder, horseradish, basil, thyme, pepper, paprika, chili powder, sea salt, and dill. Mix until evenly blended. Cover, and chill several hours to allow the flavors to meld.

Bacon-Cheddar Deviled Eggs

Ingredients

12 hard-cooked eggs
1/2 cup mayonnaise
4 bacon strips, cooked and crumbled
2 tablespoons finely shredded Cheddar cheese
1 tablespoon honey mustard*
1/4 teaspoon pepper

Directions

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks. Stir in the mayonnaise, bacon, cheese, mustard and pepper. Stuff into egg whites. Refrigerate until serving.

Seattle Fire Station 25 Meatloaf

Ingredients

1 pound bacon, cut into 1 inch pieces
2 onions, chopped
5 pounds ground beef
5 pounds spicy ground pork sausage
3 (10 ounce) packages frozen chopped spinach , thawed, drained and squeezed dry
3 (4 ounce) cans sliced black olives, drained
3 cups pistachio nuts, chopped
1 cup ketchup
3 eggs
1 (1.25 ounce) packet meatloaf seasoning mix
1 pound pepper jack cheese, cubed
1/2 cup ketchup, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place bacon in a large deep skillet over medium-high heat. Add onions, and cook, stirring frequently, until bacon is crisp and onions are transparent. Drain off excess grease, and set aside to cool.

In a large bowl, mix together the ground beef, pork sausage, bacon and onions, spinach, olives, pistachio nuts, 1 cup of ketchup, eggs, and meatloaf seasoning until well blended. Pat meat into a loaf shape, and place in a large baking pan. A roasting pan will work well. Poke cheese cubes into the top of the loaf so they are completely covered. Brush remaining ketchup generously over the top.

Bake for 1 1/2 hours in the preheated oven, or until the internal temperature of the loaf is 180 degrees F (82 degrees C).

Dog Biscuits I

Ingredients

2 1/2 cups whole wheat flour
1/2 cup powdered milk
1 teaspoon garlic powder
1 tablespoon wheat germ
1 teaspoon beef bouillon granules
1/3 cup bacon grease
1 egg
1/2 cup ice water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the whole wheat flour, powdered milk, garlic powder, wheat germ and beef bouillon granules. Stir in the bacon grease and egg. Add ice water 1 tablespoon at a time until dough is wet enough to stick together. On a lightly floured surface, roll the dough out to 1/2 inch thickness and cut with cookie cutters. Place biscuits 1 inch apart onto an ungreased baking sheet.

Bake for 25 to 30 minutes in the preheated oven, until firm. Cool before serving.

Bean, Bacon and Pepper Soup

Ingredients

5 slices bacon
3 onions, chopped
2 carrots, chopped
1 red bell pepper, chopped
2 stalks celery, chopped
4 cloves garlic, minced
1 teaspoon white sugar
1/2 teaspoon ground black pepper
1/4 teaspoon ground cayenne pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 bay leaf
1 teaspoon dried thyme
1 tablespoon Worcestershire sauce
4 cups chicken broth
2 (15 ounce) cans cannellini beans, with liquid
1/2 cup chopped parsley

Directions

In a large pot over medium high heat, saute the bacon until crisp. Drain the fat, leaving about 2 tablespoons in the pot. Crumble the bacon, reserving for later for garnish. Add the onions, carrots, red bell pepper, celery and garlic to the pot and saute in the bacon fat for 10 minutes.

Stir in the sugar, ground black pepper, cayenne pepper, garlic powder, onion powder, bay leaf, thyme and Worcestershire sauce. Now pour in just a small amount of chicken stock to deglaze the pan. (Note: This removes all of the caramelized particles from the bottom of the pan.)

Add the beans and the rest of the stock and continue to cook over medium high heat for 10 to 15 minutes, or until all vegetables are tender.

In a food processor or blender, puree 3 cups of soup at a time, adjusting seasoning if necessary. Return all pureed soup to the pot, stir in the parsley and crumbled bacon and simmer for 10 more minutes.

Three-Ingredient Green Bean Casserole

Ingredients

6 slices bacon, chopped
2 (15 ounce) cans green beans,
drained
1/2 cup French salad dressing

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish.

Fry bacon in a large skillet over medium heat until crisp. Drain on paper towels. In a large bowl, stir together the green beans and salad dressing; pour into the prepared dish. Crumble bacon over the top.

Bake uncovered for 30 minutes in the preheated oven.

Creamy Linguini for Two

Ingredients

1/2 pound linguine pasta
1 thick slice bacon
1/4 cup butter
1/2 cup cream
1/2 cup grated Parmesan cheese
1/2 teaspoon ground white pepper
1/4 teaspoon ground nutmeg

Directions

Bring a large pot of water to a boil. Add pasta and cook for about 7 to 8 minutes or until al dente; drain. Remove from pot, cover and set aside.

Meanwhile, in a small skillet cook bacon over medium heat until crispy. Break up into small pieces and set aside.

In the pasta pot, melt butter over medium-low heat and add cream; heat thoroughly, but do not allow to boil. Combine cooked pasta with butter/cream mixture. Add Parmesan cheese and bacon; toss well. Allow sauce to thicken for a few minutes; add ground white pepper and nutmeg. Serve immediately.

Bubba's Jambalaya

Ingredients

6 slices bacon, cut into 1 inch pieces
1 cup chopped celery
1 green bell pepper, seeded and chopped
1 onion, chopped
1/2 pound cubed cooked ham
1/2 pound cubed cooked chicken
1/2 pound cubed smoked sausage
2 (14.5 ounce) cans crushed tomatoes, with liquid
2 cups beef broth
2 cups chicken broth
1 teaspoon dried thyme
2 teaspoons Cajun seasoning
2 cups uncooked white rice
1/2 pound salad shrimp

Directions

Heat a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon pieces with a slotted spoon, and set aside. Add celery, bell pepper, and onion to the bacon drippings, and cook until tender.

Add the ham, chicken and sausage to the pot, and pour in the tomatoes, beef broth and chicken broth. Season with thyme and Cajun seasoning. Bring to a boil, and add the rice. Bring to a boil, then turn the heat to low, cover, and simmer for about 20 minutes, until the rice is tender.

Stir in the shrimp and bacon just before serving, and heat through. If you use uncooked shrimp, let it cook for about 5 minutes before serving.

Potato Croquettes

Ingredients

4 cups mashed potatoes
2 eggs
2 tablespoons dried parsley
1/2 cup grated Romano cheese
salt and pepper to taste
2 tablespoons imitation bacon bits
1 teaspoon dried onion flakes
1 cup Italian-style dried bread crumbs
1 quart vegetable oil for deep frying

Directions

In a large bowl, combine mashed potatoes, eggs, parsley, cheese, salt and pepper, bacon bits and onion flakes. Form mixture into patties, and dredge patties in the bread crumbs.

Pour oil 1/2 inch deep in a large, heavy skillet. Heat oil over medium-high heat. Fry patties, flipping to fry them on both sides, until they are golden brown. Serve hot.

Dandelion Dressing

Ingredients

7 slices bacon
2 eggs, beaten
1/2 cup white sugar
1/2 teaspoon salt
1 cup mayonnaise
1/3 cup apple cider vinegar
1 1/2 cups milk
3 tablespoons all-purpose flour
3/4 pound torn dandelion greens

Directions

Fry bacon in a large skillet set over medium heat until crisp. Remove from the pan and drain on paper towels. Reserve about 3 tablespoons of the drippings in the skillet.

In a medium bowl, whisk together the eggs, sugar, salt, mayonnaise, cider vinegar and milk. Set aside. Heat the bacon grease in the skillet over medium heat. Whisk in the flour until smooth. Cook, stirring constantly until the flour is browned, about 10 minutes. Gradually whisk in the liquid so that no lumps form and bring to a boil while stirring constantly. Crumble the bacon into the skillet and add the dandelion greens. Cook and stir just until the greens are wilted and heated through.

Sausage Gravy I

Ingredients

1 pound ground pork sausage
3 tablespoons bacon grease
1/4 cup all-purpose flour
3 cups milk
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Brown sausage in a large skillet over medium-high heat. Set aside, leaving the drippings in the skillet.

Mix bacon grease into the sausage drippings. Reduce heat to medium, combine with flour, and stir constantly until mixture just turns golden brown.

Gradually whisk milk into skillet. When the mixture is smooth, thickened, and begins to bubble, return the sausage to skillet. Season with salt and pepper. Reduce heat, and simmer for about 15 minutes.

Jesse's Hot Sauce

Ingredients

1 pound bacon, diced
1 red onion, diced
1 tablespoon minced garlic
1 bunch green onions, sliced
2 green bell peppers, chopped
2 yellow bell peppers chopped
8 jalapeno or serrano peppers, chopped
2 poblano peppers, chopped
1/2 cup sliced mushrooms (optional)
8 roma tomatoes, diced
2 (10 ounce) cans diced tomatoes with green chile peppers, drained
1 teaspoon lime juice
3/4 cup chopped cilantro
2 teaspoons salt
2 teaspoons black pepper

Directions

Cook bacon in a large skillet over medium heat until it releases it's oil and begins to crisp. Strain out bacon, and pour off all but 1 tablespoon of bacon grease.

Stir in the red onion, garlic, green onions, green bell peppers, yellow bell peppers, jalapeno peppers, poblano peppers, mushrooms, and roma tomatoes. Pour in the canned tomatoes and lime juice. Season with cilantro, salt, and black pepper. Bring to a boil, and then reduce heat to medium-low; simmer until the sauce reaches desired consistency.

Green Bean Supreme Casserole

Ingredients

8 slices bacon
1/4 cup butter
1/4 cup fresh ginger, peeled and
grated
1 onion, diced
1 1/2 cups mushrooms, sliced
2 tablespoons Worcestershire
sauce
salt and ground black pepper to
taste
4 (15 ounce) cans French cut
green beans, drained
1 1/4 cups sour cream
1 (5 ounce) can sliced water
chestnuts, drained
1 1/2 cups sharp Cheddar cheese,
grated
3 cups finely chopped macadamia
nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a skillet, and cook over medium-high heat until evenly brown. Drain on paper towels. When cool, crumble and set aside.

Place the butter in a skillet, and melt over medium heat. Stir in the ginger, onion, and mushrooms; cook until onion is transparent and tender, about 5 minutes. Remove from the heat, and mix in the Worcestershire sauce. Add salt and pepper to taste.

Stir the beans, bacon, and sour cream together in a large bowl until evenly blended.

Spread half of the green bean mixture over the bottom of the prepared casserole dish. Arrange half of the water chestnuts over the beans, then half of the Cheddar cheese, and half of the mushroom mixture. Spread the remaining green beans over the mushrooms, and repeat layers with the remaining water chestnuts, Cheddar cheese, and mushrooms. Top with the macadamia nuts.

Bake in preheated oven until top is hot and sauce is bubbly, about 30 minutes. Serve hot.

Blackened Green Beans

Ingredients

2 pounds bacon, chopped
1/2 onion, chopped
salt and pepper to taste
1 teaspoon minced garlic
3 pounds fresh green beans,
trimmed

Directions

Heat a large pot over medium-high heat. Add bacon, onion and garlic, and cook until browned. Gradually stir in the green beans, stirring to coat with bacon grease. Reduce heat to low, cover, and cook for 5 to 6 hours, stirring occasionally to prevent sticking.

Texas Stuffed Mushrooms

Ingredients

1 (8 ounce) package cream cheese, softened
2/3 cup barbeque sauce
3 tablespoons steak sauce
1 (8 ounce) package fresh mushrooms, stems removed
1/4 cup bacon bits

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix together cream cheese, barbeque sauce and steak sauce.

Arrange mushroom caps in the baking dish, and stuff each cap with equal portions of the cream cheese mixture. Sprinkle with bacon bits.

Bake 10 to 15 minutes in the preheated oven, or until lightly browned.

Bacon 'N' Egg Biscuits

Ingredients

2 cups buttermilk biscuit mix
7 tablespoons water
8 eggs
8 slices processed American cheese
8 bacon strips, halved and cooked

Directions

In a bowl, combine biscuit mix and water just until blended. Turn onto a lightly floured surface and knead 5 times. Roll out to 1/2-in. thickness; cut with a 3-in. biscuit cutter. Place on an ungreased baking sheet. Bake at 425 degrees F for 9-10 minutes or until golden brown. Meanwhile, scramble the eggs. Split the biscuits; fill each with a slice of cheese, scrambled egg and two bacon pieces.

Slow-Simmered Kidney Beans

Ingredients

6 bacon strips, diced
1/2 pound fully cooked Polish sausage or kielbasa, chopped
4 (16 ounce) cans kidney beans, rinsed and drained
1 (28 ounce) can diced tomatoes, drained
2 medium sweet red peppers, chopped
1 large onion, chopped
1 cup ketchup
1/2 cup packed brown sugar
1/4 cup honey
1/4 cup molasses
1 tablespoon Worcestershire sauce
1 teaspoon salt
1 teaspoon ground mustard
2 medium unpeeled red apples, cored and cut into 1/2-inch pieces

Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels.

Add sausage to drippings; cook and stir for 5 minutes. Drain and set aside.

In an ungreased 5-qt. slow cooker, combine the beans, tomatoes, red peppers, onion, ketchup, brown sugar, honey, molasses, Worcestershire sauce, salt and mustard. Stir in the bacon and sausage. Cover and cook on low for 4-6 hours.

Stir in apples. Cover and cook 2 hours longer or until bubbly.

Spaghetti Al Amatriciana

Ingredients

1/4 pound thinly sliced pancetta
bacon, chopped
1 onion, chopped
1 teaspoon crushed red pepper
flakes
1 (14.5 ounce) can crushed
tomatoes
1/4 cup white wine
1/2 pound uncooked spaghetti
salt and pepper to taste

Directions

In a large skillet over medium heat, cook bacon, onion and red pepper flakes until onion is tender but not browned.

Stir in the tomatoes and wine; simmer for about 20 minutes. Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add pasta to the sauce and toss well; simmer for 2 to 3 minutes more (this will infuse the pasta with the sauce). Add salt and black ground pepper to taste; serve.

Bear's Bodacious Bean Bonanza

Ingredients

1 (16 ounce) package dry 16 bean soup mix
1 (3.25 ounce) package any flavor beef jerky, diced
1 pound thick sliced bacon
1 tablespoon butter
2 (10 ounce) packages frozen Fordhook lima beans, thawed
2 (15 ounce) cans garbanzo beans, drained
2 (15 ounce) cans kidney beans, rinsed and drained
1 (15 ounce) can green beans, drained
1 (15 ounce) can wax beans, drained
1 (15 ounce) can cream-style corn
1 pound cubed fully cooked ham
1 large onion, chopped
1 large red onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 1/2 cups diced carrots
1 1/2 cups diced celery
1/2 cup honey
1/4 cup molasses
1/4 cup brown sugar

Directions

Place the dry 16 bean mix into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Or, bring the beans and water to a boil in a large pot over high heat. Once boiling, turn off the heat, cover, and let stand 1 hour. Drain and rinse before using.

Bring the soaked beans to a boil in a large pot with enough water to cover. Add the diced jerky and simmer for about 2 hours.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crispy, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the cooled bacon into 1/2-inch pieces.

Melt the butter in a skillet over medium heat, cook and stir the thawed lima beans in the butter until the beans are evenly browned, about 10 minutes.

Stir the bacon, lima beans, garbanzo beans, kidney beans, green beans, wax beans, cream-style corn, ham, onions, bell peppers, carrots, celery, honey, molasses, and brown sugar into the pot with the cooked beans and jerky. Cook another 30 minutes or until the beans are tender.

Bacon Wrapped Barbeque Shrimp

Ingredients

16 large headless shrimp
8 slices bacon
barbeque seasoning, to taste

Directions

Clean and devein the shrimp, leaving the last section of the tail. Wrap with 1/2 slice of bacon, securing with a toothpick. Be sure and use the large shrimp; the cooking time for the shrimp and the bacon is similar. If you do use mediums, you might want to precook the bacon a little--over cooked shrimp are tough and rubbery, and a real sin!

Line a jellyroll pan (15x18x1 inch baking pan) with aluminum foil and place baking rack in pan. Place the shrimp on the rack, and sprinkle with barbecue seasoning to taste; turn and sprinkle second side. Set aside for 15 to 20 minutes while the oven preheats. The bacon will turn from creamy white to a little opaque, and the seasoning will soak in.

Preheat oven to 450 degrees F (230 degrees C).

Bake wrapped shrimp in preheated oven for 10 to 15 minutes. The bacon should be crisp, and the shrimp pink and tender. The rack keeps the shrimp from sitting in the draining bacon fat.

Smothered Green Beans II

Ingredients

1 pound thick sliced bacon, cut into 1 inch pieces
4 cups fresh green beans, trimmed and snapped
2 large onions, chopped
2 tablespoons minced garlic
2 cups water
1/3 cup brown sugar
1/2 cup Worcestershire sauce
salt and pepper to taste

Directions

Heat a large skillet over medium heat. Add bacon, and cook until browned, but not yet crispy. Push bacon to the sides of the skillet and add the onions and garlic to the bacon grease. Cook and stir until onions are barely translucent. Stir in the green beans, and cook for 15 minutes, stirring occasionally.

Pour in the water, and mix in the brown sugar, Worcestershire sauce, salt and pepper. Simmer over low heat uncovered until water has evaporated and green beans are tender, about 1 hour.

Beer Pizza

Ingredients

1 tablespoon olive oil
1/2 pound pepperoni sausage,
diced
1 pound bacon, diced
1 (4 ounce) can sliced
mushrooms, drained
1 onion, chopped
1 green bell pepper, chopped
1 (28 ounce) can tomato sauce
1 cup beer
1 clove garlic, minced
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon salt
2 unbaked pizza crusts
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat the oil in a skillet over medium heat, and saute the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the 2 pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Bar-B-Q Baked Beans

Ingredients

1 (15 ounce) can kidney beans,
drained (optional)
1 (15 ounce) can pinto beans,
drained
1 (15 ounce) can lima beans,
drained
1 (16 ounce) can great Northern
beans, drained
1 (12 ounce) bottle chili sauce
2 tablespoons brown sugar
1 tablespoon Dijon mustard
1 tablespoon Worcestershire
sauce
2 tablespoons molasses
3 slices bacon, cut in half

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium baking dish, mix kidney beans, pinto beans, lima beans, great northern beans, chili sauce, brown sugar, Dijon mustard, Worcestershire sauce and molasses. Top with bacon.

Bake 1 hour in the preheated oven, until thick and bubbly.

Conh Chowdah (Corn Chowder)

Ingredients

1 white onion, chopped
4 slices bacon, diced
6 ears fresh corn
2 quarts heavy whipping cream
salt to taste
ground black pepper to taste

Directions

Remove corn kernels from the ears of corn.

Saute bacon, onions, and corn in a medium pot until the onions are translucent and the bacon is crispy.

Add the heavy cream. Heat through over medium low heat. Season with salt and pepper. Serve.

Portuguese Beans with Kale and Linguica

Ingredients

2 (16 ounce) packages dry pink beans

1 pound bacon, cut into 1/4 inch slices

2 pounds linguica sausage

2 red onions, chopped

2 cloves elephant garlic, chopped

1 tablespoon ground black pepper

1 tablespoon dried savory

1 tablespoon ground cumin

1 1/2 teaspoons smoked paprika

1 bunch kale, stemmed and chopped

3 chipotle chiles in adobo sauce, finely chopped

Directions

Place the pink beans into a large container and cover with several inches of cool water; let stand 8 hours or overnight.

Drain and rinse the beans; pour fresh water into the pot, covering the beans by 3 inches. Bring to a boil over high heat, then reduce the heat to low; cover and simmer gently.

Place the bacon into a large skillet set over medium heat. Cook and stir until the bacon has released its grease and has browned, but not become crisp, about 10 minutes. Once done, remove the bacon with a slotted spoon and stir into the beans. While the bacon is cooking, peel the skin off of the linguica and discard. Cut the sausages in half lengthwise, then slice into 1/4 inch thick half moons. Add the sausage to the skillet, and cook until the sausage has browned. Remove with a slotted spoon and stir into the beans.

Stir the onion and garlic into the remaining grease and cook until the onion has softened and turned translucent, about 5 minutes. Stir the onions and garlic into the simmering beans along with the black pepper, savory, cumin, and paprika. Cover and continue simmering for 4 hours.

Stir the kale and chipotle pepper into the beans, and continue simmering 1 to 2 hours until the beans have broken up and thickened to your desired consistency.

Bacon Water Chestnut Wraps

Ingredients

1 pound sliced bacon
2 (8 ounce) cans whole water chestnuts, drained
1/2 cup packed brown sugar
1/2 cup mayonnaise
1/4 cup chili sauce

Directions

Cut bacon strips in half. In a skillet over medium heat, cook bacon until almost crisp; drain. Wrap each bacon piece around a water chestnut and secure with a toothpick. Place in an ungreased 13-in. x 9-in. x 2-in. baking dish.

Combine the brown sugar, mayonnaise and chili sauce; pour over water chestnuts. Bake, uncovered, at 350 degrees F for 30 minutes or until hot and bubbly.

Feta and Bacon Pasta Sauce

Ingredients

8 slices bacon, chopped
2 leeks, sliced
1 tablespoon butter
1/4 cup all-purpose flour
2 cups milk
8 ounces feta cheese, crumbled
ground black pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Fry for a few minutes, then add the leeks. Cook and stir until bacon is crisp and leeks are tender. Set aside.

Melt the butter in a saucepan over medium heat. Whisk together the flour and milk, then pour into the saucepan with the butter. Bring to a boil and cook, stirring constantly, until thickened. Remove from the heat and stir in the feta cheese. Mix in bacon and leeks, then season with pepper to taste. Serve over your favorite pasta.

Grilled Venison Backstrap

Ingredients

2 pounds venison backstrap
(tenderloin), cut into 2 inch chunks
1 quart apple cider
1 1/2 pounds thick sliced bacon
2 (12 ounce) bottles barbecue
sauce, your choice

Directions

Place chunks of venison into a shallow baking dish, and pour enough apple cider in to cover them. Cover, and refrigerate for 2 hours. Remove, and pat dry. Discard apple cider, and return venison to the dish. Pour barbeque sauce over the chunks, cover, and refrigerate for 2 to 3 more hours.

Preheat an outdoor grill for high heat. Charcoal is best, but if you must, use gas. Remove meat from the refrigerator, and let stand for 30 minutes, or until no longer chilled. Wrap each chunk of venison in a slice of bacon, and secure with toothpicks.

Brush the grill grate with olive oil when hot, and place venison pieces on the grill so they are not touching. The bacon will kick up some flames, so be ready. Grill, turning occasionally, until the bacon becomes slightly burnt, 15 to 20 minutes. The slower, the better. Dig in, and prepare to want more!

Scrambled Potatoes

Ingredients

1 pound bacon, cut into small pieces
3 pounds peeled and shredded potatoes
1 pound shredded Cheddar cheese
12 eggs

Directions

In a large skillet, fry bacon pieces on medium heat until brown and a little bit crispy. Set aside bacon.

Cook and stir shredded potatoes in bacon drippings on medium heat until tender.

In a large bowl, whisk eggs, and salt and pepper. Add eggs to potatoes. Reduce heat to low. Cover and simmer for 10 minutes. Sprinkle cheese and bacon pieces on top of potatoes. Let cheese melt. Serve.

Sunday Meat Loaf

Ingredients

1 cup stewed tomatoes, chopped
1 egg, beaten
3/4 cup quick-cooking oats
1 medium carrot, grated
1 celery rib, diced
2 bacon strips, cooked and crumbled
1 envelope onion soup mix
2 1/2 pounds lean ground beef
Ketchup

Directions

In a large bowl, combine the first seven ingredients. Crumble beef over mixture and mix well. Shape into a loaf in a greased 13-in. x 9-in. x 2-in. baking dish. Drizzle with ketchup. Bake, uncovered, at 350 degrees F for 1-1/2 hours or until meat is no longer pink and a meat thermometer reads 160 degrees F. Using two large spatulas, carefully transfer meat loaf to a serving platter.

Ann's Sister's Meatloaf Recipe

Ingredients

2 pounds lean ground beef
2 eggs
1 1/2 cups dry bread crumbs
1/4 cup ketchup
1 teaspoon monosodium
glutamate (MSG)
1/2 cup warm water
1 (1 ounce) package dry onion
soup mix
2 slices bacon
1 (8 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the beef, eggs, crumbs, ketchup, MSG, water and soup mix. Mix well and spoon mixture into loaf pan. Cover with 2 strips of bacon, then cover with tomato sauce.

Bake in preheated oven for 1 hour.

Favorite Cabbage Salad

Ingredients

1 small head cabbage, shredded
1/2 cup chopped green pepper
1/2 cup chopped onion
3 tablespoons mayonnaise
2 tablespoons vinegar
1 tablespoon sugar
1/4 teaspoon salt
4 bacon strips, cooked and crumbled

Directions

In a large bowl, combine cabbage, green pepper and onion. In a small bowl, combine mayonnaise, vinegar, sugar and salt. Pour over cabbage mixture and toss to coat. Cover and refrigerate for at least 4 hours. Stir in bacon just before serving.

Super-Simple Bacon, Spinach, and Artichoke Dip

Ingredients

1 pound bacon
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (10 ounce) can artichoke hearts,
drained and chopped
1 (8 ounce) container sour cream
1/4 cup mayonnaise
1/4 cup grated Parmesan cheese

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 12 minutes. Drain the bacon slices on a paper towel-lined plate. Cool; chop coarsely.

Stir together the bacon, spinach, artichoke hearts, sour cream, mayonnaise, and Parmesan cheese until well combined. Serve immediately, or store in the refrigerator in an airtight container for up to 5 days.

Roast Lamb with Wine Gravy

Ingredients

1 (5 pound) leg of lamb
salt and pepper to taste
4 slices bacon
1/2 cup dry bread crumbs
2 tablespoons green onions,
chopped
1 clove garlic, minced
2 tablespoons chopped fresh
parsley
2 tablespoons dry white wine
1/3 cup beef stock

Directions

Preheat oven to 400 degrees F (200 degrees C).

Season the lamb leg to taste with salt and pepper. Place into a metal roasting dish, and drape with the bacon slices. Bake in the preheated oven for 45 minutes, turning once. Combine the bread crumbs, green onions, garlic, and parsley in a small bowl. Sprinkle into the roasting dish over the meat drippings, then return the dish to the oven, and continue baking until the bread crumbs have toasted to a golden brown, 7 to 10 minutes.

Remove the baking dish from the oven; set the lamb leg onto a plate, and cover with aluminum foil. Allow the lamb to rest in a warm spot for 10 minutes. Meanwhile, place the baking dish onto a burner on the stove over medium-high heat. Pour in the wine and beef stock, and bring to a simmer. Reduce the heat to medium-low, and cook for 5 minutes. Slice the lamb leg, and serve with the wine gravy.

Bacon Water Chestnut Rolls

Ingredients

1 (8 ounce) can water chestnuts,
halved
1/2 pound sliced bacon, cut in half
1/4 cup mayonnaise
1/2 cup packed light brown sugar
1/4 cup tomato-based chili sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap each water chestnut with a piece of bacon. Place the rolls seam-side down in a baking dish.

Bake in the preheated oven for 30 minutes, or until bacon is crisp and cooked through. Drain off the grease. In a small bowl, stir together the mayonnaise, brown sugar and chili sauce; pour over the bacon-chestnut rolls. Return to the oven and bake for another 30 minutes.

Dad's Souper Brunch

Ingredients

1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can milk
8 strips Canadian-style bacon
8 eggs
4 English muffins, split and
toasted

Directions

Split English muffins in half and toast; set aside. In a small
saucepan, heat soup and milk over low heat.

Place Canadian bacon in a large, deep skillet. Cook over medium
high heat until evenly brown. Set aside and keep warm. Add eggs to
skillet and cook as desired.

Place English muffin halves on serving plates. Top with Canadian
bacon and then eggs. Spoon warm soup over eggs.

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Ingredients

4 pounds rump roast
salt and pepper to taste
1 cup red wine
1 cup red wine vinegar
2 cups water
2 cloves garlic, minced
3/4 cup sliced onion
2 bay leaves
10 black peppercorns
1/4 cup white sugar
3 whole cloves

1 cup all-purpose flour
2 tablespoons bacon grease

2 tablespoons all-purpose flour
2 tablespoons water
1 1/2 cups sour cream

Directions

Rub the roast with salt and pepper and place in a large non-metal bowl. In a medium saucepan, combine wine, vinegar and 2 cups water and bring to a boil. Stir in garlic, onion, bay leaves, peppercorns, sugar and cloves and pour the marinade over the beef. Cover and refrigerate 12 hours or overnight.

Remove the meat from the marinade and thoroughly pat dry. Dredge in 1 cup flour (may use more or less if necessary). Heat bacon grease in a Dutch oven over medium-high heat. Brown roast in drippings on all sides. Pour in half the marinade, reduce heat to low, cover and simmer until tender, 3 hours.

Remove meat to serving platter. Increase heat to medium-high; mix 2 tablespoons flour with 2 tablespoons water and add to pan, stirring until gravy thickens. Stir in sour cream. Pour sauce over sliced meat.

Potato Leek Soup

Ingredients

2 cups water
2 medium potatoes, peeled and diced
2 bacon strips, cooked and crumbled
2 cups milk
3/4 cup instant mashed potato flakes
1 (1.8 ounce) package leek soup and dip mix
Shredded Cheddar cheese

Directions

In a large saucepan, bring the water, potatoes and bacon to a boil. Reduce heat; cover and simmer for 10-15 minutes or until potatoes are tender. Reduce heat to low. Stir in the milk, potato flakes and soup mix. Cook and stir for 5 minutes or until heated through. Garnish with cheese.

Wholewheat Tuna Treat

Ingredients

1 3/4 cups dry bulgur wheat
1 avocado - peeled, pitted and diced
salt and pepper to taste
1/2 pound bacon
2 tablespoons lemon juice
2 (6 ounce) cans tuna, drained

Directions

Place the bulgur wheat into a saucepan with at least 3 times it's depth in water. Bring to a boil over medium-high heat, then reduce heat and simmer until tender, about 15 minutes. Add water if necessary to prevent burning. When the wheat is tender, stir in a pinch of salt and simmer for 5 more minutes. When done, drain and set aside to cool.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Place the diced avocado into a small bowl. Season with salt and pepper, then toss with lemon juice to thoroughly coat.

In a large bowl, combine the tuna and cooled bulgur wheat. Add the bacon and the avocado with its juice, and toss gently. Serve as a meal or as a salad.

Alder Wood-Smoked Acorn Squash Soup

Ingredients

3 split pieces of alder wood
4 acorn squash, halved and seeded
8 ounces sliced maple cured bacon
1 cup butter
1 quart chicken stock
1 quart water
salt to taste
1 tablespoon cumin
4 cups sour cream
1 cup parsley
2 cups chopped fresh cilantro
1 tablespoon paprika
1/4 teaspoon cayenne pepper

Directions

Prepare charcoal for smoking: Light and wait for the gray ash to cover at least 90 percent of the coals. Place the split wood on the coals and wait about 10 minutes before reducing the air flow to make it burn slower.

Arrange the squash halves cut side down on the grilling surface and close the lid. Slow smoke for 2 hours or less if you prefer them less smoky - as long as they are tender.

Place bacon in a skillet over medium heat. Cook until browned and crisp; remove and drain on paper towels.

Once the squash are smoked, scoop the flesh out of the skins with a large spoon and transfer to a food processor. Process until smooth, adding butter and half of the water. Transfer to a soup pot and stir in the chicken broth and remaining water. Season with cumin, parsley and paprika; simmer over low heat for 40 minutes.

To serve, ladle soup into bowls and top with a dollop of sour cream, a generous amount of crumbled bacon and cilantro. Dust lightly with cayenne pepper.

Irish Bacon And Cabbage Soup

Ingredients

1/2 pound Irish bacon, diced
2 large potatoes, peeled and cubed
1 (15 ounce) can diced tomatoes with juice
1 cup chicken stock, or as needed
Salt and black pepper to taste
2 cups thinly sliced dark green Savoy cabbage leaves

Directions

Place bacon in a large, deep stockpot or saucepan. Cook over medium high heat until evenly brown. Drain off any excess fat.

Stir in potatoes, tomatoes, and enough chicken stock to cover. Season with salt and pepper. Bring to a boil, reduce heat and let simmer for 20 minutes, or until potatoes are tender.

Stir in cabbage and allow the soup to simmer for a few minutes longer before serving.

Black Friday Turkey Salad

Ingredients

1/2 cup mayonnaise (such as Hellman's®)
3 tablespoons prepared yellow mustard (such as Plochman's®)
2 tablespoons crumbled cooked bacon
3/4 cup shredded Cheddar cheese
2 tablespoons dill pickle relish
1/2 cup finely chopped pepperoncini
1/8 teaspoon crushed red pepper
salt, to taste
2 cups coarsely chopped leftover turkey

Directions

Stir together mayonnaise, mustard, bacon, Cheddar cheese, relish, pepperoncini, red pepper, and salt in a large bowl; add the turkey and stir to coat.

Tropical Salad with Pineapple Vinaigrette

Ingredients

6 slices bacon
1/4 cup pineapple juice
3 tablespoons red wine vinegar
1/4 cup olive oil
freshly ground black pepper to taste
salt to taste
1 (10 ounce) package chopped romaine lettuce
1 cup diced fresh pineapple
1/2 cup chopped and toasted macadamia nuts
3 green onions, chopped
1/4 cup flaked coconut, toasted

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a cruet or jar with a lid, combine pineapple juice, red wine vinegar, oil, pepper and salt. Cover and shake well.

In a large bowl, toss together the lettuce, pineapple, macadamia nuts, green onions and bacon. Pour dressing over salad and toss to coat. Garnish with toasted coconut.

Crab and Pea Salad

Ingredients

1 (10 ounce) package frozen peas, thawed
1 (8 ounce) package imitation crabmeat, flaked
6 bacon strips, cooked and crumbled
1/2 cup mayonnaise
1/4 teaspoon onion powder

Directions

In a bowl, combine peas, crab and bacon. Combine mayonnaise and onion powder; fold into the crab mixture. Cover and refrigerate until serving.

Sue's Beans

Ingredients

1 pound ground beef
1/2 pound sliced bacon, diced
1 cup chopped onion
1 (16 ounce) can baked beans
with pork, drained
1 (15.25 ounce) can kidney beans,
drained
1 (15.5 ounce) can great Northern
beans, drained
1/2 cup ketchup
3/4 cup brown sugar
1/2 teaspoon salt
1 teaspoon mustard powder
2 teaspoons white vinegar
2 tablespoons molasses

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat a Dutch oven over medium heat. Use a large pot or saucepan if you do not have a Dutch oven. Add the beef, bacon and onion. Cook and stir until beef is evenly browned and crumbled. Drain off grease.

Stir in the baked beans, kidney beans and Great Northern beans. Combine the ketchup, brown sugar, salt, mustard powder, vinegar and molasses; stir into the beans. If you are not using a Dutch oven, transfer to a casserole dish.

Bake for 1 1/2 hours in the preheated oven.

Dutch Musterdsoep or Zaanse Mosterdsoep

Ingredients

1/2 (1 pound) package bacon,
diced
3 tablespoons butter
1/3 cup all-purpose flour
1 quart chicken stock
2 egg yolks
1 cup heavy cream
1/2 cup coarse grain mustard
(such as Dutch Zaanse mustard),
or to taste
1 Granny Smith apple - peeled,
cored, and diced

Directions

Cook the bacon in a large, deep skillet over medium heat, stirring occasionally, until crisp and evenly browned, about 10 minutes. Pour off the fat and drain the bacon on a paper towel-lined plate.

Melt the butter in a saucepan over medium-low heat. Add the flour and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the chicken stock into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes. Reduce heat to low.

Beat the egg yolks and heavy cream together until blended. Slowly whisk 1/4 of the hot soup into the cream mixture and return the cream mixture to the soup pot. Whisk in the mustard; stir in the apple and bacon. Cook and stir until the soup is hot but not simmering.

Magpie's Barbeque Sauce

Ingredients

1 tablespoon bacon drippings
1/3 cup minced onion
2 cloves garlic, minced
1 tablespoon minced fresh ginger
1 1/2 cups ketchup
1/4 cup Worcestershire sauce
1/4 cup soy sauce
1 cup brown sugar, firmly packed
1 cup balsamic vinegar
1/4 cup fresh lemon juice
1 teaspoon bottled chipotle chile sauce
2 tablespoons ground mustard
1/2 teaspoon crushed dried chile pepper
1 teaspoon fresh-ground black pepper
1/8 teaspoon kosher salt
1/2 teaspoon ground cumin
1 teaspoon ground coriander
1/2 teaspoon Spanish paprika

Directions

Heat the bacon drippings in a saucepan over medium heat. Cook the onion in the bacon drippings until soft, about 7 minutes. Stir in the garlic and ginger. Cook and stir another 30 seconds. Reduce heat to low.

Stir together the ketchup, Worcestershire sauce, soy sauce, brown sugar, balsamic vinegar, lemon juice, chipotle sauce, mustard, ground chile pepper, pepper, salt, cumin, coriander, and paprika in a bowl. Stir sauce into the onion mixture, and simmer for 20 minutes, stirring frequently.

Mushroom, Roasted Tomato and Pancetta

Ingredients

2 Roma or large plum tomatoes, halved lengthwise and seeded
1 teaspoon BertolliB® Extra Virgin Olive Oil
2 ounces pancetta or bacon, diced
1 tablespoon BertolliB® Extra Light®, Tasting Olive Oil
4 cloves garlic, finely chopped
12 ounces assorted mushrooms (crimini, white, shiitake), sliced
2 cups chicken broth
8 ounces fresh or packaged fettuccine, cooked and drained
2 tablespoons chopped flat-leaf parsley
1 tablespoon mint leaves (optional)
1 tablespoon BertolliB® Extra Virgin Olive Oil

Directions

Preheat oven to 475 degrees F. Season tomatoes, if desired, with Kosher salt, then drizzle with 1 tsp. BertolliB® Extra Virgin Olive Oil. Arrange in baking pan and roast 15 minutes or until wilted. Chop tomatoes and set aside.

Saute pancetta with 1 Tbsp. BertolliB® Extra Light®, Tasting Olive Oil over medium-high heat until crisp. Add garlic and cook 30 seconds. Add mushrooms, roasted tomatoes and 1 cup broth. Bring to a boil over high heat, then reduce heat to low and simmer uncovered, stirring occasionally, about 5 minutes.

Add cooked fettuccine to mushroom mixture, then add remaining broth, parsley and mint. Simmer 5 minutes. Serve, if desired, with parmesan cheese and drizzle with remaining 1 Tbsp. Bertolli Extra Virgin Olive Oil.

Almond Dip

Ingredients

5 slices bacon
1 1/2 cups whole almonds, raw
8 ounces cream cheese, softened
1/2 cup mayonnaise
1 tablespoon chopped green onions
1/2 teaspoon dried dill weed
pinch of freshly ground black pepper
1 teaspoon whole pine nuts (optional)
crackers

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 300 degrees F (150 degrees Celsius).

Arrange almonds on a baking sheet in a single layer. Bake in the preheated oven for 15 minutes, watching carefully and stirring occasionally to prevent burning. Remove from oven, and set aside to cool.

In a bowl, mix together softened cream cheese, mayonnaise, green onions, dill weed, and black pepper until well blended. Form mixture into a pinecone shape, and carefully place on a serving dish.

Beginning at the top of the "pinecone" with the points facing upward, press cooled almonds gently into cheese, each point slightly overlapping the bottom of the almond above. If desired, press a few pine nuts randomly between some of the almonds. Serve with crackers for spreading.

Pierogi Casserole

Ingredients

5 potatoes, peeled and cubed
1/2 cup milk
1/2 cup butter, melted
1/2 pound bacon, diced
1 onion, chopped
6 cloves garlic, minced
1/2 (16 ounce) package lasagna noodles
2 cups shredded Cheddar cheese
salt and pepper to taste
1 (8 ounce) container sour cream
3 tablespoons chopped fresh chives

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes in a large pot with water to cover over high heat. Bring to a boil and cook until the potatoes are tender. Remove from heat, drain, then combine with the milk and 6 tablespoons of butter, mash and set aside.

Melt the remaining 2 tablespoons of the butter in a large skillet over medium high heat. Saute the bacon, onion and garlic in the butter for 5 to 10 minutes, or until the bacon is fully cooked.

Cook the lasagna noodles according to package directions and cool under running water.

Place 1/2 of the mashed potatoes into the bottom of a 9x13 inch baking dish. Top this with 1/3 of the cheese, followed by a layer of lasagna noodles. Repeat this with the remaining potatoes, another 1/3 of the cheese and a layer of noodles. Then arrange the bacon, onion and garlic over the noodles, then another layer of noodles, and finally top all with the remaining cheese. Season with salt and pepper to taste.

Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until the cheese is melted and bubbly. Serve with sour cream and chopped fresh chives.

Creamy Slow Cooker Potato Cheese Soup

Ingredients

1/4 cup butter
1/2 white onion, chopped
1/4 cup all-purpose flour
2 cups water
2 large carrots, diced
4 stalks celery, diced
1 tablespoon dried, minced garlic
salt and pepper to taste
1 cup milk
2 tablespoons chicken soup base
1 cup warm water
5 pounds russet potatoes, peeled and cubed
1 bay leaf
1 cup shredded Cheddar cheese
6 slices crisp cooked bacon, crumbled

Directions

Melt butter in a large saucepan over medium heat. Cook onion in butter until translucent. Stir in flour until smooth, then gradually stir in 2 cups water, carrots, celery, garlic, salt, and pepper. Heat through, then stir in milk. Dissolve chicken base in 1 cup warm water, and pour into vegetable mixture.

Place potatoes in slow cooker, and pour heated vegetable mixture into potatoes. Place bay leaf in pot.

Cover, and cook 5 hours on High, or 8 hours on Low.

Remove bay leaf. Puree about 4 cups of the soup in a blender or food processor, and then stir pureed soup into contents of slow cooker. Stir in cheese and bacon until cheese is melted.

Ten Bean Soup I

Ingredients

1 (16 ounce) package dry mixed beans
4 slices bacon
1/2 onion, chopped
2 cloves garlic, minced
3 stalks celery, chopped
salt to taste
ground black pepper to taste

Directions

Soak beans in water overnight.

Fry bacon slightly, then add onion, garlic, and celery. Cook until onion is tender.

Place drained beans in large pot. Add water to cover beans. Add bacon, onions, garlic, and celery. Cook until beans are tender (this takes a while...at least 1 1/2 hours). Add salt and pepper to taste.

Ham and Swiss Stromboli

Ingredients

1 (11 ounce) package refrigerated crusty French loaf dough
6 ounces thinly sliced deli ham
6 green onions, sliced
8 bacon strips, cooked and crumbled
1 1/2 cups shredded Swiss cheese

Directions

Unroll dough on a greased baking sheet. Place ham over dough to within 1/2 in. of edges; sprinkle evenly with onions, bacon and cheese. Roll up jelly-roll style, starting with a long side. Pinch seams to seal and tuck ends under. Place seam side down on baking sheet.

With a sharp knife, cut several 1/4-in.-deep slits on top of loaf. Bake at 350 degrees F for 26-30 minutes or until golden brown. Cool slightly before slicing. Serve warm.

Aloha Chicken Burgers

Ingredients

2 skinless, boneless chicken breast halves
1/4 cup soy sauce
3 slices thick cut bacon
2 large hamburger buns, split
1 tablespoon softened butter
1/4 cup teriyaki sauce
2 slices Swiss cheese
2 tablespoons mayonnaise
2 slices pineapple
2 slices tomato
2 slices of iceberg lettuce

Directions

Place chicken breasts into a plastic zipper bag with soy sauce, seal the bag, and marinate in refrigerator for 30 minutes. While chicken is marinating, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, and set aside. Spread cut sides of hamburger buns with butter.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Remove the chicken from the soy sauce, and discard the excess soy sauce. Place the chicken breasts onto the preheated grill, and grill until chicken shows good grill marks, is no longer pink inside, and the juices run clear, 4 to 5 minutes per side. When chicken is almost done, brush each piece generously on both sides with teriyaki sauce to finish grilling. Place a slice of Swiss cheese on each chicken breast, and cover with a lid to help the cheese melt onto the chicken.

While chicken is grilling, spread the buns open on the grill and cook until toasted and showing grill lines, about 2 minutes. Set the buns aside.

To assemble, spread the grilled sides of each bun with mayonnaise, and top each bottom bun with a cooked chicken breast, 1 1/2 slices of bacon, a slice of pineapple, a slice from a head of lettuce, a slice of tomato, and the top bun.

Bertolli Fettuccine Carbonara

Ingredients

1 (12 ounce) package fettuccine
1 cup frozen green peas
2 tablespoons I Can't Believe It's
Not Butter!B® Spread
1/4 cup chopped onion or shallots
1 (15 ounce) jar BertolliB®
Creamy Alfredo Sauce
4 slices bacon, crisp-cooked and
crumbled

Directions

Cook fettuccine according to package directions, adding peas during last 2 minutes of cooking; drain.

Meanwhile, melt spread in 2-quart saucepan and cook onion over medium-high heat, stirring occasionally, 3 minutes or until onion is tender. Stir in sauce and bacon; heat through. Toss with hot fettuccine and peas. Garnish, if desired, with grated Parmesan cheese and ground black pepper.

Texas Okra Gumbo

Ingredients

6 slices bacon, cut into 1 inch pieces
1 onion, diced
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
2 (16 ounce) packages frozen cut okra
10 fresh cayenne peppers, chopped (optional)
1 (14.5 ounce) can diced tomatoes with juice
2 (10 ounce) cans diced tomatoes with green chile peppers
1 cup long grain white rice
3 cups water

Directions

Place bacon in a large pot or Dutch oven over medium-high heat. Cook until evenly browned, then add onion, chicken cubes and okra. Cook, stirring, until chicken is tender, about 15 minutes.

Stir in cayenne peppers, tomatoes, and diced tomatoes with green chilies. Add rice and water, reduce heat to medium-low, and simmer for 20 minutes, or until rice is tender.

Lazy Perogies

Ingredients

9 uncooked lasagna noodles
4 large baking potatoes, peeled
and cut into 1-inch chunks
1/2 cup milk
1 tablespoon butter
1 teaspoon onion salt, or to taste
salt and black pepper to taste
1 cup shredded Cheddar cheese
1 pound bacon
1 onion, chopped
2 cups dry cottage cheese
1 egg
1 teaspoon onion salt, or to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the lasagna noodles, about 3 or 4 at a time, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes per batch. Drain well in a colander set in the sink, and lay the cooked noodles flat on waxed paper or aluminum foil while you finish cooking the rest of the noodles.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x11-inch baking dish.

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Using a potato masher, mash the potatoes with the milk and butter until smooth. Stir in 1 teaspoon of onion salt, and season with salt and pepper. Set the mashed potatoes aside to cool. When cooled, mix with shredded Cheddar cheese.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and almost crisp, about 10 minutes. Place the onion into the hot bacon fat, and cook and stir until the onion is translucent, about 8 minutes. Break the bacon into pieces with a spoon or spatula, and set the bacon and onion aside. Mix the cottage cheese, egg, and 1 teaspoon of onion salt in a bowl.

To make the casserole, place 3 lasagna noodles into the prepared baking dish, and spread with the cottage cheese mixture in an even layer. Top the cottage cheese with 3 more lasagna noodles, then spread potato-cheese mixture in a layer. Top the mashed potato layer with 3 more noodles, then spread the bacon and onion into an even layer on top of the casserole.

Cover the casserole with aluminum foil, and bake in the preheated oven until the cheese is melted and the casserole is hot, about 30 minutes. Allow to set for about 10 minutes before serving.

Potato Chowder Soup II

Ingredients

4 slices bacon, chopped
1/2 large onion, diced
1/2 teaspoon celery salt
4 large potatoes, cubed
1/2 large carrot, diced
5 cups vegetable broth
3 cups milk
1/2 teaspoon seasoning salt
3 pinches dried dill weed
1 tablespoon ground black pepper

Directions

In a large saucepan over medium heat, cook bacon until crisp. Remove bacon from pan, leaving drippings. Cook onion in drippings until tender. Stir in celery salt, potatoes, carrot and broth. Bring to a boil, then reduce heat and simmer until vegetables are tender, 20 minutes. Stir in milk, seasoning salt, dill and pepper. Heat through and serve.

Bacon Wrapped Dates

Ingredients

1 (8 ounce) package pitted dates
10 ounces Cheddar cheese,
cubed
1 pound sliced bacon, quartered

Directions

Preheat the broiler.

Slice open dates, and stuff each with a cube of Cheddar cheese. Wrap each date with a quarter of a bacon slice, and secure bacon with toothpicks.

Arrange wrapped dates on a medium baking sheet, and broil 15 minutes in the preheated oven, turning once, until bacon is evenly browned.

Five Meat Habanero Chili

Ingredients

4 slices hickory-smoked bacon
3/4 pound ground beef
1 pound bulk pork sausage
3/4 pound cubed beef stew meat
1 1/2 cups chopped onion
2 cloves garlic, minced
1 stalk celery, chopped
1/2 habanero pepper, seeded and minced, or to taste
1/2 large green bell pepper, chopped
1/2 large red bell pepper, chopped
1 (28 ounce) can tomato sauce
1 1/2 teaspoons ground cumin
2 cups cubed cooked chicken
3 (14.5 ounce) cans fire-roasted diced tomatoes, with juice
1 (15 ounce) can cannellini beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can butter beans, rinsed and drained
salt and pepper to taste
3/4 cup sour cream (optional)

Directions

Place the bacon in a large pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. In the same pot, stir in the ground beef, sausage, and beef stew meat. Cook and stir until the ground meat is crumbly, evenly browned, and no longer pink. Drain and set meat aside in a bowl. Discard any excess grease.

Reduce heat to medium, then stir the onion, garlic, celery, habanero pepper, green bell pepper, and red bell pepper into the same large pot; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomato sauce and cumin, then add the beef and sausage mixture, bacon, and chicken. Stir in the diced tomatoes, cannellini beans, pinto beans, and butter beans. Season with salt and pepper. Bring to a boil over high heat, then reduce heat to low and simmer for 2 hours. Serve with a dollop of sour cream.

PHILLY Mini Potato Bites

Ingredients

1 1/2 pounds new potatoes
1/2 cup PHILADELPHIA Herb & Garlic Cream Cheese Spread
2 tablespoons sour cream
2 tablespoons KRAFT 100% Parmesan Grated Cheese
2 tablespoons OSCAR MAYER Real Bacon Bits
2 tablespoons chopped fresh chives

Directions

Place potatoes in large saucepan; add enough water to cover. Bring to boil on medium-high heat. Reduce heat to medium-low; simmer 15 minutes or until potatoes are tender.

Meanwhile, mix cream cheese spread, sour cream and Parmesan cheese; cover. Refrigerate until ready to use.

Drain potatoes. Cool slightly. Cut potatoes in half; cut small piece from rounded bottom of each potato half. Place, bottom-sides down, on serving platter. Top each with 1 teaspoon of the cream cheese mixture. Sprinkle evenly with bacon bits and chives.

Ingredients

1 1/2 cups teriyaki sauce
1/2 teaspoon minced garlic
1/2 teaspoon minced fresh ginger root
12 ounces fresh chicken livers, halved
1 (4 ounce) can water chestnuts, drained and sliced
12 slices bacon, cut in half
1 quart oil for frying

Directions

In a medium bowl, mix together teriyaki sauce, garlic and ginger root. Place chicken livers and water chestnuts in the mixture. Marinate in the refrigerator at least 2 hours.

Heat oil in a large, heavy saucepan to 375 degrees F (190 degrees C).

Wrap each half slice of bacon around one chicken liver half and a slice of water chestnut. Secure by skewering with small skewers or toothpicks.

Carefully lower skewered wraps into the hot oil in small batches. Deep fry 3 to 4 minutes, or until bacon is evenly brown and of desired crispness. Remove from heat and drain on paper towels.

Viva Madrid Spanish Chicken

Ingredients

3 tablespoons olive oil, divided
4 skinless, boneless chicken breast halves - pounded thin
1/2 cup all-purpose flour
6 slices bacon, chopped
2 onions, chopped
4 cloves garlic, minced
6 dates, pitted and chopped
2 cups chicken stock
2 teaspoons chili powder
1 teaspoon garlic powder
salt and pepper to taste
dried thyme to taste

Directions

Heat the olive oil in a skillet over medium heat. Dredge chicken in flour to evenly coat. Brown chicken in the skillet about 2 minutes on each side.

Set aside chicken, and heat remaining olive oil in the skillet. Mix in bacon, onions, and garlic, and cook until onions are tender and bacon is evenly brown. Mix in dates. Pour in the chicken stock, and bring to a boil. Reduce heat to low, and simmer 10 minutes.

Return chicken to skillet. Season with chili powder, garlic powder, salt, pepper, and thyme. Cover, and continue cooking 15 minutes over low heat, or until chicken juices run clear.

California-Style Spanish Rice

Ingredients

4 bacon strips, diced
3/4 cup chopped onion
2 tablespoons olive oil
1 cup uncooked long grain rice
1 (14.5 ounce) can beef broth
1 cup diced green pepper
1 cup diced sweet red pepper
1 (14.5 ounce) can stewed tomatoes

Directions

In a large skillet, cook bacon until crisp; remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, saute onion until tender. Remove and set aside.

In the small skillet, heat oil over medium heat. Add rice; cook and stir until golden brown. Reduce heat; stir in broth. Cover and simmer for 20 minutes. Stir in the bacon, onion, peppers and tomatoes. Cover and simmer 25-30 minutes longer or until rice is tender and most of the liquid is absorbed.

Cheesy Zucchini Rounds

Ingredients

1 medium zucchini, sliced
1/8 teaspoon dried basil
1/8 teaspoon onion powder
1/4 cup shredded reduced-fat Cheddar cheese
1 bacon strip, cooked and crumbled
2 teaspoons grated Parmesan cheese

Directions

Place zucchini on a microwave-safe plate; sprinkle with basil and onion powder. Microwave, uncovered, on high for 1 minute or until hot. Sprinkle with the cheddar cheese, bacon and Parmesan cheese; microwave on high for 30-60 seconds or until cheese is melted.

Shrimp and Gravy

Ingredients

3/4 cup chopped raw bacon
1 small onion, chopped
2 tablespoons all-purpose flour
1/2 cup water
1/2 cup evaporated milk
1 pound medium shrimp - peeled
and deveined
1 cube beef bouillon
1 tablespoon garlic salt
1 tablespoon chopped fresh
chives
salt and pepper to taste

Directions

Place the bacon in a large skillet over medium-high heat. Cook and stir until crisp. Remove bacon and set aside, leaving the grease in the skillet. Reduce the heat to medium and add the onions to the pan. Cook and stir until transparent.

In a small bowl or cup, stir together the flour and water. Mix in the evaporated milk. Pour into the pan with the onions; cook, stirring constantly, until gravy has thickened. Stir in the bouillon cube, garlic salt, chives, salt and pepper. Return the bacon to the skillet, and add the shrimp. Cook for 5 to 10 minutes, until shrimp are pink and opaque. Serve over grits, biscuits or rice.

Irish Heritage Cabbage

Ingredients

2 slices Irish bacon, diced
1 medium head cabbage, cored
and cut into wedges
2 tablespoons melted butter
2 teaspoons ground nutmeg
2 cups water
salt and pepper to taste
1/2 cup red wine vinegar

Directions

Preheat your oven's broiler.

Place cabbage into a large pot. Add water and bring to a boil. Simmer over low heat until tender, about 15 minutes. Meanwhile, cook bacon in a skillet over medium-high heat until crisp. Drain and set aside. Drain cabbage, and drizzle with melted butter. Sprinkle with bacon and nutmeg. Transfer to a baking dish.

Place under your oven's broiler until the top layer is lightly browned, about 5 minutes. Serve with salt, pepper and vinegar as desired.

Ruth Cullen's Green Bean Bake

Ingredients

4 thick slices bacon
1/2 cup chopped onion
4 (14.5 ounce) cans green beans,
drained
1 tablespoon brown sugar
1 teaspoon dry mustard
3/4 cup chili sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, leaving grease. Crumble and set aside.

Stir onion into bacon grease, and cook over medium heat until tender; drain.

In a medium baking dish, mix bacon, onion, green beans, brown sugar, dry mustard and chili sauce.

Bake 30 minutes in the preheated oven, until heated through.

Chicken Egg Pie

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 cups shredded Cheddar cheese, divided
1/2 pound bacon, cooked and crumbled
1 cup cubed fully cooked ham
4 eggs
1/3 cup milk
salt and pepper to taste

Directions

Unroll crescent dough; separate into triangles. Arrange in a greased 9-in. pie plate, forming a crust; seal seams and perforations. Sprinkle with 1 cup cheese, bacon and ham. In a bowl, beat eggs, milk, salt and pepper. Pour over the ham. Sprinkle with remaining cheese. Cover edges of crust loosely with foil. Bake at 350 degrees F for 20-25 minutes. Remove foil. Bake 20 minutes longer or until knife inserted near the center comes out clean.

Hearty Ranch and Bacon Potato Soup

Ingredients

6 slices smoked bacon
1 onion, diced
1 stalk celery, diced
1 (32 ounce) carton low-sodium chicken broth
10 potatoes, peeled and cubed
4 teaspoons all-purpose flour
1 (1 ounce) package ranch dressing mix
2 cups half-and-half cream
1 cup sour cream
salt and pepper to taste
2 cups shredded Cheddar cheese
1/4 cup chopped green onion

Directions

Place the bacon in a large Dutch oven and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, crumble and reserve for topping.

Cook and stir the onions and celery in the bacon drippings until tender, 5 to 10 minutes. Add chicken broth and potatoes, and bring to a boil over high heat. Reduce heat to medium-low and simmer until potatoes are fork-tender. Remove from heat and mash about 1/3 of the potatoes.

In a large bowl, combine flour and dry ranch mix. Whisk in the half-and-half and sour cream, beating well to combine thoroughly. Slowly whisk the sour cream mixture into the soup. Gently heat soup over medium heat to warm, do not boil. Season the soup with salt and pepper. To serve, top each bowl of soup with a sprinkle of bacon crumbles, Cheddar cheese and green onion.

Gourmet Gouda Turkey Burgers

Ingredients

1 egg
1/4 cup minced onion
1 pound ground turkey
1/2 cup fine Italian bread crumbs
2 teaspoons liquid smoke
flavoring
2 tablespoons Worcestershire
sauce
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 cup panko bread crumbs

1 large portobello mushroom cap,
cut into thick slices
1 tablespoon olive oil for brushing
4 ounces Canadian-style bacon
4 ounces sliced Gouda cheese

4 hamburger buns, split and
toasted
1/4 cup spicy brown mustard, or
to taste
1/2 cup mayonnaise, or to taste

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Beat the egg and onion together in a mixing bowl. Add the turkey, Italian bread crumbs, liquid smoke, Worcestershire sauce, salt, and pepper. Mix until evenly combined and form into 4 patties. Press each patty into the panko crumbs and set aside.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). While the burgers are cooking, brush the mushrooms with olive oil and cook on the grill along with the Canadian bacon. Just before the turkey burgers are done, top with the grilled Canadian bacon slices and the Gouda cheese. Cook until the cheese melts.

Spread the hamburger buns with mustard and mayonnaise. Place a turkey burger onto each bottom bun and top with the portobello mushroom slices. Sandwich with the remaining bun halves and serve.

Grilled Bacon Potatoes

Ingredients

4 baking potatoes, scrubbed
1 1/4 teaspoons salt
12 slices bacon
2 tablespoons olive oil for
brushing
1 cup brown sugar
2 tablespoons freshly ground
black pepper

Directions

Preheat an outdoor grill for medium-high heat.

Make 4 cuts into each potato without going all of the way through so that each potato has been cut into 5 thick slices. Place potatoes onto squares of aluminum foil. Sprinkle 1/4 teaspoon of salt inside each potato, then wrap with 3 slices of bacon and secure with toothpicks if needed. Brush the potatoes with olive oil, then sprinkle with brown sugar and black pepper. Wrap the potatoes loosely in the aluminum foil.

Grill potatoes until the bacon has crisped, and the potato is soft in the center, about 45 minutes depending on grill temperature.

Fruit and Bacon Salad

Ingredients

2 red apples, cored and sliced
2 green apples, cored and sliced
2 (11 ounce) cans mandarin
oranges, drained
1 cup seedless grapes
6 slices turkey bacon, cooked and
crumbled
1 cup shredded carrot
1 (10 ounce) package mixed salad
greens
1/2 cup honey Dijon salad
dressing

Directions

Place apples, oranges, grapes, bacon, carrot, and salad greens in a large bowl. Toss well with dressing, adding more, or less to taste.

Baked Macaroni and Cheese I

Ingredients

2 slices bacon
8 ounces penne pasta
1 onion, chopped
1 clove garlic, minced
3 cups shredded Cheddar cheese
2 tablespoons butter
3 tablespoons all-purpose flour
2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a medium skillet saute the chopped onion, and minced garlic. Take off heat and add chopped cooked bacon and set aside.

To make the sauce, in a medium saucepan melt the butter or margarine over low heat. Once melted, add the flour and stir constantly for 2 minutes. Gradually add milk and continue stirring until thickened. Stir in 2 cups of the grated Cheddar cheese and stir until melted.

Combine cooked pasta, sauteed vegetables and sauce. Pour into a 2 quart casserole dish. Add the last cup of grated Cheddar cheese to top of mixture.

Bake uncovered in preheated oven until cheese on top is melted and brown, 15 to 20 minutes. Serve warm.

Fast and Flavorful Eggs

Ingredients

1/4 cup chopped green pepper
1 tablespoon butter or margarine
6 eggs, lightly beaten
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
3/4 teaspoon salt
1/2 teaspoon pepper
6 bacon strips, cooked and
crumbled
1/2 cup milk

Directions

In a skillet, saute green pepper in butter until tender. Combine eggs, 1/2 cup soup, salt and pepper. Add to skillet; cook and stir gently until the eggs are set. Stir in bacon. For sauce, heat milk and remaining soup; stir until smooth. Serve over eggs.

Bacon and Balsamic Glazed Sugar Snap Peas

Ingredients

1/4 pound bacon, minced
1 1/2 cups fresh sugar snap peas
2 tablespoons balsamic vinegar
1 tablespoon turbinado sugar,
such as Sugar in the Raw
salt and pepper to taste

Directions

Cook the minced bacon in a large skillet over medium-high heat until the fat has rendered out and the bacon has begun to crisp, about 5 minutes. Remove with a slotted spoon and set aside, leave the bacon fat in the skillet. Add the sugar snap peas, and toss to coat with the fat. Cook and stir until just cooked through, about 5 minutes. Pour in the balsamic vinegar, sugar, and cooked bacon. Continue cooking until the balsamic has reduced, and the sugar has dissolved, about 2 minutes. Season to taste with salt and pepper and serve immediately.

Tortilla de Patata (Spanish Tortilla)

Ingredients

3 tablespoons butter
1 large red bell pepper, sliced into rings
1 fresh poblano chile pepper, sliced into rings
1 large onion, sliced
2 tablespoons bacon drippings
6 medium potatoes, peeled and sliced
8 eggs, lightly beaten
3 tablespoons water
2 tablespoons finely chopped fresh parsley
salt and pepper to taste
1 1/2 cups shredded Cheddar cheese

Directions

Place potatoes in a large bowl, cover with cold water, and refrigerate for 30 minutes or so. Drain, pat dry, and season with salt.

Melt butter in a large skillet over medium heat. Saute bell pepper, poblano pepper, and onion in butter until soft. Remove from pan, and set aside. Melt remaining 2 tablespoons butter and bacon fat in pan, and fry the potatoes until crisp and medium brown. Transfer to a plate lined with paper towels.

Preheat oven to 225 degrees F (110 degrees C).

Arrange the potatoes in a lightly-buttered, non-stick pan, preferably a deep, slope-sided skillet. Arrange the onions and peppers over the potatoes, and then spread cheese over the top. In a mixing bowl, beat eggs with water, parsley, and salt and pepper; pour the mixture over the potatoes. Put the skillet in a larger pan with a half inch of water in it.

Bake in preheated oven until eggs set, about 30 to 40 minutes. Remove the tortilla, let cool, and loosen edges from the pan. Put a serving plate over the skillet, and flip the tortilla over onto the plate. Cut into small pie-shape wedges. Refrigerate until ready to serve; reheat if desired.

Dark Chocolate Bacon Cupcakes

Ingredients

12 slices bacon
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon sea salt
2 eggs
1 cup cold, strong, brewed coffee
1 cup buttermilk
1/2 cup vegetable oil
1 tablespoon unsweetened cocoa powder, for dusting

Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, stir together the flour, 3/4 cup cocoa powder, sugar, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, buttermilk and oil. Stir just until blended. Mix in 3/4 of the bacon, reserving the rest for garnish. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite chocolate frosting and sprinkle reserved bacon crumbles on top. Dust with additional cocoa powder.

Pork and Wild Rice Casserole

Ingredients

2 cups uncooked wild rice
6 cups water
6 slices bacon
4 pounds ground pork
2 tablespoons butter
1 medium onion, chopped
1/2 cup celery, chopped
1/2 cup flour
3 1/2 cups half and half
1 (18 ounce) can ready to serve
cream of mushroom soup
1 (8 ounce) can sliced
mushrooms, drained, liquid
reserved
1 cup slivered almonds
1 (2 ounce) jar diced pimento
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Place rice and water in a pot and bring to a boil. Reduce heat to low, cover, and cook 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large skillet over medium-high heat and cook until evenly brown. Drain, crumble, and set aside. Place pork in skillet and cook until evenly brown. Drain and set aside.

Reduce skillet heat to medium and melt butter. Stir in onion and celery, and cook until tender; set aside. Mix flour into remaining butter until smooth. In a bowl, mix the reserved mushroom liquid and half and half; stir into the skillet and cook until thickened. Stir in the soup. Mix in 6 cups cooked rice, cooked bacon, cooked pork, mushrooms, almonds, pimento, parsley, salt, and pepper. Transfer to a 9x13 inch casserole dish.

Bake 40 minutes in the preheated oven.

Picnic Chicken Pitas

Ingredients

1 (10 ounce) package frozen broccoli florets, cooked and drained
2 cups shredded cooked chicken
1 cup shredded Cheddar cheese
1 medium tomato, chopped
1/4 cup mayonnaise
2 tablespoons prepared mustard
1/2 teaspoon salt
1/8 teaspoon pepper
4 (6-inch) pita breads, halved
4 bacon strips, cooked and crumbled

Directions

In a large bowl, combine the broccoli, chicken, cheese and tomato. In a small bowl, combine the mayonnaise, mustard, salt if desired and pepper; pour over the broccoli mixture and toss to coat. Spoon about 3/4 cup into each pita half; top with bacon if desired.

Country Pasta with Mozzarella

Ingredients

8 ounces rigatoni pasta
8 slices bacon, cut into 1 inch pieces
2 cups broccoli florets
2 cloves garlic, minced
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1/8 teaspoon cayenne pepper
1/4 cup chopped fresh parsley

Directions

Cook rigatoni according to package directions and drain.

In a 10 inch skillet cook the bacon over medium heat, stirring occasionally, until the bacon is browned. Add the broccoli and garlic. Cook, stirring occasionally, until the broccoli is slightly tender (about 4 to 5 minutes).

Stir in the cooked rigatoni, mozzarella cheese, parmesan cheese and cayenne pepper. Cook, stirring occasionally, until the cheese is melted. Sprinkle with the fresh chopped parsley.

Potato Rounds

Ingredients

2 large baking potatoes
6 slices bacon
1 cup shredded Cheddar cheese

Directions

Place the potatoes in a large pot with enough water to cover. Bring to a boil, and cook until tender when pierced with a fork, about 20 minutes. Drain, and cool.

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Cook bacon in a large skillet over medium-high heat until crisp. Drain, cool, and crumble.

Slice the potatoes into 1/4 inch rounds, and arrange them in a single layer on the baking sheet. Sprinkle a few crumbles of bacon onto each round, then top with some shredded Cheddar cheese.

Bake for 15 minutes in the preheated oven, or until cheese is melted and lightly browned.

Campfire Skillet Breakfast

Ingredients

1/2 pound sliced bacon
4 cups potatoes, peeled and cubed
1/2 onion, chopped (optional)
6 eggs, beaten
1 cup shredded Cheddar cheese

Directions

Cook bacon to desired doneness in a cast iron skillet over the slow burning coals of a campfire. Remove bacon from the skillet and set aside. Stir the potatoes and onion into the hot bacon fat. Cover, and cook until the potatoes are soft, about 10 to 12 minutes.

Crumble the bacon into the potatoes. Stir in the eggs, cover, and cook until set through, about 2 minutes. Sprinkle with the cheese, and allow to melt before serving.

Slow Cooker Clam Chowder

Ingredients

1 (6 ounce) can minced clams
4 slices bacon, cut into small pieces
3 potatoes, peeled and cubed
1 cup chopped onion
1 carrot, grated
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon ground black pepper
2 (12 fluid ounce) cans evaporated milk

Directions

In a small bowl, drain the clams and reserve the juice. Add water to the juice as needed to total 1 3/4 cups liquid. Cover the clams and put in refrigerator for later.

In a slow cooker combine the bacon, potatoes, onion, carrot, soup, ground black pepper, evaporated milk and reserved clam juice with water. Cover and cook on low setting for 9 to 11 hours OR on high setting for 4 to 5 hours. Add the clams and cook on high setting for another hour.

Pierogi III

Ingredients

2 slices bacon
1 (20 ounce) can sauerkraut,
drained and rinsed
1 teaspoon onion powder
3 tablespoons bacon grease

3 eggs
1/4 cup half-and-half cream
1/2 teaspoon salt
3/4 cup milk
1/4 cup butter, softened
5 1/2 cups all-purpose flour

1/4 cup butter, melted
1 egg, beaten

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving bacon grease, crumble and set aside.

In medium bowl, combine sauerkraut, onion powder, crumbled bacon and bacon grease. Stir well; set aside.

In large bowl, beat together 3 eggs, half-and-half, salt, milk and 1/4 cup butter with electric mixer. Stir in flour to form a soft dough. Cover and let rest 5 minutes in a warm place. Grease hands and dough with butter, and knead on a floured surface 10 minutes. Divide dough into 4 sections, and grease each with butter to prevent drying out.

Melt remaining 1/4 cup butter; beat remaining egg, combine egg and butter, and set aside. Roll out a section of dough to a thickness of 1/8 inch. Cut out 4 inch circles with round cutter or glass. Place one tablespoon sauerkraut filling in the center of each circle, brush the edges of the circle with the butter and egg mixture, fold in half and press edges together to seal. Repeat with remaining sections of dough.

Bring a large pot of water to a boil. Cook pierogi for 5 minutes, or until they float to the top.

That Addicting Salad

Ingredients

1 cup mayonnaise
1/4 cup freshly grated Parmesan cheese
2 tablespoons white sugar

1 (10 ounce) package spring lettuce mix
1/2 cup freshly grated Parmesan cheese
1/2 cup grated carrot
1/2 cup small cauliflower florets
1/2 cup bacon bits

Directions

In a small bowl, mix together the mayonnaise, 1/4 cup Parmesan cheese, and sugar until well blended. Cover, and refrigerate overnight. Stir again just before using.

In a large serving bowl, combine the lettuce, 1/2 cup Parmesan cheese, carrot, cauliflower, and bacon bits. Toss with chilled dressing just before serving.

Holiday Game Hens

Ingredients

2 Cornish game hens
1 medium lemon, halved
1/2 teaspoon salt
1/4 teaspoon pepper
1 bacon, diced
1/4 pound ground pork
1/2 cup diced apples
1 tablespoon raisins
1 tablespoon chicken broth

Directions

Rub each Cornish hen inside and out with cut lemon. Sprinkle each cavity with salt and pepper; set aside. In a small skillet, cook the bacon over medium heat until crisp. Remove to paper towels; drain, reserving drippings.

In a saucepan, cook the pork over medium heat until no longer pink; drain. Stir in the apple, raisins, broth and bacon. Loosely stuff into hens; skewer openings and tie drumsticks together.

In the reserved drippings, brown hens on all sides. Place on a rack in a shallow roasting pan. Tuck wings under hens. Bake, uncovered, at 425 degrees F for 40-45 minutes or until juices run clear and a meat thermometer reads 180 degrees F.

Sweet Green Bean Bundles

Ingredients

3 (14.5 ounce) cans whole green beans, drained
1 pound bacon, cut in half
1/2 cup butter, melted
1 cup brown sugar
1 teaspoon garlic salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Wrap 7 green beans with bacon and place in prepared dish. Repeat, using all the green beans and bacon.

Combine butter with brown sugar. Pour over green bean bundles and sprinkle with garlic salt.

Cover with foil and bake for 45 minutes.

Tomato Pie I

Ingredients

1 (9 inch) deep dish pie crust
4 large tomatoes, peeled and sliced
1/2 cup chopped fresh basil
3 green onions, thinly sliced
1/2 pound bacon - cooked, drained, and chopped
1/2 teaspoon garlic powder
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper
2 cups shredded Cheddar cheese
1/4 cup mayonnaise

Directions

Preheat oven to 375 degrees F (190 degrees C).

In alternating layers, fill pastry shell with tomatoes, basil, scallions, bacon, garlic powder, oregano, and red pepper. In a small bowl, mix cheese with mayonnaise. Spread mixture over top of pie. Cover loosely with aluminum foil.

Bake in preheated oven for 30 minutes. Remove foil from top of pie and bake an additional 30 minutes. Serve warm or cold.

Mozzarella Tomatoes

Ingredients

4 medium tomatoes, sliced
8 cups soft bread cubes
3 cups shredded mozzarella cheese, divided
4 bacon strips, cooked and crumbled
1/2 cup butter or margarine, melted
1/2 cup chopped celery
1/2 cup chopped onion
2 eggs, beaten
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano

Directions

Place a single layer of tomatoes in a greased 13-in. x 9-in. x 2-in. baking dish; set aside. In a large bowl, combine bread cubes, 2 cups of cheese, bacon, butter, celery, onion, eggs, garlic salt and oregano; mix well. Spoon over the tomatoes. Top with remaining tomatoes; sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

German Rouladen

Ingredients

1 1/2 pounds flank steak
German stone ground mustard, to taste
1/2 pound thick sliced bacon
2 large onions, sliced
1 (16 ounce) jar dill pickle slices
2 tablespoons butter
2 1/2 cups water
1 cube beef bouillon

Directions

Cut the flank steak into thin filets; about 1/4 inch thick and 3 inches wide.

Generously spread one side of each filet with mustard to taste. Place bacon, onions and pickle slices on each filet and form into a roll. Use string or toothpicks to hold the roll together.

Heat a skillet over medium heat and melt butter. Place the rolls in the butter and saute until browned.

Pour in 2 1/2 cups of water and add the bouillon cube; stirring to dissolve the bouillon cube. Simmer the rolls for about an hour.

Brown Sugar Smokies

Ingredients

1 (16 ounce) package little smokie sausages
1 pound bacon
1 cup brown sugar, or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut bacon into thirds and wrap each strip around a little sausage. Place the wrapped sausages on wooden skewers, several to a skewer. Arrange the skewers on a baking sheet and sprinkle them liberally with brown sugar.

Bake until bacon is crisp and the brown sugar melted.

Bacon, Potato and Cheese Tart

Ingredients

1 tablespoon butter
18 slices bacon
1 1/2 pounds baking potatoes,
peeled and sliced
1 1/4 cups shredded fontina
cheese
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Coat an 8 inch round baking dish with the butter. Arrange bacon in a spiral fashion in the baking dish, draping ends of the slices over the pan edge to fold over filling.

Arrange 1/3 of the potatoes over bacon, and sprinkle with 1/3 Fontina cheese. Repeat layers with remaining potatoes and cheese, and season with salt and pepper. Fold bacon over filling to form the upper layer.

Bake uncovered in the preheated oven 1 hour, or until potatoes are tender. Drain any drippings, and cut into wedges to serve.

Bacon Cheddar Chive Muffins

Ingredients

6 slices bacon
2 cups all-purpose flour
1 1/2 tablespoons white sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons garlic powder
4 teaspoons dried chives
1/3 cup grated Parmesan cheese
1 cup shredded sharp Cheddar cheese
1 egg, beaten
1/2 cup milk
1/2 cup vegetable oil
1/2 cup condensed cream of mushroom soup

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Meanwhile, preheat oven to 400 degrees F (200 degrees C) and lightly grease 12 muffin cups or use paper liners.

In a large bowl, combine flour, sugar, baking powder, salt, garlic powder, chives, Parmesan cheese, cheddar cheese and crumbled bacon.

In a separate bowl, combine egg, milk, cream of mushroom soup and vegetable oil. Stir this mixture into the flour mixture just until moistened. Spoon batter into the prepared muffin pans.

Bake in preheated oven for 20 minutes or until a toothpick inserted into a muffin comes out clean.

Bean and Meat Soup

Ingredients

2 tablespoons vegetable oil
1/2 pound bacon, chopped
1/2 pound sliced deli turkey meat,
torn into pieces
1 onion, sliced
1 (14.25 ounce) can tomato puree
1 tablespoon brown sugar
1 teaspoon prepared mustard
1 pinch salt
1 pinch ground black pepper
1 (15 ounce) can kidney beans,
drained and rinsed
1 (15 ounce) can cannellini beans,
drained and rinsed

Directions

Heat the oil in a large pot over medium heat, and cook the bacon, turkey, and onion until bacon is evenly brown and onion is tender.

Mix the tomato puree, brown sugar, and mustard into the pot. Season with salt and pepper. Bring to a boil, reduce heat to low, and simmer 30 minutes, stirring occasionally.

Mix the kidney beans and cannellini beans into the soup. Add water to keep the ingredients covered, if needed. Continue to cook, stirring occasionally, until beans are heated through.

Cream of Leek Soup

Ingredients

4 bacon strips, diced
3 medium leeks (white portion only), sliced
1 medium onion, chopped
4 large potatoes, peeled and sliced
4 cups chicken broth
2 cups half-and-half cream
2 tablespoons minced fresh parsley
salt and pepper to taste

Directions

In a pressure cooker, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute leeks and onion until tender. Add potatoes and broth. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 5 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Uncover; cool soup slightly. In a blender, process soup in batches until smooth. return all to the pan. Add cream and parsley; heat through over medium-low heat (do not boil). Season with salt and pepper. Garnish with bacon.

Husband-Friendly Chicken Pizza

Ingredients

1/4 cup olive oil
1 red onion, sliced
6 slices bacon
1 (10 ounce) container refrigerated pizza crust
3/4 cup barbeque sauce
2 cooked chicken breast halves, shredded
1/4 cup crumbled Gorgonzola cheese
1 jalapeno pepper, seeded and diced, or to taste (optional)
1 tablespoon paprika
1 tablespoon garlic powder
2 cups shredded mozzarella cheese

Directions

Heat the oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is very tender and dark brown, 15 to 20 minutes more.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble when cool.

Preheat an oven to 425 degrees F (220 degrees C). Grease a baking sheet.

Press the refrigerated pizza crust onto the baking sheet to fit the size of the pan. Spread the barbeque sauce evenly over the dough, and sprinkle with the shredded chicken, caramelized onion, bacon, Gorgonzola cheese, and diced jalapeno pepper. Season with paprika and garlic powder. Top with the shredded mozzarella cheese.

Bake in the preheated oven until the cheese has melted and is bubbly and the pizza dough is golden brown on the bottom, 15 to 17 minutes.

Twice Baked Potatoes

Ingredients

4 large baking potatoes
1/2 pound bacon
4 tablespoons butter
1 large onion, chopped
1/2 cup chopped fresh mushrooms
1 teaspoon crushed red pepper
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon chopped fresh chives
1 teaspoon salt
1 (8 ounce) container sour cream
1 (8 ounce) package shredded Cheddar cheese
1 teaspoon dry bread crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C). Use a fork to pierce the potato skins.

Bake the potatoes unwrapped for about 1 hour, or until soft, in the preheated oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Over medium-low heat melt the butter in a large saucepan. Combine onion, mushrooms, red pepper, garlic powder, pepper, chives and salt. Cook slowly, stirring occasionally until the onions are soft.

Slice open the baked potatoes and, keeping the skins intact, scoop the insides into a medium bowl. Transfer the onion mixture to the bowl. Mix in the sour cream. Pour in 1/2 of the cheese and continue mixing until all ingredients are well blended.

Using a large spoon, fill the potato skins with the mixture. Top with bread crumbs, the remaining cheese and bacon.

Return the potatoes to the preheated oven and continue baking for about 15 minutes, until the cheese is melted and the filling is slightly brown.

Floret Salad

Ingredients

2/3 cup fresh cauliflowerets
2/3 cup fresh broccoli florets
2 tablespoons chopped red onion
2 tablespoons raisins
2 bacon strips, cooked and crumbled
3 tablespoons mayonnaise
5 teaspoons sugar
1/2 teaspoon white vinegar
2 tablespoons whole cashews

Directions

In a bowl, combine the cauliflower, broccoli, onion, raisins and bacon. In a small bowl, whisk the mayonnaise, sugar and vinegar. Drizzle over salad and toss to coat. Cover and refrigerate the salad until serving. Sprinkle with cashews just before serving.

Ingredients

10 slices bacon
8 (1 ounce) squares semisweet chocolate, or more if needed, chopped
2 bananas, peeled
5 tablespoons smooth peanut butter, divided

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Cut each slice into 1-inch pieces while still warm, and set aside.

Melt $\frac{2}{3}$ of the chocolate in the top of a double boiler over barely simmering water, stirring to melt the chocolate. (Do not let water or steam drip into the chocolate or it will seize up.) Bring the chocolate up to no more than 110 degrees F (43 degrees C), measuring with a thermometer. Stir in the reserved chopped chocolate, remove from the heat, and stir off the heat until the temperature of the chocolate comes down to 88 to 90 degrees and most of the chocolate pieces have melted. Remove any unmelted pieces, and hold the chocolate over warm water at this temperature for dipping.

Slice the bananas into 1-inch pieces, and cut each piece down the center to make half moons. Spread the bottom of each half moon with about $\frac{1}{2}$ teaspoon of peanut butter. Stick the banana piece, peanut butter side down, onto a square of bacon, and skewer the banana and bacon together with a toothpick.

Dip the banana and bacon treats into the melted chocolate until completely covered; place dipped treats onto waxed or parchment paper until cool and set. Refrigerate leftovers.

Beet and Balsamic Vinaigrette Salad

Ingredients

6 slices bacon
3 romaine hearts, rinsed and torn
2 (15 ounce) cans julienned beets,
drained
1/2 red onion, sliced in rings
1/2 cup grated Parmesan cheese
1 cup balsamic vinaigrette salad
dressing

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, toss together the romaine, beets, onion, cheese and dressing until evenly coated. Sprinkle with the crumbled bacon and serve immediately.

Apple, Sausage, Bacon, and Mushroom Stuffing

Ingredients

1/2 pound ground beef
1/2 pound pork sausage
1/2 pound bacon
1 large onion, diced
3 stalks celery, sliced
1/2 pound fresh mushrooms, sliced
1 tablespoon dried parsley
1 teaspoon dried sage
1 teaspoon dried thyme
2 apples, cored and diced
1 (4 ounce) can water chestnuts, drained and chopped
1/4 cup butter, melted
1 cup chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
3/4 cup applesauce
1/2 teaspoon salt to taste
1 teaspoon ground black pepper
1 pound dry bread cubes

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large baking dish.

Place the beef, sausage, and bacon in a large skillet over medium heat. Mix in the onion, celery, and mushrooms. Season with parsley, sage, and thyme. Cook and stir until meats are evenly browned. Mix in apples and water chestnuts, and continue cooking 5 minutes. Drain grease.

Mix butter, broth, soup, and applesauce into skillet. Season with salt and pepper. Gently fold in the bread cubes until evenly moist. Transfer the mixture to the prepared baking dish.

Bake covered 45 minutes. Uncover, and continue baking 15 minutes, until lightly browned.

Twenty Four Hour Layered Salad

Ingredients

1/2 head leaf lettuce, torn
1/2 bunch fresh spinach, torn
1 cup sliced celery
1 cup sliced fresh mushrooms
5 hard-cooked eggs, sliced
2 cups peas
1/2 green bell pepper, chopped
5 green onions, sliced
2 (8 ounce) cans sliced water chestnuts, drained
1 cup mayonnaise
1 cup sour cream
2 tablespoons white sugar
1 1/2 cups shredded sharp Cheddar cheese
1/4 cup crumbled cooked bacon

Directions

Toss together the lettuce, spinach, celery, mushrooms, eggs, peas, bell pepper, green onions, and water chestnuts in a 9x13 inch dish. Mix the mayonnaise, sour cream, and sugar in a bowl, and spread evenly over the salad to the edges of the dish. Sprinkle with Cheddar cheese, and top with bacon. Cover and refrigerate 24 hours before serving.

Tasty Green Bean Casserole

Ingredients

1 (16 ounce) package frozen whole green beans, thawed
4 slices bacon
1/2 medium onion, chopped
1/2 red bell pepper, seeded and diced
1/4 cup dry white wine or vermouth
1/4 cup milk
2 tablespoons butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon soy sauce
salt and pepper to taste
1/2 cup shredded mozzarella cheese
1/2 cup canned French fried onions

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Fry bacon in a skillet over medium-high heat until crisp. Drain on paper towels, crumble, and set aside. Drain most of the bacon grease from the pan, and place over medium heat. Add the onions and bell pepper; cook and stir until tender. Stir in the wine, scraping all of the bits of bacon from the bottom of the pan.

Mix in the butter, milk, soup, and soy sauce. Season with salt and pepper. Stir in the green beans and bacon until evenly coated. Fold in cheese, then transfer to a 9x13 inch baking dish. Sprinkle with French fried onions.

Bake uncovered for 25 minutes in the preheated oven, until heated through, and sauce is bubbly.

Sweet Potato Casserole with Bacon

Ingredients

4 large sweet potatoes, quartered
4 slices bacon
3 tablespoons butter
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup light cream
1/4 cup milk
salt and ground black pepper to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish; set aside.

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry until cool enough to handle.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon coarsely; set aside.

Slip the skins off the potatoes and discard; blend the potatoes in an electric blender or food processor until smooth. Stir in the butter, cinnamon, nutmeg, cream, and milk. Mix well; season to taste with salt and pepper. Spread the potato mixture in the prepared baking dish.

Bake in the preheated oven until heated through, about 18 minutes. Remove from the oven; sprinkle the potatoes with the bacon. Return to the oven and bake for an additional 5 minutes.

Okra Salad

Ingredients

3 slices bacon
1 (16 ounce) package frozen cut okra
1 onion, chopped
1 green bell pepper, seeded and diced
1 medium tomato, diced

1/3 cup white sugar
1/4 cup corn oil
1/4 cup white vinegar

Directions

Place bacon in a large skillet over medium heat. Cook until evenly browned, then remove to paper towels to drain. Pour off most of the bacon grease, leaving a thin coating on the pan. Add okra to the bacon grease in the skillet, and fry until tender, about 5 minutes. Transfer the okra to a salad bowl, and toss with the onion, green pepper, and tomato. Crumble in the bacon.

In a small bowl, whisk together the sugar, corn oil, and vinegar until the sugar has dissolved. Pour over the salad, and toss to coat. Chill for 30 minutes before serving.

Crispy Tofu and Bacon Wraps

Ingredients

1 (16 ounce) package tofu,
drained and cubed
1 yellow onion, roughly chopped
6 large green onions, chopped
1 medium red bell pepper,
coarsely chopped
8 cloves garlic
20 mushrooms
1 tomato, coarsely chopped
3/4 cup crumbled cooked bacon
1 tablespoon fish sauce
2 tablespoons red wine
1/4 cup chopped fresh Italian
parsley
1/4 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon curry powder
1/4 teaspoon mustard powder
1/4 teaspoon dill weed
1/2 teaspoon ground ginger
1 (12 ounce) package egg roll
wrappers
canola oil for frying

Directions

Place the tofu, yellow onion, green onion, red pepper, garlic, mushrooms, tomato, and bacon in the bowl of a food processor. Season with fish sauce, red wine, parsley, salt, pepper, curry powder, mustard powder, dill, and ginger; puree until smooth.

Place an egg roll wrapper on your work surface with a corner pointing towards you. Spoon 1 to 2 tablespoons of the tofu mixture in between the center and bottom corner of the wrapper. Fold the corner closest to you over the top of the filling, then fold in the left and right sides. Moisten the top corner with a little water, and roll up tightly.

Heat a few inches of canola oil in a large pot to 350 degrees F (175 degrees C). Fry the wraps a few at a time until the center has cooked and the outside is golden brown. Drain on paper towels and serve hot.

Iceberg Wedge with BBT Dressing

Ingredients

3/4 cup Hellmann's® or Best Foods® Real Mayonnaise
2 tablespoons red wine vinegar
1/4 cup crumbled blue cheese
1 large ripe plum tomato, halved, seeded and finely chopped
4 slices bacon, crisp-cooked and crumbled
1 small head iceberg lettuce, cored and quartered

Directions

Whisk Hellmann's® or Best Foods® Real Mayonnaise with vinegar in small bowl with wire whisk. Gently fold in blue cheese, tomato and bacon. Season, if desired, with salt and pepper.

Drizzle dressing over quartered lettuce.

Collard-Kielbasa Soup

Ingredients

1 quart water
2 (16 ounce) packages kielbasa
sausage, sliced into 1/2 inch
pieces
4 medium potatoes, peeled and
diced
2 pounds frozen, chopped collard
greens, thawed
3 (14.5 ounce) cans great
Northern beans
1/4 cup diced bacon
1 clove garlic, minced
1 small onion, diced
1 green bell pepper, diced
salt and pepper to taste

Directions

Place water and kielbasa into a soup pot, cover, and bring to a boil over high heat. Reduce heat to low, and simmer for 30 minutes. Stir in diced potatoes, and simmer 15 to 20 minutes more. Add greens and beans, simmer for 20 minutes longer.

While the greens and beans are cooking, place a saute pan over medium heat. Stir in the bacon, and cook to melt out some of the fat. Stir in the garlic, onions, and bell pepper; cook until the bacon is almost crisp. Drain off as much grease as you can, and add the mixture to the simmering soup, and cook an additional 15 to 20 minutes. Season to taste with salt and pepper.

Paul Bunyan Burgers

Ingredients

6 bacon strips, diced
1 cup sliced fresh mushrooms
3 thin slices onion
1 egg, beaten
1 tablespoon Worcestershire sauce
1/2 teaspoon seasoned salt
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon prepared horseradish
1 pound ground beef
3 slices processed American cheese
3 hamburger buns, split

Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute mushrooms and onion until tender. Transfer to a bowl with a slotted spoon; add bacon. In another bowl, combine the egg, Worcestershire sauce, seasoned salt, salt, pepper and horseradish; add beef and mix well. Shape into six 1/4-in.-thick patties. Divide bacon mixture among three patties. top with a cheese slice; fold in corners of cheese. Top with remaining patties; seal edges. Grill, uncovered, over medium-hot heat for 10-12 minutes or until meat juices run clear, turning once. Serve on buns.

Bacon 'n' Egg Wraps

Ingredients

1 medium onion, chopped
3/4 cup chopped green bell pepper
1 tablespoon butter or margarine
5 eggs
1 tablespoon milk
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups shredded Cheddar cheese
1/2 pound sliced bacon, cooked and crumbled
4 (10 inch) flour tortillas
salsa (optional)

Directions

In a nonstick skillet, saute onion and green pepper in butter until tender. In a bowl, beat the eggs, milk, salt and pepper. Pour over vegetables in the skillet. Sprinkle with cheese and bacon. Cook and stir gently over medium heat until the eggs are completely set. Spoon 1/2 cup down the center of each tortilla; fold sides over filling. Serve with salsa if desired.

Potatoes Au Gratin with Fennel and Bacon

Ingredients

1 pound sliced bacon
5 tablespoons butter
5 tablespoons all-purpose flour
3 1/2 cups whole milk, or as needed
1/2 teaspoon ground white pepper
salt and ground black pepper to taste
1 pinch ground nutmeg
2 1/2 cups shredded Cheddar cheese
2 pounds Yukon Gold potatoes, thinly sliced
1 large fennel bulb, trimmed and diced
7 leaves fresh basil, chopped

Directions

Preheat the oven to 325 degrees F (165 degrees C). Fry bacon in a large skillet until browned. Drain on paper towels. Chop or crumble, and set aside.

Melt the butter in a saucepan over medium heat. Whisk in the flour until smooth and starting to bubble. Gradually whisk in milk while stirring constantly so that no lumps form. Cook and stir over medium heat until thickened, about 5 minutes. Season with white pepper, salt, pepper and nutmeg. Remove from the heat and stir in the cheese until smooth, adding a handful at a time. Set aside.

Use 1/3 of the potatoes to make a layer in the bottom of a greased 9x13 inch baking dish. Top with 1/3 of the fennel, 1/3 of the bacon and 1/3 of the basil. Pour about 1/3 of the cheese sauce over everything. Repeat layers two more times or until you run out of room. Cover the dish with a lid or aluminum foil.

Bake in the preheated oven for 1 1/2 hours. Remove the cover during the last 30 minutes to allow the top to brown if desired.

Grilled Cheese and Bacon Potatoes

Ingredients

8 slices bacon
4 large baking potatoes, cut into wedges
4 (1 ounce) slices processed cheese food
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

Place 2 slices bacon each in 4 separate pieces of aluminum foil. The foil pieces must be large enough to fully wrap a potato. Place one potato in each piece of foil. Top each potato with a slice of processed cheese. Salt and pepper to taste.

Tightly wrap potatoes with the foil. Place on the prepared grill. Cook approximately 30 minutes, or to desired doneness.

Bacon Cheeseburger Upside Down Pizza

Ingredients

8 slices bacon
1 pound ground beef
1 onion, chopped
1 green bell pepper, chopped
1 1/2 cups pizza sauce
3 roma (plum) tomatoes, chopped
4 ounces shredded Cheddar cheese

2 eggs
1 cup milk
1 tablespoon vegetable oil
1 cup all-purpose flour
1/4 teaspoon salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain. Crumble and set aside 2 slices. Crumble remaining 6 slices.

Preheat oven to 400 degrees F (200 degrees C).

In a large saucepan over medium-high heat, saute the beef, onion and bell pepper until beef is browned. Drain, and stir in the 6 slices crumbled bacon and pizza sauce. Spoon mixture into an ungreased 9x13 inch pan. Sprinkle with tomatoes and top with the cheese.

In a medium bowl, beat the eggs slightly. Mix in milk and oil, then add the flour and salt. Beat for 2 minutes at medium speed. Pour evenly over the meat mixture. Sprinkle with the remaining bacon.

Bake in preheated oven for 20 to 30 minutes, or until topping is lightly puffed and deep, golden brown.

Soccer Salad

Ingredients

3 ounces blanched slivered almonds
1/4 cup sesame seeds
5 slices bacon

1/4 cup white sugar
2 tablespoons distilled white vinegar
1 teaspoon monosodium glutamate (such as Ac'cent®)
1/2 cup vegetable oil
1/2 teaspoon minced garlic

2 heads leaf lettuce - rinsed, dried and torn into bite-size pieces
1 cup chow mein noodles

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Spread the almonds and sesame seeds onto an ungreased baking sheet.

Bake in the preheated oven until the almonds are just turning golden brown, about 8 minutes. Set aside to cool completely. Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, cool, and crumble.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and allow to cool; crumble.

Make the dressing by shaking the sugar, vinegar, monosodium glutamate, vegetable oil, and garlic in a glass jar with a sealable lid until mixed. Combine the cooled almonds, sesame seeds, crumbled bacon, lettuce, and chow mein noodles in a bowl. Pour the dressing overtop and gently toss until coated.

Superior Shores Slaw

Ingredients

8 slices bacon
1 cup mayonnaise
1/4 cup red wine vinegar
1/4 cup sugar
1 teaspoon celery seed
1 (16 ounce) bag coleslaw mix
1 green onion, chopped

Directions

Cook bacon in a large skillet over medium-high heat until crisp; drain, crumble, and set aside.

Make the dressing by whisking together the mayonnaise, vinegar, sugar, and celery seed in a small bowl.

Toss together the coleslaw mix and green onion in a large bowl; add the dressing and toss to coat; stir in the bacon. Serve immediately.

Creamy Succotash with Bacon, Thyme and Chives

Ingredients

4 ounces thick sliced bacon, cut into 1/2-inch pieces
1 medium onion, cut into medium dice
1 (10 ounce) package frozen baby lima beans
Salt and freshly ground black pepper, to taste
1 (10 ounce) package frozen sweet corn
1/2 cup heavy cream
1 1/2 teaspoons minced fresh thyme leaves
2 teaspoons snipped fresh chives

Directions

Fry bacon over medium-high heat in a Dutch oven until crisp, 7 to 8 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate.

Pour off all but 2 Tbs. of the bacon drippings. Add onions; saute until tender, about 5 minutes. Add lima beans, 1/2 cup water, salt and pepper, and bring to a boil. Reduce heat and continue to simmer, covered, until partially cooked, about 5 minutes. Add corn, cream, and thyme; return to a simmer, and warm until vegetables are fully cooked and cream doesn't pool, about 5 minutes longer. (Can be refrigerated at this point up to 2 days ahead.)

When ready to serve, stir bacon and chives into warm succotash. This recipe doubles easily.

Baked Beans II

Ingredients

2 (15 ounce) cans baked beans
with pork
1/2 cup packed brown sugar
1/2 onion, chopped
1/2 cup ketchup
1 tablespoon prepared mustard
1 teaspoon Worcestershire sauce
1 teaspoon red wine vinegar
salt and pepper to taste
2 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x9 inch baking dish, combine the pork and beans, brown sugar, onion, ketchup, mustard, Worcestershire sauce and vinegar and season with salt and pepper to taste. Top with the bacon slices.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until sauce is thickened and bacon is cooked.

Cajun Crab Rangoon

Ingredients

6 slices bacon, chopped
1/2 onion, minced
2 (8 ounce) packages cream cheese, softened
2 tablespoons hot pepper sauce (such as Tabasco®)
2 tablespoons Worcestershire sauce
3 tablespoons chopped fresh dill
1 cup cooked and peeled crawfish tails, coarsely chopped
1 cup lump crabmeat, picked over salt and black pepper to taste
B
1 (16 ounce) package wonton wrappers
1 egg, beaten
B
2 cups vegetable oil for frying

Directions

Cook the bacon in a saucepan over medium heat until the bacon is limp, and is beginning to release its grease, about 3 minutes. Stir in the onion, and cook until the onion has softened and turned translucent, about 5 minutes. Scrape the onion mixture into a mixing bowl, and stir in the cream cheese, hot pepper sauce, Worcestershire sauce, dill, and crawfish tails. Gently fold in the crabmeat, then season to taste with salt and pepper.

To make the wontons: Separate and place the wonton wrappers onto your work surface. Spoon about 1 tablespoon of the seafood filling onto the center of each wrapper. Use your finger or a pastry brush to lightly moisten the edges of the wonton wrappers with the beaten egg. Fold each corner of the wrapper over the filling, and press together over the center of the won ton. Press the edges together to seal.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Fry the won tons in the hot oil until they turn golden brown and float, about 2 minutes. Drain on a paper towel-lined plate before serving.

Stuffed Turkey Legs

Ingredients

- 4 turkey legs
- 1 cup olive oil
- 2 green bell peppers
- 1 large white onion
- 2 tablespoons salt
- 1 pinch ground black pepper
- 1 tablespoon dried oregano
- 2 tablespoons distilled white vinegar
- 5 slices bacon
- 2 tablespoons teriyaki sauce

Directions

Make numerous vertical slits in the turkey legs.

In a small bowl combine the olive oil with the salt, pepper, teriyaki, vinegar and oregano. Thoroughly coat each turkey leg with the mixture.

Cut onion, green pepper and bacon into small squares, approximately the same size as the slits you cut on the turkey legs. Fill each slit with one piece of pepper, onion and bacon.

After the legs are stuffed, brown them in the oil mixture all around on medium-high. Lower temperature to low and cover. Cook for 45 minutes or until meat starts to separate from the bone. If the legs dry out when cooking, add a little water to the skillet and lower the temperature.

Kielbasa Skillet Stew

Ingredients

5 bacon strips
1 medium onion, chopped
1 pound smoked kielbasa
sausage, thinly sliced
2 (15.5 ounce) cans great
Northern beans, undrained
2 (8 ounce) cans tomato sauce
1 (4 ounce) can chopped green
chilies
2 medium carrots, thinly sliced
1/2 medium green pepper,
chopped
1/2 teaspoon Italian seasoning
1/2 teaspoon dried thyme
1/8 teaspoon pepper

Directions

In a 12-in. skillet, cook bacon until crisp; remove to paper towel to drain. In drippings, cook onion and sausage until the onion is tender; drain. Stir in remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 45 minutes or until vegetables are tender, stirring occasionally. Crumble bacon and sprinkle on top.

Ingredients

- 4 slices bacon
- 2 leaves lettuce
- 2 slices tomato
- 2 slices bread, toasted
- 1 tablespoon mayonnaise

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Arrange the cooked bacon, lettuce, and tomato slices on one slice of bread. Spread one side of remaining bread slice with the mayonnaise. Bring the two pieces together to make a sandwich.

Award Winning Chili

Ingredients

1 (14.5 ounce) can stewed tomatoes, chopped
1 (6 ounce) can tomato paste
1 carrot, sliced
1 onion, chopped
2 stalks celery, chopped
1/4 cup white wine
1 pinch crushed red pepper flakes
1/4 cup chopped green bell pepper
1/4 cup chopped red bell pepper
1/3 cup bottled steak sauce
5 slices bacon
1 1/2 pounds ground beef
1 (1.25 ounce) package chili seasoning mix
1 teaspoon ground cumin
1 (15 ounce) can kidney beans, drained
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh parsley

Directions

In a large pot over medium-low heat, combine tomatoes, tomato paste, carrot, onion, celery, wine, pepper flakes, bell peppers and steak sauce.

While tomato mixture is simmering, in a large skillet over medium heat, cook bacon until crisp. Remove to paper towels. Cook beef in bacon drippings until brown; drain. Stir chili seasoning into ground beef.

Stir seasoned beef, cumin and bacon into tomato mixture. Continue to simmer until vegetables are tender and flavors are well blended.

Stir in beans, cilantro and parsley. Heat through and serve.

Cheesy Bacon Muffins

Ingredients

1 3/4 cups all-purpose flour
1/2 cup shredded sharp Cheddar cheese
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1 egg
3/4 cup milk
1/3 cup vegetable oil
6 bacon strips, cooked and crumbled

Directions

In a large bowl, combine the first six ingredients. In another bowl; combine the egg, milk and oil; stir into dry ingredients just until moistened. Fold in bacon. Fill greased muffin cups two-thirds full. Bake at 375 degrees F for 20-25 minutes or until muffins test done.

Authentic Pepper Pot Soup

Ingredients

1 pound honeycomb tripe
5 slices bacon, diced
1/2 cup chopped onion
1/2 cup chopped celery
3 leeks, chopped
1 bunch fresh parsley, chopped
2 green bell peppers, diced
2 quarts beef stock
1/4 teaspoon dried thyme
1/2 teaspoon dried marjoram
1/2 teaspoon ground cloves
(optional)
1/4 teaspoon crushed red pepper flakes
1 bay leaf
1 teaspoon ground black pepper
1 large potato, peeled and diced
2 large carrots, diced
4 tablespoons margarine
4 tablespoons all-purpose flour

Directions

Place the tripe or other meat that you have selected to use in a saucepan, and cover with water. Bring to a boil, and turn off the heat. Allow the meat to cool a bit in the water, and then drain and rinse. Cut into 1/4 inch pieces.

In a large heavy kettle, saute the bacon until clear. Add the onion, celery, leeks, parsley, and green peppers; saute until tender.

Stir in beef stock, thyme, marjoram, cloves, red pepper flakes, bay leaf, and black pepper. Bring the kettle to a boil, and turn down to a simmer. Cook, covered, until meat is very tender, about 2 hours.

Add the diced potato and carrots, and cook for an additional 20 minutes.

Prepare the roux by stirring the flour into the melted butter or margarine, and cooking for a moment on the stove. When the soup is done to your liking, stir in the roux. Simmer, stirring all the while, until the soup thickens a bit. Correct the seasonings.

Bacon-Swiss Tossed Salad

Ingredients

1/2 cup mayonnaise
1 tablespoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
6 cups mixed salad greens
1 medium red onion, sliced
1 (10 ounce) package frozen peas,
thawed
8 ounces sliced Swiss cheese,
julienned
1 pound bacon, cooked and
crumbled

Directions

In a small bowl, combine mayonnaise, sugar, salt and pepper. In a large salad bowl, layer a third of the greens and a third of the mayonnaise mixture, onion, peas and cheese. Repeat the layers twice. Cover and refrigerate for at least 2 hours. Just before serving, add the bacon and toss.

Easy Homestyle Green Beans

Ingredients

3 slices bacon, cut into 1 inch pieces
1/4 cup chopped onion
1 (15 ounce) can green beans, with liquid
1 cube chicken bouillon

Directions

Heat a saucepan over medium heat, and add the bacon pieces. Fry for a few minutes, then add the onions. Cook and stir until the onions are tender, about 5 minutes. Pour in the green beans, and crumble in the bouillon cube. Stir to blend, then simmer for about 15 minutes. If you wish to simmer longer, add more water to keep the beans from scorching.

Maple Praline Bacon

Ingredients

1 pound bacon
1/2 cup chopped pecans
3 tablespoons maple syrup
3 tablespoons butter
1/2 cup packed brown sugar
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (135 degrees C). Line a baking sheet with parchment paper.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on paper towels.

Spread the pecans onto an unlined baking sheet, and toast 7 to 10 minutes in the preheated oven, until golden brown and aromatic. Watch the nuts carefully as they bake, because they burn quickly. Set aside to cool.

Stir the maple syrup, butter, brown sugar, and white sugar together in a large skillet over medium-high heat and cook, stirring constantly, until the hot candy resembles foamy caramel and a candy thermometer reads 270 degrees F (130 degrees C) (soft crack stage). Quickly stir in the pecans.

Toss the bacon in the candy mixture to coat each strip, and remove with tongs to cool and harden on the prepared baking sheet. Last but not least, eat up!

B.L.T. Salad with Basil Mayo Dressing

Ingredients

1/2 pound bacon
1/2 cup mayonnaise
2 tablespoons red wine vinegar
1/4 cup finely chopped fresh basil
4 slices French bread, cut into 1/2 inch pieces
1 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon canola oil
1 pound romaine lettuce - rinsed, dried, and torn into bite-size pieces
1 pint cherry tomatoes, quartered

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving 2 tablespoons of the drippings.

In a small bowl, whisk together the reserved bacon drippings, mayonnaise, vinegar and basil and let dressing stand, covered, at room temperature.

In a large skillet over medium heat, toss the bread pieces with the salt and pepper. Drizzle with the oil, continue tossing and cook over medium-low heat until golden brown.

In a large bowl mix together the romaine, tomatoes, bacon and croutons. Pour the dressing over the salad and toss well.

Cream Cheese, Garlic, and Chive Stuffed Chicken

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons dried chives
1 clove garlic, minced
4 skinless, boneless chicken breast halves, butterflied
4 slices turkey bacon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, chives, and garlic. Divide the mixture into 4 balls.

Place 1 cream cheese ball in the center of each butterflied chicken breast half. Fold the chicken over the cream cheese, wrap with a slice of turkey bacon, and secure with toothpicks. Arrange the chicken in a baking dish. Pour the butter over the chicken.

Bake 30 minutes in the preheated oven, or until the bacon is crisp and the chicken is no longer pink and juices run clear.

Chicken and Waffles

Ingredients

4 eggs
1/4 cup heavy cream
2 tablespoons cayenne pepper
1 tablespoon salt
1 tablespoon ground black pepper

2 cups all-purpose flour
1 cup cornstarch
1 tablespoon salt

1 quart peanut oil for frying
8 chicken tenders

1 cup mayonnaise
1/4 cup maple syrup
2 teaspoons prepared horseradish
1 teaspoon dry mustard powder
12 slices bacon
8 thin slices Cheddar cheese
8 plain frozen waffles

Directions

Whisk together the eggs, cream, cayenne pepper, 1 tablespoon salt, and black pepper in a large bowl. In a paper bag, shake together the flour, cornstarch, and 1 tablespoon salt.

Dip the chicken into the beaten egg mixture, then place into the flour mixture and shake to coat. Place the breaded chicken onto a wire rack; do not stack. Let the chicken rest for 20 minutes to allow the coating to set.

Heat about 3 inches of oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). In small batches, fry chicken 5 to 8 minutes until golden brown. Remove chicken, and drain on paper towels. Set aside or keep warm in a a low oven.

Combine the mayonnaise, maple syrup, horseradish, and mustard powder in a medium bowl. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

To assemble the sandwiches: Place 4 waffles on a cookie sheet, top each waffle with 2 chicken tenders, 3 slices of bacon, and 2 slices of Cheddar. Broil the sandwich for a 3 to 5 minutes until the cheese melts. Spread 3 tablespoons of the maple mayonnaise on the remaining 4 waffles and place on top of the sandwich.

Hearty One Pan Breakfast

Ingredients

3 potatoes, peeled
6 ounces bacon, chopped
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 teaspoon chopped garlic
1 cup chopped fresh tomatoes
salt and pepper to taste
6 ounces Cheddar cheese, shredded
8 eggs

Directions

Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Add the onions, peppers, garlic, tomatoes, and potatoes. Season with salt and pepper and cook until vegetables are soft, about 5 minutes.

Sprinkle vegetable mixture with cheese. Crack eggs into the pan a couple of inches apart. Cover pan and allow eggs to cook to desired firmness. Remove pan from heat and serve.

Shiitake Mushroom and Cheddar Soup

Ingredients

4 slices bacon, chopped
1/2 white onion, chopped
1 pound shiitake mushrooms,
sliced
2 cloves garlic, minced
black pepper to taste
2 leaves fresh sage, chopped
6 cups beef broth
1 cup shredded Cheddar cheese

Directions

Place the bacon in a large saucepan, and cook over medium-high heat, stirring occasionally until crisp, about 5 minutes. Stir the onion into the pan; cook until soft, about 5 minutes. Stir in the mushrooms, garlic, pepper, and sage; cook over medium heat until the mushrooms begin to brown, about 10 minutes.

Pour in broth; bring to simmer. Simmer soup for 10 minutes. Reduce heat to low, sprinkle in Cheddar cheese; stir until melted.

Steve's Spicy Shrimp Kabobs

Ingredients

20 large shrimp, peeled and deveined
1 lime, juiced
2 tablespoons fresh chopped cilantro
1 large clove garlic, minced
10 fresh jalapeno peppers, halved lengthwise and seeded
20 slices bacon
4 wooden skewers, soaked in water

Directions

Preheat a grill for high heat.

Toss shrimp together with the lime juice, cilantro, and minced garlic. Place one shrimp inside each jalapeno half, and wrap with a slice of bacon. Thread onto skewers, 5 shrimp per skewer.

Lightly oil the grill grate. Place skewers on the grill and cook for 4 to 5 minutes per side or until the bacon has browned and the shrimp are pink.

Like-Homemade Baked Beans

Ingredients

2 bacon strips, diced
1/2 cup chopped onion
1 (16 ounce) can pork and beans
2 tablespoons brown sugar
1 1/2 teaspoons Worcestershire
sauce
1/2 teaspoon ground mustard

Directions

In a skillet, cook bacon until crisp. Add onion; cook until tender. Add remaining ingredients. Reduce heat; simmer for 10-15 minutes or until heated through, stirring frequently.

Peach Omelet

Ingredients

1 cup peeled, sliced peaches
2 tablespoons lemon juice
4 slices bacon
2 tablespoons water
6 eggs
1 teaspoon chopped fresh chives
1/4 teaspoon salt
1 tablespoon white sugar
1/8 teaspoon ground black pepper
1 pinch paprika

Directions

Mix peaches with lemon juice; set aside. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve 1 tablespoons bacon grease in skillet.

In a large bowl, mix together crumbled bacon, water, eggs, chives, salt, sugar and black pepper.

Reheat bacon grease over medium high heat. When grease is hot, pour egg batter into pan. Arrange peach slices on top of egg batter. Cover and cook over medium heat for 1 minute. Uncover and cook until set. Sprinkle with paprika. Let cool slightly before serving.

Fourth of July Bean Casserole

Ingredients

1/2 pound sliced bacon, diced
1/2 pound ground beef
1 cup chopped onion
1 (28 ounce) can pork and beans
1 (17 ounce) can lima beans,
rinsed and drained
1 (15 ounce) can kidney beans,
rinsed and drained
1/2 cup barbecue sauce
1/2 cup ketchup
1/2 cup sugar
1/2 cup brown sugar
2 tablespoons prepared mustard
2 tablespoons molasses
1 teaspoon salt
1/2 teaspoon chili powder

Directions

In a large skillet, cook bacon, beef and onion until meat is browned and onion is tender; drain. Transfer to a greased 2-1/2-qt. baking dish; add all of the beans and mix well. In a small bowl, combine the remaining ingredients; stir into beef and bean mixture. Cover and bake at 350 degrees F for 45 minutes. Uncover; bake 15 minutes longer.

Pheasant Breast Stuffed with Apples in a Cider

Ingredients

3 apples - peeled, cored and chopped
1/4 cup water
1 tablespoon chopped fresh thyme
2 tablespoons white sugar
salt and ground black pepper to taste
1 cup bread crumbs
3/4 cup chicken stock
4 boneless, skinless pheasant breast halves
8 bacon strips
1 cup onion, finely chopped
3/4 cup apple cider vinegar
1 (16 ounce) can pitted prunes, chopped
3/4 cup heavy cream

Directions

Place the apples into a small saucepan with the water, thyme, sugar, and salt. Bring to a boil over high heat, then reduce the heat to medium and simmer until the apples have softened and cooked down to a chunky applesauce, about 15 minutes. Remove the applesauce from the heat and stir in the breadcrumbs.

Preheat oven to 400 degrees F (200 degrees C).

Prepare the pheasant breasts to be stuffed by cutting a pocket horizontally into each breast. Spoon the apple and bread crumb stuffing into each breast. Wrap each breast with two strips of bacon and place them into a baking dish with the chopped onion. Pour the chicken stock over the pheasant breasts and season with salt and pepper.

Roast the pheasant breasts in the preheated oven until well done and the juices from the meat run clear, 30 to 35 minutes.

Remove the breasts from the baking dish and cover with aluminum foil. Pour the juices from the baking dish into a small saucepan with the cider vinegar and prunes; bring to a boil over high heat. Stir in the cream and continue to boil until thickened.

Slice the breasts diagonally and fan out on the serving platter, spoon the prune sauce over the slices to serve.

Slow Cooker Bean Casserole AKA Sweet Chili

Ingredients

1/2 cup ketchup
1/4 cup molasses
1 teaspoon dry mustard
1 (16 ounce) can baked beans
with pork
1 teaspoon salt
1/2 teaspoon ground black
pepper
4 slices bacon
1 large green bell pepper,
chopped
1 1/2 pounds ground beef

Directions

In a slow cooker, mix together ketchup, molasses, mustard, pork and beans, salt, and pepper.

Cook bacon and bell pepper in a large skillet over medium heat for about 5 to 7 minutes, then add to the slow cooker. In same skillet, brown beef, and stir into the slow cooker.

Cover, and cook on High setting for 1 hour.

Bacon-Egg English Muffin

Ingredients

2 eggs
1 tablespoon cream cheese,
softened
1 English muffin, split and toasted
2 slices processed American
cheese
2 slices Canadian bacon

Directions

In a skillet, saucepan or omelet pan with high sides, bring 2-3 in. water to a boil. Reduce heat; simmer gently. Break cold eggs, one at a time, into a custard cup or saucer. Holding the dish close to the surface of the water, slip eggs, one at a time, into the water. Cook, uncovered, until whites are completely set and yolks begin to thicken, about 3 minutes.

Meanwhile, spread cream cheese over muffin halves. top with cheese slices. In a small skillet, cook Canadian bacon until heated through; place over cheese. Using a slotted spoon, place eggs over bacon.

Emily's Spinach Salad

Ingredients

2/3 cup vegetable oil
1/4 cup red wine vinegar
2 teaspoons lemon juice
2 teaspoons soy sauce
1 teaspoon sugar
1 teaspoon dry mustard
1/2 teaspoon curry powder
1/2 teaspoon salt
1/2 teaspoon seasoned pepper
1/4 teaspoon garlic powder
1 (10 ounce) package fresh spinach, torn into bite-size pieces
5 bacon strips, cooked and crumbled
2 hard-cooked eggs, sliced

Directions

Combine first 10 ingredients in a jar; cover tightly and shake until well mixed; set aside. Place spinach in a large salad bowl. Just before serving, pour dressing over spinach and toss gently. Garnish with crumbled bacon and egg slices.

Sweet N Sour Beans

Ingredients

8 bacon strips, diced
2 medium onions, halved and thinly sliced
1 cup packed brown sugar
1/2 cup cider vinegar
1 teaspoon salt
1 teaspoon ground mustard
1/2 teaspoon garlic powder
1 (28 ounce) can baked beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can lima beans, rinsed and drained
1 (15.5 ounce) can black-eyed peas, rinsed and drained

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with slotted spoon to paper towels. Drain, reserving 2 tablespoons drippings. Saute onions in the drippings until tender. Add brown sugar, vinegar, salt, mustard and garlic powder. Bring to a boil.

In a 5-qt. slow cooker, combine beans and peas. Add onion mixture and bacon; mix well. Cover and cook on high for 3-4 hours or until heated through.

Smothered Green Beans

Ingredients

6 thick slices bacon, chopped
1/2 cup onions, minced
1 teaspoon minced garlic
1 pound fresh green beans,
trimmed
1 cup water
1/8 teaspoon salt
1 pinch ground black pepper

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until the fat begins to render. Stir in onions and garlic; let cook for 1 minute. Stir in beans and water. Let the beans cook until the water has evaporated and the beans are tender. If the beans are not tender once the water has evaporated, add a small amount more water and let them cook until tender. Season with salt and pepper (to taste) and serve.

Southern Fried Corn

Ingredients

4 slices bacon
1 (16 ounce) package frozen
whole kernel corn
1 cup buttermilk
1 tablespoon all-purpose flour

Directions

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned. Drain the cooked bacon slices on a paper towel-lined plate. Set the pan aside, reserving the bacon drippings.

In a saucepan, bring the corn and buttermilk to a boil over medium heat. Reduce the heat, and simmer for 5 to 10 minutes until all the liquid is gone.

Heat the reserved bacon drippings in the skillet over medium heat. Slowly mix in the flour. When this begins to gently bubble, stir in the corn. Crumble the cooked bacon strips, and stir into the corn. Cook over medium heat, stirring frequently, for about 3 to 5 minutes or until the mixture is thick and well blended. Serve immediately.

Sweet and Sour Beans

Ingredients

1 pound bacon
3 onions, chopped
1 teaspoon garlic powder
1/2 teaspoon dry hot mustard
1/2 cup white wine vinegar
1 cup packed brown sugar
1 (15 ounce) can kidney beans, drained
1 (15 ounce) can lima beans, drained
1 (15 ounce) can butter beans
2 (15 ounce) cans baked beans

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve 2 tablespoons bacon fat.

Add onions to fat in pan, and saute until soft. Stir in garlic powder, dry mustard, wine vinegar, and brown sugar. Simmer for 20 minutes.

In a large pot or slow cooker combine bacon and onion mixture with the kidney beans, lima beans, butter beans, and baked beans. Mix together, and simmer for 70 minutes.

World's Best Bacon Cheese Dip

Ingredients

4 slices bacon
1 (8 ounce) package cream cheese, softened
1 cup mayonnaise
8 ounces Swiss cheese, shredded
2 green onions, finely chopped
4 buttery round crackers, crushed

Directions

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In a small bowl, mix the cream cheese with mayonnaise until smooth. Stir in Swiss cheese, onions, and bacon. Place bowl in microwave, and cook 2 minutes. Remove, and stir well. Return to microwave, and cook 2 to 4 minutes more. Sprinkle crushed crackers on top. Serve warm with crackers.

Barbecue Green Beans

Ingredients

4 slices bacon, chopped
1/4 cup distilled white vinegar
1/2 cup white sugar
1/2 cup brown sugar
4 (14.5 ounce) cans green beans,
not drained
salt and black pepper to taste

Directions

Place the chopped bacon in a large saucepan, and cook over medium-high heat, stirring occasionally, until evenly browned and crisp, 6 to 8 minutes. Remove the bacon and set aside. Drain the grease from the pan.

Stir the vinegar, white sugar, and brown sugar into the pan. Bring the mixture to a boil over medium heat. Drain 2 cans of green beans and add them to the vinegar mixture. Pour 2 undrained cans of beans into the mixture, and stir the bacon back into the beans. Stir lightly to combine. Sprinkle with salt and pepper to taste.

Bring the mixture to a boil, reduce the heat, and simmer until the sauce is thickened and the flavors have blended, about 20 minutes.

Perogie Casserole

Ingredients

12 lasagna noodles
5 pounds potatoes
4 cups shredded Cheddar cheese
4 cups cottage cheese
2 eggs
salt and pepper to taste
1 pound bacon, sliced
2 onions, chopped
2 tablespoons margarine

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

Roast potatoes in oven for about 1 hour. Split potatoes and scoop out middle; discard skins. Mix Cheddar cheese into potatoes. In a bowl, blend together cottage cheese, eggs, salt and pepper; set aside.

Layer lasagna noodles in a 9x13 inch baking dish. Spread cottage cheese mixture over noodles. Layer noodles again and spread potato and cheese mixture to cover noodles. Smooth top.

In a skillet, fry bacon until half way cooked. Spread over top of casserole. Sprinkle onions on top. Dot casserole with margarine.

Lower oven temperature to 350 degrees F (175 degrees C) and bake for 45 minutes.

French Tourtiere

Ingredients

1 onion, chopped
1/2 clove crushed garlic
2 tablespoons rendered bacon fat
1 1/2 pounds ground pork
3/4 cup chicken broth
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons chopped fresh parsley
1 pinch ground mace
1 pinch ground sage
1 pinch ground savory
2 (9 inch) unbaked pie shells
2 tablespoons cream

Directions

In a saucepan, saute onion and garlic in bacon drippings until light brown. Add ground pork. Cook until light brown, stirring until crumbly; drain. Stir in broth, salt and pepper. Cook for 10 minutes or until liquid is nearly absorbed. Add spices and parsley. Cool to room temperature.

Spoon filling into pastry lined 9 inch deep dish pie plate. Top with remaining pastry; seal edges and cut vents. Brush with cream.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Reduce temperature to 350 degrees F (175 degrees C). Bake for 20 to 30 minutes longer, or until golden brown. Serve warm or cold.

Spinach Potatoes Au Gratin

Ingredients

5 cups red potatoes
1/4 cup water
3 tablespoons butter or margarine
1/4 cup chopped onion
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
1 teaspoon salt
1 cup chopped fresh spinach
1 tablespoon diced pimientos
4 bacon strips, cooked and crumbled

Directions

In a 2-qt. microwave-safe dish, combine potatoes and water. Cover and microwave on high for 8-9 minutes or until potatoes are tender, stirring twice. Drain; set potatoes aside. In a large microwave-safe bowl, heat butter on high until melted, about 30 seconds. Add onion. Microwave, uncovered, for 1-2 minutes or until tender, stirring once. Whisk in flour until blended. Gradually stir in the milk. Cook, uncovered, on high for 2-1/2 minutes; stir. Cook 3-4 minutes longer, stirring every minute, or until sauce is thickened and bubbly. Stir in cheese and salt. Pour over potatoes. Add spinach and pimientos; mix well. Microwave, uncovered, on high for 2-3 minutes or until heated through, stirring once. Sprinkle with bacon.

Mexicorn Muffins

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/3 cup milk
3/4 cup salsa
1 (8.75 ounce) can whole kernel corn, drained
1/2 cup shredded Mexican cheese blend or Cheddar cheese
1/2 cup sour cream
3 bacon strips, cooked and crumbled
2 tablespoons chopped seeded jalapeno pepper*

Directions

In a bowl, combine corn bread mix, egg and milk just until blended. Stir in salsa, corn, cheese, sour cream, bacon and jalapeno. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Whiskey Steak

Ingredients

2 pounds beef round steak, 1 inch thick
salt and pepper to taste
2 cloves garlic, crushed
1/3 cup sweet-hot mustard, divided
4 slices bacon
1 tablespoon olive oil, or as needed
3 tablespoons chopped fresh rosemary
2/3 cup bourbon whiskey
2 tablespoons Worcestershire sauce
1 tablespoon brown sugar
1 tablespoon lemon juice

Directions

Season the steaks on both sides with salt and pepper. In a small bowl, mix together the garlic and all but 2 teaspoons of the mustard. Place the steaks on a plate, and spread half of the garlic mustard mixture over one side of them. Let stand for 30 minutes.

Heat a large skillet over medium-high heat. Fry bacon until crisp, then remove from the pan, leaving the grease. Crumble the bacon and set aside.

Heat the bacon grease in the skillet over medium-high heat, and add olive oil if necessary to cover the bottom of the pan. Fry steaks mustard side down for about 5 minutes, until golden brown. While the steaks are frying, spread the remaining garlic and mustard over the top. Flip the steaks over, and fry for about 2 minutes, until browned. Remove steaks to a serving platter, and keep warm.

Keep the skillet over medium-high heat, and stir in the rosemary, whiskey, reserved mustard, Worcestershire sauce, brown sugar, and lemon juice. Simmer for about 2 minutes. Top steaks with crumbled bacon and the sauce, and serve.

Deviled Egg Dip

Ingredients

6 eggs
8 slices bacon
3/4 cup light mayonnaise
3/4 cup shredded mozzarella cheese
1/2 teaspoon paprika
1 1/2 tablespoons white sugar
1 1/2 tablespoons white wine vinegar
2 1/2 tablespoons mustard
paprika for garnish

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel and chop the cooled eggs.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; crumble once cool.

Combine the eggs, bacon, mayonnaise, mozzarella cheese, paprika, sugar, white wine vinegar, and mustard in a bowl to make a chunky dip. Garnish with paprika.

Bacon-Cheese English Muffins

Ingredients

2 English muffins, split and
toasted
2 tablespoons mayonnaise
4 tomato slices
4 slices onion
4 slices processed American
cheese
4 bacon strips, cooked and
crumbled

Directions

Spread muffin halves with mayonnaise; top with tomato, onion and cheese. Broil 4 in. from the heat for 3-4 minutes or until the cheese is melted. Top with bacon. Serve immediately.

Mushroom Bacon Burgers

Ingredients

1 pound ground beef
1 (4 ounce) can mushroom stems and pieces, drained
4 bacon strips, cooked and crumbled
2 tablespoons diced green onions
1 teaspoon Worcestershire sauce
1 teaspoon soy sauce
1/2 teaspoon salt
4 hamburger buns
tomato slices

Directions

In a bowl, combine the first seven ingredients; mix well. Shape into four to five patties. Grill over medium-hot coals or fry in a skillet for 10-12 minutes or until no longer pink, turning once. Serve on buns with tomato if desired.

Sweet and Sour Cabbage

Ingredients

4 bacon strips, diced
5 cups shredded cabbage
1 medium onion, chopped
1/2 cup water
1/3 cup vinegar
2 tablespoons all-purpose flour
2 tablespoons brown sugar
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large skillet, cook bacon until crisp. Remove bacon; set aside. Sauté cabbage and onion in drippings until tender. Add remaining ingredients; stir until thickened. Stir in bacon. Serve warm.

Lithuanian Kugela

Ingredients

1 pound bacon, diced
1 large onion, grated
5 pounds Russet potatoes, finely
grated, and soaked in water
1/2 cup flour
1 (12 ounce) can evaporated milk
6 eggs
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

In a large skillet over medium heat, fry bacon pieces until crisp; remove to paper towels. Reserve half of bacon drippings, and set aside. Return skillet to stove; stir onions, and cook until soft and translucent.

In a large bowl, stir together reserved drippings, bacon, onion, and potatoes. Mix in flour, evaporated milk, and eggs. Season with salt and pepper to taste.

Pour into baking dish, and bake in a preheated oven until top is nicely brown, about 1 hour. Cut into squares, and serve with sour cream, if desired.

Mom's Turnips

Ingredients

3 turnips, peeled and chopped
1 pound bacon
4 tablespoons rendered bacon fat
1/2 cup packed brown sugar

Directions

Bring a pot of salted water to a boil. Add turnips; cook until tender but still firm. Drain, and transfer to a large bowl to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside. Reserve bacon fat.

In the large bowl, combine turnips, bacon, reserved bacon fat and brown sugar. Mix together and serve.

Mexican Pinto Beans

Ingredients

1 pound dry pinto beans
1/2 pound bacon
4 serrano peppers

Directions

Place the beans in a large pot with enough water to cover by 3 to 4 inches, and bring to a boil. Remove from heat, and let sit 1 hour. Drain water. Pour in enough fresh water to cover beans by 3 to 4 inches, and bring to a boil. Reduce heat, cover, and simmer 1 hour.

Place bacon in a skillet, and cook over medium high heat until evenly brown. Crumble bacon, and transfer, along with grease, to the pot with the beans. Continue to cook beans on low heat for 30 minutes.

Place the whole chile peppers into the pot, and continue cooking beans 1 hour, or until tender.

Spicy Bean with Bacon Soup

Ingredients

2 pounds dried pinto beans, washed
1 pound bacon, cut into small pieces
1 cup diced onion
6 jalapeno peppers, seeded and diced
3 carrots, minced
1 gallon chicken stock
1 (15 ounce) can tomato sauce
1 teaspoon garlic powder
1 bunch fresh cilantro, chopped
salt and ground black pepper to taste

Directions

Place the pinto beans into a large container and cover with several inches of cool water; let stand 4 hours. Drain and rinse.

Place the bacon in a large stock pot and cook and stir over medium-high heat until evenly browned, about 10 minutes. Add the onion, jalapeno peppers, and carrots; cook and stir until the carrots are soft. Pour in the chicken stock and bring to a boil. Stir in the drained beans, tomato sauce, garlic powder, cilantro, salt, and pepper; simmer until the beans are tender, 3 to 4 hours.

Chili Liver

Ingredients

4 slices bacon
1 pound beef liver, sliced into thin strips
1/2 cup all-purpose flour
salt and pepper to taste
1 (10.5 ounce) can condensed French onion soup
1/4 cup tomato-based chili sauce

Directions

In a large skillet over medium heat, fry bacon until browned and crisp. Remove from pan, cool and crumble. Keep the grease in the pan.

Dredge the liver slices in flour seasoned with salt and pepper. Fry liver in the bacon drippings over medium-high heat until browned on the outside. In a small bowl, mix together the French onion soup and chili sauce. Pour the mixture over the liver, cover, reduce heat to low, and simmer for 15 minutes stirring occasionally until tender. Remove lid, and continue cooking liver to desired doneness.

Serve liver and sauce topped with crumbled bacon.

Ingredients

1 1/2 pounds whole beef tongue
1 quart water
1 (12 ounce) bag dried black beans
4 ounces dried chipped beef
1 chourico, cut into 1-inch pieces
4 ounces bacon, cut into 1-inch pieces
1 tablespoon vegetable oil
1 clove garlic, finely chopped
1 onion, chopped
2 jalapeno peppers, minced
1 large tomato, chopped
1/8 teaspoon salt
1 pinch cayenne pepper
1 large orange, thinly sliced

Directions

Place tongue in a large pot, pour in enough water to cover. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 3 hours.

Pour 1 quart water and black beans into a large saucepan. Bring to a boil over high heat, and boil for 2 minutes. Remove from heat, cover, and let stand 1 hour.

When tongue is done, drain and plunge into cold water. Make a lengthwise cut in the skin, peel off, and discard. Slice the tongue into 1/4-inch slices, and stir into beans along with dried beef, chourico, and bacon. Add water if needed to cover, then bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer for 1 hour.

Heat the vegetable oil in a saucepan over medium heat, and stir in the garlic and onion. Cook until the onion has softened and turned translucent, then stir in the jalapeno and tomato. Season with salt, and cayenne pepper, then cook until the vegetables have softened, about 5 minutes. Remove from heat, and stir half of the vegetables into the cooking beans. Continue cooking the beans until tender, about 1 hour more.

Once tender, remove 1/2 cup of beans, and mash with some of the cooking liquid to create a sauce. Stir in reserved vegetables.

To serve, arrange the tongue and sausage onto a serving platter, pour the sauce overtop, and garnish with orange slices. Serve the remaining beans in a separate bowl.

Green Bean and Canadian Bacon Casserole

Ingredients

1 1/2 pounds fresh green beans,
trimmed
1 large onion, chopped
1 cup water
1 pound sliced Canadian bacon,
cut into strips
1/4 teaspoon garlic salt
ground black pepper to taste
2 (10.75 ounce) cans condensed
cream of celery soup
1 1/4 cups milk
1/2 cup dry bread crumbs

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large pot, combine the green beans, onion and water. Bring to a boil, and cook until tender, about 5 minutes. Drain, and transfer to a 2 quart casserole dish. While the beans cook, fry the Canadian bacon in a skillet over medium-high heat until crisp. Stir in with the beans along with the cream of celery soup and milk. Sprinkle bread crumbs over the top.

Bake for 30 minutes in the preheated oven, until heated through and sauce is bubbly. This recipe also works well to make ahead and refrigerate or freeze until needed. If baking cold, bake for 1 hour.

Mari's Clam Lovers Chowder

Ingredients

8 (6.5 ounce) cans minced clams,
drained with juice reserved
4 ounces bacon, chopped
2 cups finely chopped onion
1 1/2 cups diced carrots
2 quarts water
2 cups chopped celery
2 tablespoons minced parsley
5 cups peeled and cubed
potatoes
1 1/2 cups butter
1 1/2 cups all-purpose flour
2 quarts heavy cream
1 1/2 teaspoons salt
1/2 teaspoon freshly ground black
pepper
1 1/2 teaspoons white sugar
2 tablespoons red wine vinegar

Directions

In a large stockpot, saute bacon until almost crisp. Drain fat. Add clam juice, onion, carrots, water, celery, and parsley. Bring to a boil, reduce heat and simmer 20 minutes.

Add potatoes and simmer 20 more minutes. At the time you add potatoes start cream sauce.

In a Dutch oven melt butter and add flour; blend until smooth. Slowly pour in cream, stirring constantly. DO NOT BOIL! When smooth, transfer to the stockpot.

Stir in clams, salt, pepper, sugar and red wine vinegar. Simmer, never let boil, until smooth and slightly thickened, about 30 to 45 minutes.

Sweet-Sour Spinach Salad

Ingredients

1 cup sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground mustard
Dash salt
1/3 cup cold water
1/3 cup white vinegar
1 egg, lightly beaten
18 cups fresh spinach, torn
3 hard-cooked eggs, sliced
1/2 pound sliced bacon, cooked
and crumbled
4 slices red onion, separated into
rings

Directions

In a small saucepan, combine the sugar, flour, mustard and salt. Gradually stir in water and vinegar until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Gradually stir a small amount of hot dressing into beaten egg; return all to the pan, stirring constantly. Bring to a gentle boil.

Place spinach in a large salad bowl. Drizzle with warm dressing; toss to coat. Top with the hard-cooked eggs, bacon and onion. Serve immediately.

Bauernomlett (Farmer's Omelet)

Ingredients

1 teaspoon butter
3 slices bacon, cut into 1/2 inch pieces
2 potatoes
3 eggs
salt and pepper to taste

Directions

Place potatoes in a saucepan covered by lightly salted water. Bring to a boil over high heat, then reduce heat to medium, and simmer until tender, 10 to 15 minutes. Drain and allow to cool, then cut into 1/4-inch slices.

Melt the butter in a skillet over medium heat. Cook the bacon strips in the butter until browned, 5 to 7 minutes; remove bacon and set aside. Add the potatoes to the bacon fat and cook over medium-high heat until browned, about 5 minutes.

Beat the eggs with the salt and pepper. Pour the egg mixture into the skillet, and mix with the potatoes and bacon; allow to cook until eggs are set, 3 to 5 minutes, turning once.

Creamy Cabbage

Ingredients

4 cups shredded cabbage
4 bacon strips
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon pepper
1 cup milk
1 cup soft bread crumbs

Directions

In a large saucepan, bring 1 in. of water and cabbage to a boil. Reduce heat; cover and simmer for 3-5 minutes or until crisp-tender; drain.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 tablespoons drippings. Stir the flour, salt, paprika and pepper into the drippings until smooth; gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Place cabbage in an ungreased 1-qt. baking dish. Top with sauce. Sprinkle bread crumbs and bacon over the top. Bake at 400 degrees F for 15 minutes or until heated through.

Creole Shrimp

Ingredients

3 tablespoons rendered bacon fat
3 tablespoons all-purpose flour
2 cups chopped stewed tomatoes
1/8 cup tomato sauce
6 tablespoons minced onion
6 tablespoons chopped green bell pepper
1 1/2 tablespoons chopped fresh parsley
1 clove crushed garlic
1 1/2 cups hot water
2 teaspoons salt
1/4 teaspoon ground black pepper
7 ounces frozen, peeled and deveined shrimp

Directions

Melt bacon fat in a large skillet over medium heat. Stir in the flour and cook until browned, stirring constantly to make a brown roux (see Editor's Note). Stir tomatoes, tomato sauce, minced onion, green pepper, parsley, garlic, water, salt and pepper into the roux. Bring sauce to a boil, then reduce heat to medium-low, and simmer for 20 minutes. Add shrimp to mixture and cook until the shrimp turn pink, and have turned opaque in the center.

Super BLT

Ingredients

8 slices bacon
8 slices bread, toasted
1/4 cup guacamole
1/4 cup cream cheese
4 lettuce leaves
4 slices tomato

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Spread the guacamole on 4 slices of toasted bread and the cream cheese on the remaining 4 slices. Arrange a lettuce leaf, tomato slice, and two pieces of bacon on top of 4 slices of bread and top with the remaining slices.

Springtime Quiche

Ingredients

8 slices bacon - cooked and crumbled
1 cup shredded Swiss cheese
1/2 cup chopped onions
1 pound fresh asparagus, trimmed and cut into 1 inch pieces
2 cups milk
1 cup biscuit baking mix
1 cup egg substitute
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch deep dish pie pan.

Sprinkle the bacon, cheese, onion and asparagus into pie pan. In a medium bowl, beat together the milk, baking mix, egg substitute, salt, pepper and parsley; beat until smooth. Pour mixture into pie pan.

Bake in preheated oven for 35 to 40 minutes, or until a knife inserted into center of quiche comes out clean.

Chicken Club Wrap

Ingredients

4 (10 inch) Mission® Multigrain Flour Wraps
4 tablespoons low fat or light mayonnaise
1 cup iceberg lettuce, shredded, prepared
1 large garden tomato, thinly sliced
1 small red onion, thinly sliced and separated into rings
1/4 cup carrots shredded, prepared
4 strips bacon fully cooked, microwave to crispy
1 cup grilled chicken strips pre-cooked, prepared from frozen (served cold)

Directions

Evenly spread 1 tablespoon of mayonnaise over each wrap, covering each wrap in a thin layer.

To build 1 wrap: Place 1/4 cup lettuce on the center of the wrap. Top lettuce with 2 slices of tomato, slightly overlapping each other. Top tomatoes with 2 thin onion rings. Top onions with 1 tablespoon carrots. Top carrots with 1 strip of bacon. Top bacon with 1/4 cup of chicken to complete the wrap.

Fold in the left and right sides of the wrap towards the center, leaving a gap in the center.

Using both hands, roll the bottom edge of the tortilla (facing you) from the bottom to the top into a burrito shape.

Slice the wrap in half, on a slight bias (angle) and serve.

Repeat steps 2 through 5 for each of the other 3 wraps and enjoy.

Marinated Chicken Salad

Ingredients

1 skinless, boneless chicken breast halves - cut into bite size pieces
2 tablespoons balsamic vinegar
1 teaspoon olive oil
1 tablespoon white sugar
1 tablespoon water
1 1/2 cups mixed salad greens
1 hard-cooked egg
6 large black olives
6 small green olives
2 radishes
3 slices crisp cooked bacon, crumbled

Directions

Mix together balsamic vinegar, olive oil, white sugar, and water. Combine marinade with chicken pieces in a plastic bag. Leave in bag for 1 hour.

Cook drained chicken in a skillet until done, about 10 minutes.

Assemble greens, egg, olives, radishes, and crumbled bacon on a dinner plate. Top with chicken.

Luscious Lima Bean Soup II

Ingredients

3 slices bacon
4 cups frozen lima beans
1 (15 ounce) can butter beans, undrained
2 potatoes, diced
2 stalks celery, chopped
2 small onions, chopped
3 carrots, sliced
1/4 cup butter
1/2 tablespoon dried marjoram
1 teaspoon salt
1/2 teaspoon pepper
3 (14 ounce) cans chicken broth

Directions

Cook the bacon in a skillet over medium heat until evenly brown and crisp. Drain and crumble.

In a slow cooker, mix the cooked bacon, lima beans, butter beans and liquid, potatoes, celery, onions, carrots, and butter. Season with marjoram, salt, and pepper. Pour in the chicken broth.

Cover slow cooker, and cook soup 7 hours on Low.

Blue Cheese, Bacon and Chive Stuffed Pork

Ingredients

2 boneless pork loin chops,
butterflied
4 ounces crumbled blue cheese
2 slices bacon - cooked and
crumbled
2 tablespoons chopped fresh
chives
garlic salt to taste
ground black pepper to taste
chopped fresh parsley for garnish

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a shallow baking dish.

In a small bowl, mix together the blue cheese, bacon and chives. Divide into halves, and pack each half into a loose ball. Place each one into a pocket of a butterflied pork chop, close, and secure with toothpicks. Season each chop with garlic salt and pepper. Keep in mind that the blue cheese will be salty. Place in the prepared baking dish.

Bake for 20 minutes in the preheated oven, or it may take longer if your chops are thicker. Cook until the stuffing is hot, and chops are to your desired degree of doneness. Garnish with fresh parsley and serve.

Drunken Collard Greens

Ingredients

3 slices bacon
1 bunch collard greens - rinsed,
trimmed and chopped
1 onion, diced
1 (6 ounce) smoked pork chop,
diced
1/2 teaspoon cayenne pepper
1 (14.5 ounce) can chicken broth
1 (12 fluid ounce) can beer
salt and pepper to taste

Directions

Heat a large pot over medium-high heat. Add bacon, and fry until crisp. Remove bacon, and drain off excess fat. Add the onion; cook and stir until slightly browned. Add the pork chop, and season with cayenne pepper. Cook until pork is browned.

Add the collard greens, and pour in the chicken broth and beer. Cook over medium-low heat for 30 to 40 minutes, until collards are tender. Crumble bacon on top, and season with salt and pepper before serving.

Asparagus and Crab Salad

Ingredients

2 pounds fresh asparagus spears, trimmed
1 pint grape tomatoes
2 tablespoons olive oil
salt and pepper to taste
1 clove garlic, minced
1/2 pound bacon strips, diced
1 pound imitation crabmeat, flaked
4 hearts of palm, drained and sliced
2 tablespoons freshly squeezed lemon juice
3 tablespoons extra-virgin olive oil
1 clove garlic, minced

Directions

Preheat an oven to 430 degrees F (225 degrees C).

Toss the asparagus, tomatoes, and olive oil together in a bowl until the vegetables are evenly coated; season with salt and pepper. Pour into a baking dish; sprinkle 1 minced clove of garlic over the mixture.

Roast in the preheated oven until tender, about 9 minutes. Set aside to cool. Cut the asparagus into 2 inch pieces.

Cook the bacon in a large, deep skillet over medium-high heat until crisp, about 10 minutes. Remove the bacon to a plate lined with paper towels, reserving 2 tablespoons of the bacon drippings in the skillet. Add the crabmeat to the hot bacon drippings and cook until warmed through, 2 to 3 minutes. Transfer to a large mixing bowl; add the asparagus, tomatoes, and hearts of palm.

Whisk the lemon juice, olive oil, and 1 minced clove garlic together in a small bowl; season with salt and pepper. Pour the dressing over the salad and toss to coat. Sprinkle the bacon over the salad just before serving.

Nikki's Creamy Crock Pot Potato Soup

Ingredients

3 slices bacon, cooked and crumbled
4 red potatoes, peeled and cut into 1/2 inch chunks
1/4 cup butter
1/2 onion, chopped
3 cloves garlic, coarsely chopped
1/2 cup milk
1/4 cup all-purpose flour
3 cups milk
1 cup sour cream
1/4 cup shredded Cheddar cheese
1/4 cup grated Parmesan cheese
2 tablespoons seasoned salt
1 tablespoon chopped fresh parsley
1 tablespoon crushed red pepper flakes
1/2 teaspoon celery salt
1/2 teaspoon dried basil
chives for garnish (optional)

Directions

Preheat a large slow cooker by turning it to the High setting and covering with the lid.

Place the cut-up potatoes in a microwave safe bowl, and microwave on High for about 8 minutes, until the potatoes are cooked and steaming hot.

While the potatoes are cooking, place the butter in the preheated slow cooker, and cook and stir the onions and garlic for about 5 minutes, until the onions turn golden. Stir in 1/2 cup of milk, and whisk in the flour until smooth. Gradually whisk in the remaining 3 cups of milk, and let the mixture come to a simmer in the slow cooker. Simmer for about 10 minutes, until the soup begins to thicken.

Stir in the hot cooked potatoes, crumbled bacon, sour cream, Cheddar cheese, Parmesan cheese, seasoned salt, parsley, red pepper flakes, celery salt, and dried basil. Stir to mix the soup well, reduce the slow cooker setting to Low, cover, and cook for 3 hours, stirring occasionally. Sprinkle with chives and serve.

Broccoli and Tortellini Salad

Ingredients

6 slices bacon
20 ounces fresh cheese-filled tortellini
1/2 cup mayonnaise
1/2 cup white sugar
2 teaspoons cider vinegar
3 heads fresh broccoli, cut into florets
1 cup raisins
1 cup sunflower seeds
1 red onion, finely chopped

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Bring a large pot of lightly salted water to a boil. Cook tortellini in boiling water for 8 to 10 minutes or until al dente. Drain, and rinse under cold water.

In a small bowl, mix together mayonnaise, sugar and vinegar to make the dressing.

In a large bowl, combine broccoli, tortellini, bacon, raisins, sunflower seeds and red onion. Pour dressing over salad, and toss.

Miss Betty's 24 Hour Lettuce Salad

Ingredients

3/4 pound sliced bacon
1 large head iceberg lettuce,
shredded
1/4 cup sliced onion
1/4 cup thinly sliced celery
1 (8 ounce) can water chestnuts,
drained and sliced
1 (10 ounce) package frozen peas
1 cup mayonnaise, or to taste
1 tablespoon white sugar
2 tablespoons grated Romano or
Parmesan cheese
4 tomatoes, cut into wedges
2 hard-cooked eggs, sliced
1 tablespoon chopped fresh
parsley for garnish

Directions

Spread the lettuce out on a large serving dish or bowl. Sprinkle the onion, celery, water chestnuts and frozen peas (unthawed) over the lettuce in layers. Spread mayonnaise over the top like a frosting. Sprinkle with sugar and grated cheese. Cover and refrigerate overnight.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Before serving, sprinkle crumbled bacon over the top, and garnish with tomato wedges, slices of hard-cooked egg, and parsley.

Lavender Chicken

Ingredients

4 skinless, boneless chicken breast halves
12 sprigs fresh lavender
8 slices bacon
salt and pepper to taste
1 pinch red pepper flakes, or to taste
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place three sprigs of lavender on top of each chicken breast half. Wrap two slices of bacon around each piece of chicken keeping the lavender inside. Place chicken into a shallow baking dish. Season with salt, pepper, and red pepper flakes.

Position the baking dish on the top shelf in the preheated oven, and bake chicken for 20 minutes, turning once. Turn again so the lavender is on top, and sprinkle with shredded cheese. Continue baking 10 minutes, or until cheese has melted and chicken juices run clear.

Ingredients

6 slices bacon
3 tomatoes
9 medium slices onion
6 slices processed American
cheese
18 slices sourdough bread

Directions

Preheat the broiler.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown but still soft. Drain, slice into thirds and set aside.

Slice each tomato into 6 slices, then halve the slices. Halve the onion slices. Cut the cheese slices into thirds.

On a large baking sheet, arrange the bread slices in a single layer. Top with cheese, tomato, onion and bacon.

Broil 5 minutes, or until the bacon is golden brown.

Cabbage Salad II

Ingredients

1 small head green cabbage,
cored and shredded
1 carrot, peeled and shredded
1 small green bell pepper, seeded
and chopped
1 small onion, chopped
3 tablespoons mayonnaise
2 tablespoons white vinegar
1 tablespoon sugar
1/4 teaspoon salt
4 slices bacon

Directions

In a large bowl, toss together the cabbage, carrot, green pepper and onion. In a small bowl, whisk together the mayonnaise, vinegar, sugar and salt. Pour over the cabbage mixture, and toss to coat. Cover and refrigerate for at least 4 hours, or overnight.

Place the bacon in a large deep skillet. Cook over medium heat until evenly browned, turning occasionally. Drain, cool and crumble. Toss crumbled bacon with salad just before serving.

Shaved Brussels Sprouts with Bacon and

Ingredients

4 pounds Brussels sprouts,
trimmed and thinly sliced
6 slices bacon, chopped
1/3 cup sliced almonds
2 tablespoons minced garlic
2 tablespoons red wine vinegar
salt and pepper to taste

Directions

Fry bacon in a large deep skillet over medium heat until browned and crisp, 5 to 10 minutes. Remove bacon with a slotted spoon and set aside on paper towels.

Add the garlic and almonds to the fat in the skillet and cook briefly over medium heat until toasted. Add the Brussels sprouts and quickly toss to coat with the hot oil. Sprinkle the red wine vinegar over the sprouts and toss again to coat. Cook, stirring frequently, until sprouts are wilted. Remove from the heat, stir in the bacon and season to taste with salt and pepper.

Fudgy Bacon Supreme

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 pinch salt
1 1/2 teaspoons vanilla extract

1 cup heavy cream
9 ounces milk chocolate, chopped

12 slices good-quality bacon, partially frozen
1 pinch salt

Directions

For fudge, melt chocolate chips in a saucepan over very low heat . When the chips are nearly all melted, stir in the condensed milk until the mixture is very smooth and creamy, and add the vanilla extract and a pinch of salt. Pour the fudge into a square 9x9-inch pan, and refrigerate until firm, at least 2 hours.

For ganache topping, place heavy cream and chopped milk chocolate into the top of a double boiler over simmering water, and stir until the chocolate has melted and the mixture is smooth. Remove from heat, and pour the ganache over the chilled fudge in an even layer. Return to refrigerator for at least 2 more hours to chill.

Slice bacon into 1/2-inch squares, and place into a large, deep skillet. Cook over medium heat, stirring occasionally, until evenly browned and very crisp, about 10 minutes. Drain the bacon on a paper towel-lined plate. Sprinkle bacon bits with a pinch of salt.

Spread the bacon bits over the ganache layer, pressing the bacon lightly into the fudge. Return to refrigerator, chill until bacon is cooled, at least 30 minutes; cut into squares.

Chicken Hobo

Ingredients

1 pound peppered bacon
3 medium potatoes, chopped
3 medium carrots, peeled and chopped
1 medium onion, chopped
4 skinless, boneless chicken breast halves
1/2 cup butter
garlic salt to taste

Directions

In a skillet over medium-high heat, cook the bacon until evenly brown. Drain, chop coarsely, and set aside.

On 4 large squares of heavy duty aluminum foil, evenly distribute the potatoes, carrots, and onion. Arrange the chicken breasts over the vegetables, and sprinkle with the chopped bacon. Top each with 2 tablespoons butter, and season with garlic salt. Fold the foil over the ingredients, and tightly seal.

Preheat an outdoor grill for medium-high heat.

Place foil packets on the grill, and cook for 20 minutes, or until chicken is no longer pink and juices run clear.

Crunchy Green Bean Casserole

Ingredients

4 slices bacon
1 (10.75 ounce) can condensed cream of mushroom soup
1 (8 ounce) can water chestnuts, drained and chopped
3/4 cup milk
2 (15 ounce) cans green beans, drained
ground black pepper to taste
1 1/3 cups French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a 1-1/2 quart casserole dish, mix together the bacon, soup, water chestnuts, milk, green beans and pinch of black pepper.

Bake for 30 minutes or until heated through.

Stir and top with French fried onions. Bake for 5 additional minutes or until onions are golden brown.

Loaded Tortillas

Ingredients

2 (7 inch) flour tortillas
1/2 cup refried beans
1/2 cup salsa
1/2 cup shredded mozzarella
cheese
1/2 cup shredded Cheddar
cheese
1/3 cup real bacon bits
1/4 cup chopped tomato
1/4 cup chopped green onion

Directions

Place tortillas on an ungreased baking sheet. Spread with beans and salsa. Top with cheeses, bacon and tomato. Broil 4 in. from the heat for 4-6 minutes or until cheese is melted and edges of tortillas are lightly browned. Sprinkle with onions.

Corn O'Brien

Ingredients

2 slices bacon, cut into 1/2 inch pieces
1/4 cup minced white onion
2 tablespoons green bell pepper, chopped
2 cups whole kernel corn, drained
1 tablespoon chopped pimento peppers
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium heat, stirring until evenly browned, about 10 minutes. Drain the bacon on a paper towel-lined plate, leaving the grease in the skillet. Stir the onion and bell pepper into the skillet, and cook until the onion has softened and turned translucent, about 5 minutes. Add the corn, pimentos, and reserved bacon. Cook and stir until heated through, 3 to 5 minutes. Season with salt and pepper before serving.

Bacon Onion Breadsticks

Ingredients

2 tablespoons active dry yeast
2 cups warm milk (110 to 115 degrees F), divided
1 teaspoon sugar
1/2 cup butter or margarine, melted
1 1/4 teaspoons salt, divided
5 1/2 cups all-purpose flour
1 pound sliced bacon, diced
1 medium onion, chopped
1/4 teaspoon pepper
1 egg, beaten
coarse salt

Directions

In a mixing bowl, dissolve yeast in 1 cup warm milk. Add sugar; let stand for 5 minutes. Add butter, 1 teaspoon salt and remaining milk; mix well. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Meanwhile, in a skillet, saute bacon and onion until bacon is crisp; drain. Add pepper and remaining salt. Cool completely. Punch dough down. Turn onto a floured surface; knead bacon mixture into dough. Roll dough into a 14-in. square. Brush with egg; sprinkle with coarse salt. Cut dough in half lengthwise and in thirds crosswise. But each section into six strips. Place 2 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool.

Calico Beans

Ingredients

1/2 cup bacon, chopped
1 pound lean ground beef
1 (15 ounce) can pork and beans
1 (15 ounce) can kidney beans,
drained
1 (15 ounce) can butter beans
1 (15 ounce) can lima beans,
drained
1/2 cup ketchup
1 cup packed brown sugar
1 cup chopped onion
3 tablespoons white wine vinegar
1 teaspoon mustard powder
1/2 cup chopped celery

Directions

Preheat oven to 350 degrees F (175 C).

Place bacon and ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a four quart casserole dish, mix together the bacon, ground beef, pork and beans, kidney beans, butter beans, lima beans, ketchup, onion, vinegar, dry mustard and celery.

Cover and bake for 1 hour.

Spicy Pimento Cheese Sandwiches with Avocado

Ingredients

4 slices bacon
1 (3 ounce) package cream cheese, at room temperature
1 cup shredded Cheddar cheese
1 cup shredded Monterey Jack cheese
1/2 cup mayonnaise
1/4 teaspoon salt
ground black pepper, to taste
1/8 teaspoon garlic powder
3 tablespoons pimentos, chopped
1 teaspoon grated onion
jalapeno pepper, seeded and chopped
1/4 teaspoon cayenne pepper
4 slices bread (your choice)
1 avocado - peeled, pitted and sliced

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels.

Place the cream cheese in a bowl, and beat until light and fluffy. Stir in the Cheddar cheese, Monterey Jack cheese, mayonnaise, salt, pepper, garlic powder, pimentos, onion, jalapeno, and cayenne pepper until well blended.

Spread two bread slices with the cream cheese mixture. Top each slice with avocado and bacon, divided evenly. Top with two remaining bread slices to make a sandwich. Cut each sandwich in half to serve.

Mexican Beans

Ingredients

2 pounds dried pinto beans
2 1/2 quarts water
1 pound bacon, coarsely chopped
1 medium onion, chopped
1 medium ripe tomato, chopped
1 fresh jalapeno pepper, chopped
1 bunch fresh cilantro, chopped

Directions

Combine beans and water in a large pot. Bring to a boil, reduce heat, and simmer for 3 hours. Add more water if necessary while beans are cooking.

In a large skillet, cook bacon over medium heat until it is beginning to brown. Stir in onion, and continue cooking until onion is tender. Stir in tomato, and jalapeno, and cook for 2 to 3 minutes. Remove from heat, and stir in cilantro.

Stir bacon and onion mixture into the beans, and continue cooking for 1 hour, or until beans are soft.

Cathie's Clam Chowder

Ingredients

6 slices bacon, diced
2 stalks celery, diced
1 onion, diced
1/4 cup butter
2 tablespoons all-purpose flour
3 (8 ounce) jars clam juice
1 quart half-and-half cream
4 cups minced clams
ground white pepper, to taste

Directions

In a medium skillet over medium heat, cook bacon, celery and onion until onion is translucent. Remove from heat and set aside.

In a large saucepan, melt butter over medium heat. Whisk in flour to form a roux, cooking until bubbly. Whisk in 1 jar of clam juice, until smooth. Stir in onion mixture. Pour in half-and-half, stirring constantly. Stir in clams, reduce heat and simmer 30 minutes.

Season with pepper and serve.

Popcorn Salad

Ingredients

10 slices bacon
3/4 cup mayonnaise
1 cup diced celery
1 1/4 cups shredded Cheddar cheese, divided
1 (8 ounce) can sliced water chestnuts, drained
1/4 cup shredded carrots
2 tablespoons minced fresh chives
6 cups popped popcorn

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the mayonnaise, celery, 1 cup of the cheese, water chestnuts, 1/2 cup bacon, carrots and chives. Mix well. Add popcorn and stir to coat. Sprinkle with remaining cheese and bacon and serve immediately.

Bacon-Wrapped Chicken Stuffed with Spinach

Ingredients

2 tablespoons extra-virgin olive oil
2 teaspoons minced garlic
1 (10 ounce) bag washed fresh spinach
4 skinless, boneless chicken breast halves
1/2 (15 ounce) container ricotta cheese
2/3 cup grated Parmesan cheese
1/2 teaspoon garlic salt
1/2 teaspoon onion powder
2 teaspoons Italian seasoning
salt and pepper to taste
8 slices thick sliced bacon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x13 inch baking dish.

Heat olive oil in a large skillet over medium-high heat. Add garlic; cook and stir until it begins to brown, about 30 seconds. Quickly stir in spinach, and continue cooking until the spinach has wilted. Transfer the mixture into a bowl, and set aside to cool.

Slice through the chicken breast horizontally to within 1/2 inch of one long edge, then open the meat like a book. Place each opened chicken breast in between two pieces of plastic wrap, and pound with a meat mallet to a thickness of 1/4 inch.

Stir the ricotta cheese, Parmesan cheese, Italian seasoning, garlic salt, and onion powder into the cooked spinach until blended. Evenly divide this mixture among the chicken breasts, then roll each into an oblong shape, like a burrito, tucking in the ends. Season to taste with salt and pepper, and sprinkle with Italian seasoning. Wrap each breast with 2 strips of bacon, and secure with toothpicks. Place into the prepared pan.

Bake in preheated oven until the bacon is brown and crispy, and the chicken is no longer pink, 45 to 60 minutes. Remove from oven, and allow to rest for 5 to 10 minutes before removing toothpicks and serving.

Turkey Breast Florentine

Ingredients

1 (3 pound) turkey breast half,
bone removed
5 bacon strips
3/4 cup chopped onion
3 tablespoons all-purpose flour
3/4 teaspoon dried tarragon
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 (4.5 ounce) jar sliced
mushrooms, drained
1 tablespoon butter, melted
1/3 cup cubed process cheese
(Velveeta)

Directions

Cut a lengthwise slit in turkey breast to within 1/2 in. of opposite side; open meat so it lies flat. Cover with plastic wrap and flatten to 1/2-in. thickness. Remove plastic wrap; set aside.

In a skillet, cook two bacon strips until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon; set aside. In the drippings, saute onion until tender. Stir in flour, tarragon, salt and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat.

Refrigerate 1/2 cup sauce. Add the spinach, mushrooms and crumbled bacon to the remaining sauce; spread over turkey breast. Starting at a short end, roll up and tuck in ends; tie with kitchen string. Place on a rack in a greased roasting pan. Brush with butter. Cover loosely with foil.

Bake at 350 degrees F for 1 hour. Remove foil. Cut remaining bacon strips in half; place over the turkey. Bake 25-35 minutes longer or until a meat thermometer reads 170 degrees F. Discard string. Let turkey stand for 10 minutes before slicing. Meanwhile, heat the reserved sauce; stir in cheese until melted. Serve with the turkey.

Savory Stuffed Chicken Breast with Plum Glaze

Ingredients

1 tablespoon olive oil
2 (6 ounce) skinless, boneless chicken breast halves
Salt and pepper to taste
2 pieces cornbread, crumbled
2 slices cooked bacon, crumbled
2 tablespoons minced celery
2 tablespoons minced onion
2 tablespoons butter, melted
1/4 cup chicken stock
1/3 cup chicken stock
1/3 cup plum jam

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat olive oil in a skillet over high heat. Using a paring knife, cut a pocket into the side of each breast. Place into skillet and sear until lightly browned on both sides, but not cooked through. Set aside.

Combine cornbread, bacon, celery, onion, butter, and 1/4 cup chicken stock; mix until well combined. Stuff each breast with cornbread mixture.

Bake in preheated oven for 25 minutes.

While the chicken is baking, bring 1/3 cup chicken stock to a simmer. Whisk in plum jam, and simmer over medium-low heat until most of the chicken stock has evaporated.

Pour plum glaze over chicken breasts, and cook for an additional 10 minutes and the center of the stuffed breast reaches 160 degrees F (70 degrees C).

Chicken Wraps

Ingredients

1 pound skinless, boneless
chicken breast halves
1/2 pound bacon
1 (20 ounce) can pineapple
chunks
18 fluid ounces teriyaki sauce

Directions

Cut chicken into bite-size pieces. Wrap with about 1/3 slice of bacon, thread onto toothpick, and top with pineapple chunk. Marinate for 4 hours or longer in teriyaki sauce.

Preheat oven to 375 degrees F (190 degrees C).

Place marinated appetizers onto parchment lined baking sheets. Bake for 20 minutes, or until chicken is done and bacon golden brown. Drain on paper towels. Serve hot.

Spinach Salad II

Ingredients

4 eggs
8 slices bacon
1 (10 ounce) package fresh spinach
1 small onion, chopped
6 tablespoons vegetable oil
3 tablespoons lemon juice
2 cloves garlic, minced
salt and pepper to taste

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the eggs, bacon, spinach and onion.

In a small bowl, whisk together the oil, lemon juice, garlic and salt and pepper. Pour over salad and toss well to coat.

Salad with Hot Italian Dressing

Ingredients

2 cups torn leaf lettuce
4 green onions, sliced
2 radishes, sliced
1 medium tomato, cut into wedges
3 bacon strips, diced
1 teaspoon all-purpose flour
1/4 cup vinegar
2 tablespoons water
2 tablespoons sugar
3/4 teaspoon dry Italian salad dressing mix

Directions

Arrange the lettuce, onions, radishes and tomato in salad bowls or plates; set aside. In a small skillet, cook bacon until crisp. Remove bacon to paper towels to drain; reserve 1 tablespoon drippings. Add flour to drippings; stir until smooth. Cook over low heat for 3 minutes. Combine vinegar, water, sugar and salad dressing mix; add to skillet. Bring to a boil over medium heat; cook and stir for 2 minutes. Pour over salads. Top with bacon. Serve immediately. Refrigerate leftover dressing for up to 2 weeks.

Grilled Bacon-Wrapped Corn on the Cob

Ingredients

10 ears corn, husked and cleaned
Cajun seasoning to taste
salt and black pepper to taste
1 (1 pound) package sliced bacon
10 12x8-inch sheets aluminum foil

Directions

Preheat an outdoor grill for high heat.

Sprinkle each ear of corn with Cajun seasoning, salt, and pepper, and wrap each ear with 2 slices of bacon, covering the ear as completely as possible. (A big ear might need 3 pieces of bacon.) Wrap the ears in aluminum foil, twisting the ends tightly to seal.

Place the wrapped corn on the preheated grill, and grill on high heat until the corn is hot, about 10 minutes per side. Turn the heat to Low, and grill the corn until the bacon is cooked and the corn is tender, about 45 minutes.

Bacon-Wrapped Grilled Elk Backstrap

Ingredients

2 pounds elk loin (backstrap), cut into 2 ounce pieces
1 tablespoon liquid smoke flavoring
1 tablespoon Worcestershire sauce
1/2 teaspoon garlic powder, or to taste
1/2 teaspoon onion powder, or to taste
1/2 teaspoon black pepper, or to taste
16 slices thick cut bacon

Directions

Preheat an outdoor grill for medium heat.

Season backstrap pieces with liquid smoke and Worcestershire sauce. Sprinkle with garlic powder, onion powder, and pepper. Wrap each piece of meat with a strip of bacon, and place on a metal skewer.

Cook the elk on the preheated grill until the bacon becomes slightly burnt, and the meat has cooked to medium-rare, 15 to 20 minutes.

Cobb Breakfast Casserole

Ingredients

1 1/2 cups diced tomatoes
1/2 cup chopped fresh parsley
1/4 cup vinaigrette
12 eggs
1 cup plain yogurt
1/2 cup milk
8 slices cooked crumbled bacon
1 cup cooked chicken breast,
chopped
2 avocados, diced
1 cup crumbled blue cheese
1 tablespoon chopped fresh
chives
salt to taste
ground black pepper to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly oil a 9x13-inch baking dish.

Toss tomatoes and parsley in vinaigrette. Drain and set aside.

Beat eggs in a bowl; whisk in yogurt and milk. Pour egg mixture into prepared baking dish. Evenly distribute the tomatoes, bacon, chicken, avocados, and blue cheese on the egg mixture. Sprinkle with chives. Season with salt and pepper.

Bake 25 minutes in the preheated oven, until eggs are cooked through, puffy, and beginning to brown.

Bolognese Stuffed Bell Peppers

Ingredients

1/2 cup uncooked white rice
2 tablespoons olive oil, divided
1/8 cup minced carrots
1/8 cup celery
6 bell peppers (any color) stems and seeds removed, cut in half lengthwise
1/2 pound ground beef
1/4 pound pancetta or lightly smoked bacon, diced
1 1/2 cups prepared marinara sauce
1/4 cup red wine
1/2 teaspoon red pepper flakes
1/3 cup heavy cream
1/2 cup grated Parmesan cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover, and simmer for 20 minutes, or until tender and fluffy; set aside.

Heat 1 tablespoon of oil in a large skillet over medium high heat. Cook and stir carrots and celery until tender. Add ground beef and pancetta, and cook until browned and crumbled; drain off any excess liquid, and return to heat. Add marinara sauce, wine, and red pepper flakes, and simmer for 10 minutes. Stir in cream, half of the Parmesan cheese, and rice. Simmer 5 minutes more, or until most liquid has absorbed.

Place peppers in a shallow baking dish, and fill with beef mixture. Drizzle with remaining olive oil and top with remaining Parmesan cheese.

Bake, uncovered, for 30 minutes in the preheated oven. Serve hot.

The Best BLT Sandwich

Ingredients

- 2 slices bacon, cut in half
- 1 teaspoon mustard powder
- 1 teaspoon curry powder
- 1 teaspoon red pepper flakes
- 2 slices bread, toasted
- 2 lettuce leaves
- 3 slices tomato

Directions

Place bacon in a skillet over medium heat. Mix together the mustard powder, curry powder and red pepper flakes. As soon as you turn the bacon over, sprinkle the spice mixture onto the cooked side of the bacon.

Place the lettuce and tomato onto one slice of toasted bread, then top with the seasoned cooked bacon. Top with the other slice of toasted bread.

Breakfast Pita Pockets

Ingredients

2 slices bacon
2 links pork sausage
2 slices Canadian-style bacon
3 eggs, beaten
1 pita bread, cut in half

Directions

Place bacon, sausage, and Canadian-style bacon in a medium skillet over medium heat. Fry until evenly brown; drain. Crumble bacon, and chop sausage.

Mix eggs into the skillet, and scramble with the bacon and sausage until no longer runny.

Place pita bread in a microwave, and heat on High about 30 seconds, until warm. Spoon the egg mixture into the pita bread halves, and serve warm.

Dumpling Soup

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 tablespoon vegetable oil
1 egg
3/4 cup water, or as needed

6 medium potatoes - peeled and cubed
1 teaspoon salt
8 cups water
2 tablespoons butter or margarine
4 ounces sliced bacon, diced
1 large onion, chopped

Directions

In a medium bowl, mix together the flour, baking powder and salt. Crack the egg into a measuring cup, and add enough water to equal 1 cup. Whisk with a fork. Gradually stir the egg-water and oil into the flour mixture with the fork until a soft dough is formed. Use your hands to mix the dough until is smooth and no longer sticky, adding more flour or water as needed. Cover the bowl, and set aside until the potatoes are ready.

Place potatoes in a large pot with the salt and water, and bring to a boil. Cook for 10 to 15 minutes, until potatoes are tender.

Meanwhile, melt the butter in a skillet over medium heat. Add the bacon and onion; cook and stir until onions are golden and bacon is cooked. Set aside.

When the potatoes are cooked, pinch off small pieces of the dough, and drop them into the boiling potato water. Turning the dough in your hand will help keep it from sticking to your fingers. Once all of the dumplings have been added, you can stir in the bacon and onions. Ladle some of the water from the soup into the skillet, and swish it around to clean out all of the tasty bits and juices. Pour back into the soup. Turn off the soup, and let stand for a few minutes before serving.

BLT Soup I

Ingredients

5 slices bacon, diced
2 tablespoons margarine
3 1/2 cups iceberg lettuce,
julienne cut 1 1/2 to 2 inches lo
5/8 cup all-purpose flour
3 1/2 cups hot water
1 tablespoon chicken soup base
3/4 cup chopped tomatoes
1 pinch ground nutmeg
1 pinch ground cayenne pepper
1 cup hot half-and-half cream

Directions

In a heavy 3-quart saucepan cook bacon over medium heat until lightly browned, about 10 minutes. Do not drain fat.

Add butter or margarine and heat until melted. Stir in lettuce and saute 2 minutes. Blend in flour with a wire whisk. Stir over medium heat until well blended and evenly cooked, about 2 to 3 minutes. Remove from heat.

Add hot water, chicken soup base, tomatoes, nutmeg, and red pepper. Heat to boiling, stirring frequently. Reduce heat and gently boil 6 minutes, stirring occasionally, until thickened. Add cream, mixing well. Heat to simmering, stirring frequently. Serve hot, garnished with crumbled bacon bits. ENJOY!

Dirty Piggy-Back Lamb

Ingredients

2 tablespoons olive oil
1 (8 ounce) package sliced fresh mushrooms
8 slices bacon
4 lamb blade chops
1 teaspoon cracked black peppercorns
seasoned salt to taste

Directions

Preheat a grill for high heat.

While the grill warms up, heat the olive oil in a large skillet over medium heat. Add the mushrooms; cook and stir until tender. Set aside.

Season the bacon slices with pepper, and place them on the grill. Cook bacon until crisp, turning once, then set aside. Season the lamb chops with seasoned salt, and place them on the grill. Cook to your desired degree of doneness, about 3 minutes per side for medium.

Serve each chop with two slices of bacon over it, and top with the sliced mushrooms.

Taco Bean Dip

Ingredients

2 (11.5 ounce) cans condensed
bean with bacon soup
1 (1 ounce) package taco
seasoning mix
8 ounces sour cream
1/4 cup salsa
1/2 cup shredded Cheddar
cheese

Directions

Place the soup, seasoning mix, sour cream, and salsa in a slow cooker and mix together. Top with cheese and heat on low until cheese melts, about 1 hour.

Marinated Cauliflower

Ingredients

1 head cauliflower, broken into small florets
1 (8 ounce) bottle Italian dressing
1 cup mayonnaise
1/4 cup bacon bits
1/4 cup grated Parmesan cheese

Directions

Place cauliflower in a large bowl and cover with Italian dressing. Cover and refrigerate overnight.

Drain cauliflower and stir in mayonnaise, bacon bits and cheese.

Shrimp Linguine

Ingredients

1 (12 ounce) package linguine pasta
1/4 pound bacon
2 tablespoons olive oil
3 cloves garlic, minced
2 tablespoons chopped fresh oregano
2 tablespoons chopped fresh basil
3 roma (plum) tomatoes, seeded and chopped
1/2 cup chopped green onions
1 cup half-and-half cream
1/4 cup freshly grated Parmesan cheese
1/4 cup shredded Monterey Jack cheese
1 pound cooked shrimp
1/4 cup toasted pine nuts (optional)

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Heat olive oil in a large skillet over medium heat. Saute garlic, basil, and oregano in oil for 1 minute. Stir in tomatoes and green onions, and saute for 3 minutes. Add bacon, half and half, Parmesan cheese, and Monterey Jack cheese. Cook until cheese is just melted. Stir in shrimp, and cook until heated through, about 2 minutes.

Serve sauce over pasta, and sprinkle with pine nuts.

Cabbage on the Grill

Ingredients

1 medium head cabbage
4 teaspoons butter or margarine,
softened
1 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 teaspoons grated Parmesan
cheese
4 bacon strips

Directions

Cut cabbage into four wedges; place each on a piece of double-layered heavy-duty foil (about 18 in. square). Spread cut sides with butter. Sprinkle with salt, garlic powder, pepper and Parmesan cheese. Wrap a bacon strip around each wedge. Fold foil around cabbage and seal tightly. Grill, covered, over medium heat for 40 minutes or until the cabbage is tender, turning twice.

Fiesta Scrambled Eggs

Ingredients

1/2 cup chopped onion
1/4 cup chopped sweet red pepper
1 jalapeno pepper, seeded and chopped
8 bacon strips, cooked and crumbled
8 eggs, lightly beaten
1 cup shredded Cheddar cheese, divided
1/2 teaspoon salt
1/8 teaspoon pepper
Salsa

Directions

In a large nonstick skillet coated with nonstick cooking spray, saute the onion and peppers until tender. Sprinkle with bacon. Pour eggs over the top; sprinkle with 1/2 cup cheese, salt and pepper. Cook over medium heat, stirring occasionally, until eggs are completely set. Sprinkle with remaining cheese. Serve with salsa.

Kelsey's Cheesy Bacon Breasts

Ingredients

4 skinless, boneless chicken breasts
1 tablespoon vegetable oil
1/4 cup barbecue sauce
2 tablespoons prepared mustard
4 slices bacon, cooked until nearly crisp
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter or margarine in a large skillet over medium high heat. Add chicken breasts and saute until just cooked; don't brown. Place chicken on a lined cookie sheet.

Spread a little barbecue sauce, then a little mustard, evenly on top of each breast. Arrange a bacon slice on each breast, then cover all with cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until chicken is cooked through and juices run clear.

Alsatian Pork and Sauerkraut

Ingredients

4 slices bacon, cut into 1-inch pieces
1 onion, chopped
1 (16 ounce) can sauerkraut, drained
1 1/2 tablespoons dark brown sugar
4 cups chicken broth, plus more if needed
3 potatoes, quartered
1 large Granny Smith apple, cored and sliced
12 juniper berries
6 whole black peppercorns
2 whole cloves
1 sprig fresh parsley
1 bay leaf
4 (6 ounce) boneless pork chops, 1/2 inch thick
1 pound kielbasa sausage, cut into 3-inch pieces

Directions

Place the bacon in a large, deep pot, and cook over medium-high heat, stirring to turn pieces occasionally, until evenly browned, about 10 minutes. Drain the bacon pieces on a paper towel-lined plate. With a paper towel, wipe the bacon grease out of the pot but keep as much of the brown bits as possible. Stir in the onion, sauerkraut, brown sugar, and chicken broth, stirring to dissolve the sugar. Add the potatoes and apple slices.

Place the juniper berries, peppercorns, cloves, parsley, and bay leaf into a small cheesecloth square, and tie the ends together to make a spice bag (or place the spices into a stainless steel tea ball). Place the spice bag into the pot, and add the pork chops and kielbasa sausage pieces. Add more chicken broth, if needed, to just cover the ingredients. Bring the pot to a boil, reduce heat, and simmer until the potatoes are very tender, about 1 hour.

To serve, use a slotted spoon to remove the sauerkraut, potatoes, and apple slices to the center of a serving platter. Arrange bacon, pork chops, and kielbasa pieces around the outside of the platter.

Cowboy Casserole

Ingredients

1/2 pound bacon
1 pound ground beef
1 small onion, chopped
2 (15 ounce) cans baked beans
with pork
1/3 cup barbeque sauce
1 (7.5 ounce) package refrigerated
biscuit dough

Directions

Cook bacon in a large skillet or Dutch oven over medium heat until evenly browned. Drain, and cut into bite size pieces. Set aside. Add hamburger and onion to the skillet, and cook until no longer pink, and the onion is tender. Drain.

Stir bacon, baked beans and barbeque sauce into the ground beef, and bring to a boil. Reduce heat to medium low, and place biscuits in a single layer over the top of the mixture. Cover, and simmer for about 10 minutes, or until the biscuits are done. Place two biscuits on each plate, and spoon beans over.

Snortin' Good Salad

Ingredients

1 head iceberg lettuce, torn
1 medium head cauliflower, cut into florets
1 medium red onion, sliced and separated into rings
1 (10 ounce) package frozen peas, thawed
1/2 cup crumbled cooked bacon
1 cup mayonnaise
1/4 cup sugar

Directions

In a large glass salad bowl, layer the lettuce, cauliflower, onion, peas and bacon. Combine the mayonnaise and sugar; spoon over salad. Cover and refrigerate for 2 hours or overnight. Toss just before serving.

Wild Rice Soup

Ingredients

1 pound ground beef
2 cups chopped celery
2 cups chopped onion
3 cups water
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (6.1 ounce) box quick-cooking
long grain and wild rice mix
5 bacon strips, cooked and
crumbled

Directions

In a 3-qt. saucepan, cook beef, celery and onion until beef is browned and vegetables are tender; drain. Add water, broth, soup and rice with contents of the seasoning packet. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Garnish with bacon.

Country Quiche

Ingredients

8 slices bacon
1 small onion, chopped
4 eggs
2 tablespoons milk
2 tablespoons all-purpose flour
1 teaspoon dried parsley
1/4 teaspoon dried thyme
salt and pepper to taste
1 (9 inch) unbaked pie crust
1/4 cup shredded mozzarella
cheese
1/2 cup shredded Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain (reserving 1 tablespoon of grease) crumble bacon and set aside. Heat reserved bacon grease in skillet and saute onion until soft.

In a large bowl, beat together eggs, milk, flour, parsley, thyme, salt and pepper. Add bacon, onion, mozzarella and cheddar cheese; mix well. Pour mixture into pie crust.

Bake in preheated oven for 45 minutes, or until lightly brown on top and firm in the middle. Serve warm.

Potato Soup VII

Ingredients

1 pound bacon
1 pound margarine
1 onion, chopped
3 cloves garlic, minced
6 carrots, grated
1 stalk celery, chopped
15 potatoes, grated
2 (12 fluid ounce) cans evaporated milk
1/4 cup instant mashed potato flakes
salt and pepper to taste

Directions

Slice bacon into small pieces and fry until crisp; set aside. Put potatoes in large soup pot and add enough water to cover them; simmer. Meanwhile, cook and stir onions, garlic, celery, and carrots in butter until tender.

When the potatoes are tender, stir in cooked vegetables and bacon. Stir in canned cream. When mixture is just starting to boil, add instant potatoes to thicken to desired consistency. Salt & Pepper to taste.

Bubble 'n' Squeak

Ingredients

1/2 medium head cabbage, sliced
3 slices bacon, diced
1 onion, thinly sliced
1 cup cubed cooked ham
1 tablespoon butter
3 cups potatoes - baked, cooled
and thinly sliced
1/2 teaspoon paprika
salt and pepper to taste

Directions

In a medium saucepan, cook cabbage in a small amount of water for about 5 minutes, or until tender. Drain, and set aside.

In a well-seasoned cast iron skillet, cook bacon and onion until onion is soft and bacon is cooked. Add ham, and cook until heated through. Add butter, then mix in the cooked cabbage and potatoes. Season with paprika, salt, and pepper. Cook until browned on bottom, turn, and brown again.

Emilia's Cuban Black Beans

Ingredients

1/4 pound bacon, chopped
2 achiote (annatto) seeds
1 yellow onion, diced
1/4 teaspoon minced garlic, or to taste
1/2 cup chopped fresh parsley
1/4 cup chopped cilantro
1 pound dried black beans, picked over and rinsed
2 tablespoons chopped fresh oregano
1 tablespoon ground cumin
kosher salt to taste
1 tablespoon ground black pepper
1 lime, juiced
2 bay leaves
1/2 cup large pimento-stuffed Spanish green olives, sliced
1/4 cup chopped fresh cilantro
1 teaspoon chopped fresh parsley, or as desired

Directions

In a large pot over medium heat, cook and stir the bacon with the annatto seeds until the bacon pieces are browned, crisp, and colored from the seeds. Stir in onion, garlic, 1/2 cup parsley, and 1/4 cup cilantro; cook and stir the vegetables in the bacon drippings until the onion is translucent, about 5 minutes. Add the beans, oregano, cumin, kosher salt, pepper, lime juice, and bay leaves. Pour in enough water to cover the beans by about 4 inches, and bring to a boil over medium heat.

Cover the pot and simmer the beans and seasonings until tender, about 3 hours, adding water if necessary to prevent burning. Stir in the olives and 1/4 cup cilantro, and simmer for 30 more minutes, uncovered, to reduce excess soupiness if desired. Sprinkle with 1 teaspoon or more of fresh parsley, and serve.

Serbian Pork and Beef Casserole

Ingredients

1/8 cup olive oil
1 pound ground beef
1/4 cup bacon
4 pork hocks, meat removed
2 onions, chopped
1/4 teaspoon salt
1/4 teaspoon pepper
1 (14.5 ounce) can sauerkraut,
drained
2 cups uncooked short-grain
white rice
4 cups chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a large skillet over medium heat. Brown ground beef, bacon, pork meat from hocks, and onions. Season with salt and pepper. Stir in sauerkraut and rice. Transfer contents to a casserole, and stir in chicken broth.

Bake, uncovered, in a preheated oven until rice is cooked, about 30 to 45 minutes. Check liquid level periodically; add water if the casserole is drying out.

Creole Vegetables

Ingredients

1/2 pound bacon
2 tablespoons bacon grease
1/2 cup finely chopped onion
1/2 cup finely chopped green bell pepper
2 cups chopped peeled tomatoes
2 cups chopped fresh green beans
3/4 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups fresh corn kernels, cut from the cob
3 tablespoons all-purpose flour
3 tablespoons water
1 cup evaporated milk

Directions

In a large skillet over medium heat, cook bacon until evenly brown. Set aside, reserving 2 tablespoons bacon fat. Saute onion and green pepper in bacon fat until tender. Stir in tomatoes, green beans, salt, and pepper. Cover, and simmer for 15 minutes. Stir in corn, cover, and continue cooking until vegetables are tender, about 20 minutes.

In a small bowl, mix together flour and water. Stir into vegetables, and cook until thickened, about 2 minutes. Remove from heat, and stir in evaporated milk. Crumble bacon over top. Serve immediately.

Picnic Chicken Pitas

Ingredients

1 (10 ounce) package frozen broccoli florets, cooked and drained
2 cups shredded cooked chicken
1 cup shredded Cheddar cheese
1 medium tomato, chopped
1/4 cup mayonnaise
2 tablespoons prepared mustard
1/2 teaspoon salt (optional)
1/8 teaspoon pepper
4 pita breads, halved
4 bacon strips, cooked and crumbled (optional)

Directions

In a large bowl, combine the broccoli, chicken, cheese and tomato.

In a small bowl, combine the mayonnaise, mustard, salt if desired and pepper; pour over the broccoli mixture and toss to coat. Spoon about 3/4 cup into each pita half; top with bacon if desired.

PHILLY Bacon and Tomato Presto Pasta

Ingredients

8 slices bacon
1/2 cup cherry tomatoes
1 (250 g) tub PHILADELPHIA Herb
& Garlic Cream Cheese Spread
1 cup milk
1/2 cup KRAFT 100% Grated
Parmesan Cheese
salt and pepper
6 cups cooked penne pasta

Directions

Cook 8 slices chopped bacon in a fry pan for 5 min. or until bacon is crisp, stirring occasionally. Drain off fat. Stir in 1/2 cup cherry tomatoes.

Add 1 tub (250g) Philadelphia Herb and Garlic Cream Cheese Spread, 1 cup milk and 1/2 cup Kraft Grated Parmesan; mix well. Cook until hot and bubbly, stirring frequently.

Stir in 6 cups hot cooked penne pasta.

Fried Corn with Bacon

Ingredients

6 ears corn, husked and cleaned
6 slices bacon
1/2 large green bell pepper,
chopped

Directions

Slice corn off of cob and scrape cob to release the milk. Set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

Retain 2 tablespoons of the bacon grease in the pan and fry pepper until just softened. Add the corn and cook until tender. Stir in the crumbled bacon and cook 1 minute more.

Quick Fried Rice

Ingredients

1 (10 ounce) package frozen mixed vegetables
2 eggs
4 cups cooked white rice
6 slices bacon
1/2 cup snow peas
2 carrots, diced
2 tablespoons soy sauce
1/2 teaspoon salt

Directions

Prepare frozen vegetables according to package instructions and set aside.

Scramble the eggs in a medium skillet and chop into small bits; set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving skillet with bacon grease.

Place the rice in the skillet of bacon grease and saute for 2 to 3 minutes, until coated. Mix in soy sauce, mixed vegetables, carrots and peas. Cook for 20 minutes before stirring the bacon and eggs into the rice; cook for another 10 minutes, stirring, and serve.

Venison Wraps

Ingredients

1/2 pound venison tenderloin
3 tablespoons zesty Italian dressing
12 slices bacon
1/4 cup cream cheese
12 slices pickled jalapeno peppers
1/2 teaspoon seasoning salt to taste

Directions

Cut the venison tenderloin into 12 strips lengthwise. Toss with Italian dressing, and allow to marinate for 1 hour in the refrigerator.

Preheat a grill for medium heat.

To assemble the venison wraps, lay a strip of venison on top of a strip of bacon. Place a teaspoon of cream cheese at one end, and top with a slice of jalapeno. Roll up and secure with a skewer. Repeat with remaining ingredients. Season the wraps with desired amount of seasoning salt.

Grill for 10 minutes, then turn over, and continue cooking until the bacon is crisp.

Portuguese Roll-Ups

Ingredients

1 pound sliced bacon
30 dates

Directions

Slice each piece of bacon vertically in half and wrap each piece around a date; place a wooden toothpick through the bacon and date to secure.

Broil at approximately 400 degrees F (200 degrees C) for about 5 to 10 minutes with broiler tray close to heat source.

Turn and broil on other side until nicely browned. Serve hot.

Broccoli Chicken Salad

Ingredients

1 1/2 cups cubed cooked chicken breast
1 1/2 cups fresh broccoli florets
1/4 cup chopped red onion
2 tablespoons salted sunflower kernels
2 tablespoons golden raisins
2 bacon strips, cooked and crumbled
1/3 cup mayonnaise
1 tablespoon sugar
1 tablespoon red wine vinegar

Directions

In a bowl, combine the first six ingredients. Combine the mayonnaise, sugar and vinegar; add to chicken mixture and toss to coat. Refrigerate until serving.

Kickin' Collard Greens

Ingredients

1 tablespoon olive oil
3 slices bacon
1 large onion, chopped
2 cloves garlic, minced
1 teaspoon salt
1 teaspoon pepper
3 cups chicken broth
1 pinch red pepper flakes
1 pound fresh collard greens, cut into 2-inch pieces

Directions

Heat oil in a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon from pan, crumble and return to the pan. Add onion, and cook until tender, about 5 minutes. Add garlic, and cook until just fragrant. Add collard greens, and fry until they start to wilt.

Pour in chicken broth, and season with salt, pepper, and red pepper flakes. Reduce heat to low, cover, and simmer for 45 minutes, or until greens are tender.

Better Slow Cooker Robust Chicken

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves - cut into 1 inch strips
2 tablespoons bacon bits
1/4 cup chopped green olives
1 (14.5 ounce) can diced tomatoes, drained
1 (4.5 ounce) can sliced mushrooms, drained
1 (1.25 ounce) envelope dry chicken gravy mix
1/2 cup red wine
3 tablespoons Dijon mustard
1/4 cup balsamic vinegar

Directions

In a slow cooker, combine the chicken, bacon bits, olives, tomatoes, mushrooms, gravy mix, wine, mustard, and vinegar. Mix together.

Cover slow cooker, and cook on Low setting for 6 to 8 hours.

Czech Cabbage Dish

Ingredients

1 large head cabbage, shredded
1/4 pound bacon, chopped
1 tablespoon vegetable oil
1 small onion, chopped
1 stalk celery, chopped
1/4 cup chopped green bell pepper
3 tablespoons white vinegar
1/2 teaspoon salt
1 teaspoon black pepper

Directions

Bring a large pot of lightly salted water to a boil. Blanche cabbage briefly in boiling water, remove and drain immediately.

In a large skillet, brown bacon over medium heat until opaque; remove and drain on paper toweling.

Remove all but 1 tablespoon of bacon grease from the skillet; add the 1 tablespoon vegetable oil and heat over medium heat. Add onion, celery and bell pepper and saute until crisp-tender.

In a large bowl combine the prepared cabbage, bacon, sauteed vegetable mix (with oil), vinegar, salt and pepper. Mix well and serve warm, or chill and serve later.

Cantaloupe Salad

Ingredients

8 slices bacon
2 bananas, cut into bite-size pieces
2 teaspoons fresh lemon juice
1 cantaloupe, cut into bite-size pieces
1 cup seedless red grapes
1/2 cup poppy seed salad dressing
3 tablespoons chopped green onions

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In a large bowl, toss bananas in the lemon juice. Mix in the cantaloupe and grapes. Just prior to serving, toss with the poppy seed dressing. Garnish with bacon and green onions, and serve.

Onion Brunch Squares

Ingredients

2 large onions, chopped
2 tablespoons butter or margarine
1 tablespoon all-purpose flour
1/2 cup sour cream
1/2 teaspoon salt
1/2 teaspoon caraway seeds
3 eggs, lightly beaten
3 bacon strips, cooked and crumbled
1 (8 ounce) package refrigerated crescent rolls

Directions

In a skillet saute onions in butter until tender; cool. Meanwhile, in a bowl, combine the flour, sour cream, salt and caraway seeds if desired until blended. Add eggs and mix well. Stir in bacon and reserved onions. Unroll crescent roll dough into an ungreased 9-in. square baking pan. Press seams together to seal; press dough 1 in. up the sides of pan. Pour onion mixture into crust. Bake at 375 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean.

Zucchini Skins

Ingredients

3 tablespoons melted butter
1 cup bread crumbs
1/4 cup grated Parmesan cheese
1 pinch garlic powder
4 small zucchini
1 tablespoon olive oil
1 pinch fresh-ground black pepper
3 tablespoons sour cream
1/2 cup bacon bits
1/2 cup shredded mozzarella cheese

Directions

Stir together the melted butter, bread crumbs, Parmesan cheese, and garlic powder in a small bowl; set aside. Slice the zucchini in half lengthwise, remove the seeds with a spoon and rinse under cold water.

Bring a large pot of water to a boil. Cook the zucchini halves in the boiling water until slightly tender but still mostly firm, about 5 minutes; drain and pat dry with paper towels.

Preheat your oven's broiler. Place the zucchini on a broiler pan, hollowed-side facing up. Season each zucchini with the olive oil and pepper

Roast the zucchini under the broiler until sizzling, about 5 minutes; remove from oven. Layer the sour cream, bacon bits, mozzarella cheese, and the breadcrumb mixture in the center of the zucchini halves in equal amounts. Return the zucchini to the oven until the breadcrumbs are brown and the cheese is melted, 1 to 2 minutes.

Sandy's Baked Beans

Ingredients

4 (15 ounce) cans baked beans
with pork
1 small onion, chopped
3 tablespoons bacon grease
3/4 cup brown sugar
1 cup ketchup
2 slices bacon, cut in half

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a 2 quart casserole dish, combine the pork and beans, onion, bacon grease, brown sugar and ketchup. Mix well and top with the bacon strips.

Bake at 300 degrees F (150 degrees C) for 1 1/2 to 2 hours.

Kickin' Portobello Dressing

Ingredients

- 1 (1 pound) loaf French bread, cubed
- 1 (8 ounce) loaf Italian bread, cubed
- 1 pound sliced bacon, diced
- 3 sweet onions, chopped
- 2 1/4 cups chicken stock
- 12 ounces portobello mushroom caps, chopped
- 4 stalks celery with leaves, chopped
- 1/4 cup dried cranberries
- 1/4 cup raisins
- 1/4 cup golden raisins
- 2 teaspoons dried sage
- 1 teaspoon dried rosemary
- 3 eggs, beaten
- 1 teaspoon ground black pepper
- 2 teaspoons salt
- 1 cup butter, melted (optional)

Directions

Preheat the oven to 250 degrees F (120 degrees C). Spread the bread cubes out in a single layer on rimmed baking sheets. Toast in the oven for 20 minutes, or until dry. Cool, and transfer to a large bowl.

Fry the bacon pieces in a large skillet over medium heat until crisp. Remove from the pan to drain on paper towels. Add onions to the pan with the bacon grease: cook and stir over medium heat until starting to turn deep brown, about 15 minutes.

Pour in 1/4 cup of the chicken stock, stirring to remove any bits that are stuck to the bottom of the skillet. Add the celery and mushrooms and season with sage, rosemary, salt and pepper. Drizzle this over the bread cubes, and toss to coat.

Pour the rest of the chicken broth over the bread and add the bacon, cranberries, raisins and golden raisins. The stuffing can be made up to this point up to 3 days in advance.

Preheat the oven to 350 degrees F (175 degrees C). Whisk the salt and pepper in with the eggs and stir into the bread cubes. Transfer to a disposable roasting pan, or a large baking dish. Drizzle melted butter over the top and cover with aluminum foil. If stuffing a turkey, mix in the eggs and melted butter; stuff in to the cavity right before roasting.

Bake for 30 minutes in the preheated oven, then remove the aluminum foil and continue to bake for an additional 10 to 15 minutes, until the top is browned.

Mexican Pintos With Cactus

Ingredients

2 cups dry pinto beans, rinsed
3 tablespoons salt, divided
3 slices bacon, chopped
2 large flat cactus leaves (nopales)
1 jalapeno pepper, seeded and
chopped
2 slices onion

Directions

Place the pinto beans into a slow cooker, and fill to the top with hot water. Add the bacon, 2 tablespoons of salt, jalapeno and onion. Cover, and cook on High for 3 to 4 hours, adding water as needed, until beans are tender.

Remove any thorns from the cactus leaves, and slice into small pieces. Place in a saucepan with 1 tablespoon of salt, and fill with enough water to cover. Bring to a boil, and cook for 15 minutes. Drain and rinse with cold water for 1 minute. Add to the beans when they are soft, and cook for 15 more minutes on High.

Lobster Colorado

Ingredients

4 (8 ounce) beef tenderloin filets
salt and pepper to taste
1/2 teaspoon garlic powder
4 slices bacon
1/2 cup butter, divided
1 teaspoon OLD BAY® Seasoning
8 ounces lobster tail, cleaned and chopped

Directions

Set oven to Broil at 500 degrees F (260 degrees C).

Sprinkle tenderloins all over with salt, pepper, and garlic powder. Wrap each filet with bacon, and secure with a toothpick. Place on a broiling pan, and broil to desired doneness, about 8 to 10 minutes per side for medium rare.

While tenderloins are cooking, melt 1/4 cup of butter over medium heat with 1/2 teaspoon Old Bay® seasoning. Stir in chopped lobster meat, and cook until done. Spoon lobster meat over cooked tenderloins, and return them to the broiler until the lobster meat begins to brown.

While the lobster is in the oven, heat the remaining 1/4 cup of butter in a small saucepan over medium-high heat, cook until it browns, turning the color of a hazelnut. To serve, spoon the browned butter over the steaks, and sprinkle with the remaining Old Bay® seasoning.

Hamburger Quiche

Ingredients

1 (16 ounce) package frozen hash brown potatoes, thawed
1/2 pound ground beef
1 small onion, minced
1 cup milk
2 eggs, beaten
1 tablespoon cornstarch
1/2 pound sharp Cheddar cheese, shredded
1/4 teaspoon liquid smoke flavoring
1 (3 ounce) jar real bacon bits
2 teaspoons Worcestershire sauce
salt
1/4 pound sharp Cheddar cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie dish.

Press hash browns onto the bottom and sides of pie dish. Bake in preheated oven for 25 to 30 minutes, or until it begins to brown.

Meanwhile, place ground beef and onion in a large, deep skillet. Cook over medium-high heat until beef evenly brown. Drain, crumble and allow to cool. In a medium bowl, whisk together milk, eggs and cornstarch. Stir in 1/2 pound shredded cheese and ground beef mixture. Mix in the liquid smoke, bacon bits, Worcestershire sauce and salt. Pour into hash brown crust.

Bake in preheated oven for 20 minutes. Remove from oven, sprinkle 1/4 pound of grated sharp cheddar on top, and place back in the oven. Bake 15 minutes, or until filling is puffed and golden brown. Let stand for 20 minutes before serving.

Stuffed Tomato Basil Chicken

Ingredients

4 (6 ounce) boneless, skinless chicken breasts
1/2 (12 ounce) bottle garlic and herb marinade
16 fresh basil leaves
1 large tomato, thinly sliced
4 slices provolone cheese
12 slices bacon
1/4 cup freshly grated Parmesan

Directions

Place chicken breasts on a cutting board. With a sharp knife, slice chicken breasts horizontally, without slicing them completely in half. Open the chicken breasts like a book. Place chicken and marinade into a large resealable plastic bag. Refrigerate for 30 minutes.

Preheat oven to 500 degrees F (260 degrees C).

Place opened chicken breasts on a broiler pan. Place 4 basil leaves on the bottom half of each chicken breast. Top each with 2 or 3 tomato slices and 1 slice of cheese, and fold over top half of chicken (if necessary, fasten with toothpicks). Wrap 3 slices bacon around each chicken breast.

Cook in preheated oven for 15 minutes. Turn chicken, and cook 15 minutes more. Remove from oven, and sprinkle chicken with Parmesan. Return to oven, and cook until cheese is melted, about 2 to 3 minutes.

Pat's Baked Beans

Ingredients

6 slices bacon
1 cup chopped onion
1 clove garlic, minced
1 (16 ounce) can pinto beans
1 (16 ounce) can great Northern beans, drained
1 (16 ounce) can baked beans
1 (16 ounce) can red kidney beans, drained
1 (15 ounce) can garbanzo beans, drained
3/4 cup ketchup
1/2 cup molasses
1/4 cup packed brown sugar
2 tablespoons Worcestershire sauce
1 tablespoon yellow mustard
1/2 teaspoon pepper

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 2 tablespoons of drippings, crumble and set aside in a large bowl. Cook the onion and garlic in the reserved drippings until onion is tender; drain excess grease and transfer to the bowl with the bacon.

To the bacon and onions add pinto beans, northern beans, baked beans, kidney beans and garbanzo beans. Stir in ketchup, molasses, brown sugar, Worcestershire sauce, mustard and black pepper. Mix well and transfer to a 9x12 inch casserole dish.

Cover and bake in preheated oven for 1 hour.

Chicken Paprikash II

Ingredients

2 tablespoons bacon grease
1 large onion, chopped
3 cloves garlic, chopped
3/4 teaspoon salt
1 teaspoon crushed red pepper flakes
3 tablespoons paprika
1 (2 to 3 pound) whole chicken, cut into pieces
1 cup water
1 (14.5 ounce) can diced tomatoes
2 tablespoons all-purpose flour
1 (8 ounce) container sour cream

Directions

Heat bacon grease in a large skillet over medium heat. Add onion, garlic, salt, red pepper flakes and paprika. Stir together and saute until onion is translucent. Add chicken pieces and pour water over all. Cook over medium heat for 1 hour, adding more water if necessary.

Stir in tomatoes, reserving liquid. Stir liquid into a medium bowl with flour and sour cream; mix until well blended, then slowly add mixture to chicken, stirring constantly. Cook until mixture is thick.

Tossed Salad with Creamy Garlic Dressing

Ingredients

1/4 cup red wine vinegar
1/4 cup water
2 tablespoons finely chopped onion
1 clove garlic, minced
1/3 cup sugar
1/2 cup mayonnaise or salad dressing
1 1/2 cups sour cream
1/4 teaspoon salt
1/4 teaspoon pepper
8 cups torn lettuce
1 large carrot, shredded
3 tablespoons bacon bits
Croutons

Directions

In a small saucepan, combine vinegar, water, onion, garlic; simmer until the onion is tender, about 5 minutes. Add sugar; simmer until dissolved. Cool to room temperature. Stir in mayonnaise, sour cream, salt and pepper. In a large salad bowl, toss the lettuce, carrots and bacon bits; add dressing and toss to coat. Top with croutons if desired.

Tarte a L'oignon (French Onion Pie)

Ingredients

10 slices bacon, cut into 1 inch pieces
5 onions, thinly sliced
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 cup milk
1/2 cup heavy cream
1 tablespoon all-purpose flour
4 eggs
1 pinch ground nutmeg
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the bacon into a skillet, and cook over medium heat until browned. Remove bacon from skillet, reserving 4 tablespoons bacon fat, and drain on paper towels.

Place the onions into the same skillet with the bacon fat, and cook over medium-high heat until evenly browned, about 8 minutes. Season with salt and pepper. Combine the milk and cream in a bowl. Sprinkle the flour over the onions, and stir to blend. Stir in the milk mixture. Cook and stir over medium heat until the mixture thickens. Remove from heat, stir in the bacon, and set aside to cool 10 minutes.

Beat the eggs in a mixing bowl until light colored and frothy. Stir a spoonful of the onion mixture into the eggs. Add another spoonful of the onion mixture, and continue stirring. Repeat, until all the onions have been stirred into the eggs and are thoroughly blended. Pour the mixture into the prepared pie shell. Sprinkle with nutmeg.

Bake in preheated oven until the crust is lightly browned, about 20 minutes. Remove from the oven and cool 5 minutes before serving.

Cheddar Mashed Potatoes

Ingredients

8 medium potatoes, peeled and cubed
1/2 cup sour cream
1/3 cup butter or margarine, softened
1 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
2 bacon strips, cooked and crumbled
1 teaspoon minced chives

Directions

Place potatoes in a saucepan and cover with water; cover and bring to a boil over medium-high heat. Cook for 15-20 minutes or until tender. Drain and mash. Add sour cream, butter, salt and pepper; beat until smooth and fluffy.

Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with cheese, bacon and chives if desired. Bake, uncovered, at 325 degrees F for 20 minutes or until heated through and cheese is melted.

Rigatoni alla Puttanesca e Arrabbiata

Ingredients

3 slices bacon
1 teaspoon olive oil
1 teaspoon garlic, minced
1 pinch red pepper flakes, or to taste
3 tomatoes - peeled, seeded and chopped
5 artichoke hearts, drained and chopped
1/4 cup chopped kalamata olives
1 tablespoon capers, rinsed and drained
salt and pepper to taste
2 cups uncooked rigatoni pasta
2 ounces crumbled feta cheese, for topping
1/4 cup chopped fresh flat-leaf parsley, for garnish

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels, and crumble into large pieces.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the rigatoni pasta and cook until al dente, about 13 minutes. Drain, and place pasta into a large bowl.

Place olive oil in another skillet, and heat over medium-high heat. Stir in the garlic, and cook until fragrant, about 1 minute. Mix in the bacon, red pepper flakes, tomatoes, artichokes, olives, and capers. Cook and stir until heated through, about 5 minutes. Season to taste with salt and pepper.

Add bacon-vegetable mixture to pasta, and toss until evenly mixed. Divide between two serving plates. Sprinkle with feta cheese, and garnish with parsley. Serve immediately.

Roulades with Sauerkraut (Vogelsberger Rolle)

Ingredients

1 large dill pickle
1 1/2 pounds pork loin
6 strips thick sliced bacon
1/4 cup German stone ground mustard
1 (16 ounce) can sauerkraut, drained
salt and black pepper to taste
3 eggs, beaten
2 cups dry bread crumbs
2 tablespoons butter
1 tablespoon olive oil

Directions

Slice the pickle lengthwise into six wedges. Slice pork loin into six thin, wide pieces and lay onto a baking sheet.

Lay a slice of bacon and a slice of dill pickle on one side of each pork loin slice. Divide the mustard and sauerkraut among the pork loin slices. Season with salt and pepper; roll up each slice tightly and secure with toothpicks. Dip each roulade in the beaten egg and then roll in bread crumbs.

Melt the butter in a skillet over medium heat; drizzle in the olive oil. Cook each roulade until they are golden brown, and a thermometer inserted into the center registers 160 degrees F (71 degrees C), 5 to 7 minutes per side. Remove toothpicks before serving.

Cowpoke Beans

Ingredients

1 pound dry pinto beans
4 slices bacon, cooked and crumbled
1/2 teaspoon crushed red pepper flakes
1 clove garlic, chopped
2 tablespoons butter
2 cups chopped onion
1 2/3 cups canned stewed tomatoes
1/4 cup chopped fresh parsley
1/2 teaspoon ground cumin
1/2 teaspoon dried marjoram
1 1/4 tablespoons chili powder
1 teaspoon salt

Directions

Soak pinto beans overnight with plenty of water to cover. Drain, remove to a large cooking pot, and cover with fresh water. Add the bacon, red chile flakes, and garlic. Bring to a boil, then reduce heat and simmer, covered, for about 3 hours.

Melt butter in a large skillet over medium-high heat. Saute onion in butter until tender. Add the tomatoes, parsley, cumin, marjoram, and salt. Simmer over low heat for about 45 minutes to blend the flavors.

When beans are tender, drain off any remaining water. Pour in the tomato mixture, and simmer for an additional 20 minutes, stirring occasionally. Serve hot.

Bacon Scalloped Potatoes

Ingredients

2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup milk
2 medium potatoes, peeled and sliced
2 small onions, sliced
3 bacon strips, cooked and crumbled

Directions

In a saucepan, melt butter. Stir in flour and salt until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

In a greased 1-qt. baking dish, layer the potatoes and onions. Pour white sauce over the top. Cover and bake at 350 degrees F for 65-75 minutes or until potatoes are tender. Sprinkle with bacon.

Egg and Cheese Puffs

Ingredients

1 pound bacon
10 eggs, beaten
1 (16 ounce) container cottage cheese
1 pound Monterey Jack cheese, shredded
1 (7 ounce) can diced green chile peppers, drained

1/2 cup all-purpose flour
1/2 cup butter, melted
1 teaspoon baking powder
1/2 teaspoon salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine eggs, cottage cheese, Monterey Jack cheese, chile peppers and bacon. Cover and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Remove cheese mixture from refrigerator; stir in flour, butter, baking powder and salt. Spoon batter into 24 lightly greased muffin cups.

Bake in preheated oven for 25 to 30 minutes, until puffs are slightly golden on top.

Cheesy Broccoli Macaroni

Ingredients

1 cup frozen chopped broccoli
8 ounces process American
cheese, cubed
2 1/2 cups cooked elbow
macaroni
3 bacon strips, cooked and
crumbled

Directions

In a large saucepan, cook broccoli according to package directions until crisp-tender; drain. Add the cheese; cook and stir over medium-lo heat until cheese is melted. Add macaroni; heat through. Sprinkle with bacon.

Belle and Chron's Spinach and Mushroom Quiche

Ingredients

6 slices bacon
4 eggs, beaten
1 1/2 cups light cream
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups chopped fresh spinach
2 cups chopped fresh mushrooms
1/2 cup chopped onions
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, whip together eggs, cream, nutmeg, salt, and pepper. Stir in bacon, spinach, mushrooms, onions, 3/4 cup Swiss cheese, and 3/4 cup Cheddar cheese. Transfer to the pie crust. Top with remaining cheese.

Bake uncovered in the preheated oven 35 minutes, or until bubbly and lightly browned.

Peggy's Broccoli Casserole

Ingredients

2 (10 ounce) packages frozen chopped broccoli
1 (8 ounce) package cream cheese, softened
2 eggs
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup bacon ranch dressing
1/2 cup sour cream
1/2 cup mayonnaise
1/4 cup chopped onion, or to taste
2 tablespoons all-purpose flour
2 cups shredded Cheddar cheese
1 cup herb-seasoned stuffing mix
1 tablespoon melted butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 2 quart casserole dish with cooking spray.

Place the frozen broccoli into a large saucepan and cover with water, and bring to a boil over high heat. When the water has come to a boil and the broccoli is no longer frozen, drain in a colander set in the sink.

While waiting for the broccoli to come to a boil, beat the cream cheese and eggs in a large bowl until smooth. Add the condensed soup, ranch dressing, sour cream, mayonnaise, onion, and flour; mix well. Stir in the drained broccoli along with the Cheddar cheese until evenly mixed. Pour into the prepared baking dish. Toss the dry stuffing mix with the melted butter, and spread evenly over the top of the casserole.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 30 to 35 minutes. Let stand 10 minutes before serving.

BLT Muffins

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon sugar
1 cup milk
1/2 cup mayonnaise
3/4 cup crumbled cooked bacon
1/2 cup chopped, seeded plum tomatoes
2 tablespoons minced fresh parsley

Directions

In a large bowl, combine the flour, baking powder and sugar. In a separate bowl, beat the milk and mayonnaise until smooth. Stir into the dry ingredients just until moistened. Fold in the bacon, tomatoes and parsley.

Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Mashed Potato Quesadilla

Ingredients

2 cups mashed potatoes
6 slices cooked bacon, crumbled
1/4 cup sliced green onions
8 flour tortillas
2 cups shredded Cheddar cheese
2 tablespoons softened butter
1 cup salsa
1/4 cup sour cream

Directions

Stir together the mashed potatoes, bacon, and green onions. Spread the mashed potato mixture onto one side of half of the tortillas, spreading to within 1/2 inch of the edges. Sprinkle the shredded cheese on top of the mashed potatoes and top with the remaining tortillas. Lightly butter each side of the quesadillas.

Preheat a large skillet over medium heat. Place a quesadilla into the preheated pan, and cook until golden brown and crispy, then turn over, and continue cooking on the other side until browned, 2 to 3 minutes per side. Repeat with remaining quesadillas. Serve with salsa and sour cream.

Mahi Mahi Rockefeller

Ingredients

1 pound bacon
4 (6 ounce) mahi mahi fillets
1 pinch garlic salt, or to taste
1 pinch ground black pepper, or to taste
1 tablespoon butter
6 green onions, chopped
3 cloves garlic, chopped
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 dashes hot pepper sauce, or to taste
1/4 cup evaporated milk, plus more as needed
2 cups shredded Monterey Jack cheese
1/2 cup shredded Parmesan cheese

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, then chop. Set aside. Season mahi mahi with garlic salt and pepper. Heat a skillet over medium heat. Cook mahi mahi until it flakes easily, 10 to 15 minutes. Remove from skillet and place each fillet on a baking dish.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

While the fish is cooking, melt the butter in a separate skillet. Stir in the green onions, garlic, and spinach. Cook and stir until heated through, 2 to 3 minutes. Stir in the chopped bacon, hot pepper sauce, and evaporated milk. Bring to a low simmer, then add the Monterey Jack cheese a little at a time until fully melted. Stir in more evaporated milk, if needed, to create a sauce. Divide the spinach mixture evenly over each mahi mahi fillet. Sprinkle with Parmesan cheese.

Broil in the preheated oven until the cheese has melted and is lightly browned, 3 to 5 minutes more.

Chicken and Corn Chowder

Ingredients

5 slices bacon
12 ounces boneless, skinless chicken breasts, cut in bite size pieces
1/2 cup chopped onion
1/2 cup chopped bell pepper (any color)
1 garlic clove, minced
4 cups chicken broth
1 1/2 cups frozen whole kernel corn
1 (14.75 ounce) can cream-style corn
1/4 cup ArgoB® Corn Starch
1 cup milk
1/2 teaspoon salt
1/4 teaspoon Spice IslandsB® Fine Grind Black Pepper
1 1/2 cups shredded Cheddar cheese

Directions

Cook bacon in a large pot over medium heat until browned and crisp; drain on paper towels and crumble when cool enough to handle. Reserve 2 tablespoons bacon drippings.

Saute chicken, onion, bell pepper and garlic in hot bacon drippings; cook 3 to 5 minutes until chicken is no longer pink and onion begins to soften. Add chicken broth, frozen corn and cream-style corn. Combine corn starch with milk and stir into soup.

Heat to boiling over medium heat, stirring constantly; reduce heat and simmer 15 minutes. Add salt, pepper and cheese; stir until cheese is melted.

Ladle soup into bowls; sprinkle bacon over individual servings.

Pasta with Broccoli and Bacon

Ingredients

1 (16 ounce) package uncooked linguini pasta
6 cups fresh broccoli florets
6 slices bacon
1 cup chopped onion
3 large cloves garlic, minced
1 (28 ounce) jar spaghetti sauce
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place linguini in the pot, and cook for 5 minutes. Stir in the broccoli. Continue cooking 3 to 5 minutes, until linguini is al dente and broccoli is tender; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and return to skillet.

Mix the onion and garlic into the skillet, and cook until onions are tender. Stir in the spaghetti sauce, and cook until heated through. Serve over the cooked pasta and broccoli, and top with Parmesan cheese.

Bacon Cheddar Pinwheels

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/4 teaspoon salt
1/3 cup shortening
3/4 cup milk
1/2 pound sliced bacon, cooked
and crumbled
3/4 cup shredded Cheddar
cheese

Directions

In a bowl, combine the flour, baking powder and salt; cut in shortening. Add milk and mix well. Turn onto a floured surface; knead 6-8 times. Roll into a 16-in. x 10-in. rectangle. Sprinkle with bacon and cheese.

Roll up from a long side. Cut into 15 slices; place cut side down in greased muffin cups. Bake at 450 degrees F for 12-15 minutes or until golden brown. Serve warm. Refrigerate leftovers.

Apple-Bacon Green Beans

Ingredients

6 bacon strips, diced
1 small onion, diced
1 (16 ounce) package frozen cut green beans
1 large tart apple, chopped
3 tablespoons brown sugar
3 tablespoons cider vinegar
2 tablespoons dried parsley flakes
salt and pepper to taste

Directions

In a large skillet, cook bacon and onion over medium heat until bacon is crisp. Stir in the remaining ingredients. Reduce heat; cover and simmer until the apple and beans are tender.

Italian Style Short Ribs

Ingredients

1 tablespoon butter
3 slices bacon, chopped
2 pounds beef short ribs, cut into
2 inch pieces
1 1/2 teaspoons salt
1/8 teaspoon ground black
pepper
1 cup beef broth
2 tablespoons fresh lemon juice
1/4 cup red wine
1/8 teaspoon dried oregano,
crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large heavy saucepan over medium heat, melt the butter and brown the bacon and beef short ribs, stirring constantly for about 10 minutes.

Transfer ribs and bacon to a 2 quart baking dish. Season with salt and pepper. Pour in the beef broth, lemon juice and red wine. Sprinkle in oregano. Mix well and cover the dish.

Bake in the preheated oven 1 1/2 to 2 hours, until the meat may be easily separated from the bone. Spoon off excess fat before serving.

Black Hills Golden Egg Bake

Ingredients

1/2 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1/4 cup butter, cubed
10 eggs
1/2 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 (16 ounce) container small curd cottage cheese
2 cups shredded Cheddar cheese
2 cups shredded Monterey Jack cheese
1/2 pound bulk pork sausage, cooked and drained
6 bacon strips, cooked and crumbled
1 (2.25 ounce) can sliced ripe olives, drained

Directions

In a skillet, saute mushrooms and green pepper in butter until tender. In a mixing bowl, combine eggs, flour, baking powder and salt if desired; mix well. Add mushroom mixture. Stir in remaining ingredients; mix well.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 25-35 minutes longer or until a knife inserted near the center comes out clean.

Grilled Scallop Salad

Ingredients

24 asparagus spears, trimmed
2 tablespoons olive oil
1 teaspoon soy sauce
24 sea scallops
2 cups sliced fresh mushrooms
2 cups torn red leaf lettuce
2 cups torn Bibb lettuce or Boston lettuce
1/4 cup crumbled cooked bacon
1 cup chopped walnuts, toasted
2 tablespoons grated Romano cheese
1/2 cup balsamic vinaigrette salad dressing

Directions

In a large saucepan, bring 6 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry; set aside. In a large resealable plastic bag, combine oil and soy sauce; add scallops. Seal bag and turn to coat. Let stand for 10 minutes.

Coat grill rack with nonstick cooking spray before starting the grill. Grill scallops, uncovered, over medium heat for 7-8 minutes on each side or until the scallops are firm and opaque. Arrange mushrooms on a 9-in. square piece of heavy-duty foil coated with nonstick cooking spray. Grill mushrooms on foil, uncovered, over medium heat for 10-15 minutes or until tender, stirring often.

Arrange the lettuce on four serving plates. Top with asparagus, scallops, mushrooms, bacon, walnuts and cheese. Drizzle with dressing.

Potato Soup a la Inge

Ingredients

5 potatoes, peeled and cubed
5 cubes chicken bouillon
2 1/2 quarts water
salt and pepper to taste
1 dash garlic powder
1 pinch ground nutmeg
1 pint heavy whipping cream
3 green onions, chopped

Directions

In a large pot over high heat, combine the potatoes, bouillon, water, salt and pepper, garlic powder and nutmeg. Cook for about 15 minutes or until potatoes are tender. Add the heavy cream and the green onions. Stir well and allow soup to bubble up, about 5 minutes. Remove from heat and pour into individual bowls. Garnish with bacon bits and enjoy!

Squirrel Legs

Ingredients

8 ounces sliced bacon
16 meaty squirrel legs
Salt and pepper, to taste
1/2 cup all-purpose flour
1/2 cup cornstarch
2 eggs
2 tablespoons milk
1 cup thinly sliced onions
2 tablespoons minced garlic
2 tablespoons minced shallot
1 cup chicken stock
1 bay leaf
1 teaspoon minced fresh thyme

Directions

Cook the bacon in a large skillet over medium heat until crispy; drain on paper towels, cool and crumble; set aside. Reserve grease in the skillet.

While the bacon is cooking, season the squirrel with salt and pepper, and set aside. In a resealable bag, mix together flour and cornstarch. Whisk together eggs and milk until smooth. Dredge the squirrel in the flour mixture, shake off excess flour, then dip into egg mixture, shaking off excess egg. Dredge again in the flour, and set aside.

Pour all but two tablespoons of bacon fat from the skillet, and place over medium-high heat. When the fat is hot, cook the squirrel pieces until golden brown, 3 to 4 minutes per side, then set aside.

Turn heat down to medium; add the onions, garlic, and shallot and cook for 3 minutes, until soft. Pour in the chicken stock, and add the bay leaf and minced thyme. Increase heat to medium-high and bring to a simmer. Add the squirrel, return to a simmer, cover, then turn heat to medium-low. Cook until very tender, about 30 minutes.

Remove the squirrel legs to a serving platter and spoon the sauce over them. Sprinkle with crumbled bacon and serve.

Bahamian Style Peas and Rice

Ingredients

1/4 cup butter
2 ounces sliced bacon, diced
1 large onion, diced
1 stalk celery, diced
1 large tomato, diced
1/2 (6 ounce) can tomato paste
1 tablespoon ketchup
salt and pepper to taste
1 (15 ounce) can pigeon peas,
with liquid
1 2/3 cups water
1 1/2 cups uncooked long-grain
white rice
1 sprig fresh thyme, chopped

Directions

Melt butter in a large, heavy saucepan over medium high heat. Place bacon in the saucepan, and cook until evenly brown. Stir in onion and celery, and cook until tender. Mix in tomato, tomato paste, and ketchup. Season with salt and pepper. Reduce heat to low, and continue cooking about 15 minutes.

Stir pigeon peas and their liquid, water, rice, and thyme into the saucepan. Bring to a boil, cover, and reduce heat. Cook 40 minutes on low, or until all liquid is absorbed. Fluff rice with a fork.

Pasta Fagioli II

Ingredients

3 tablespoons olive oil
7 cloves garlic, whole
1 large onion, finely chopped
6 slices bacon, cut into small pieces
1 pinch red pepper flakes
1 (8 ounce) can tomato sauce
1/2 teaspoon dried basil leaves
1/2 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
1 (15 ounce) can cannellini beans, with liquid
2 quarts water
12 ounces penne pasta

Directions

In a large pot over medium heat pour in olive oil. Saute whole garlic cloves, onion, bacon and red pepper flakes; cook until onion is translucent. Add tomato sauce, basil, oregano, salt and pepper; cook on low for 10 minutes.

Stir in bouillon cubes, cannellini beans and water; cook for 30 minutes. Remove the 7 whole garlic cloves, discard 3 and crush the remaining 4; return to pot. Add uncooked pasta and continue cooking until pasta is done. Mixture should be slightly soupy. Serve immediately.

Simple Delicious Salad

Ingredients

1/4 pound bacon
2 eggs
1/2 head lettuce
1 carrot, shredded
1 tomato, sliced
1 tablespoon corn oil
1 tablespoon red wine vinegar
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place lettuce in a salad bowl along with the carrot and tomato. Sprinkle with bacon and eggs and toss.

Drizzle oil over salad. Add vinegar and salt and pepper to taste.

Bacon Wrapped Bratwurst

Ingredients

4 bratwurst
3 (12 ounce) cans light beer
5 tablespoons brown sugar
1 teaspoon cayenne pepper
6 slices bacon, cut in half

Directions

Poke bratwurst several times with a small fork, and place into a saucepan with the beer. Bring to a boil over high heat, then reduce heat to medium, and simmer for 15 minutes. Remove the bratwurst from the beer, and allow to cool to room temperature.

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil, and place a wire rack on top.

Toss the brown sugar and cayenne pepper together in a large bowl and set aside. Cut each bratwurst into three pieces, wrap each piece with half strip of bacon, and secure with a toothpick. Toss the bratwurst with the cayenne mixture to coat, then place onto the prepared baking sheet.

Bake in preheated oven until the bacon is brown and crisp, 25 to 35 minutes.

Chicken with Red Pepper Cream Sauce

Ingredients

2 tablespoons olive oil, divided
1 medium onion, chopped
2 cups mushrooms, chopped
2 cloves garlic, diced
4 skinless, boneless chicken breast halves - diced
1/2 pound turkey bacon
1 cup frozen peas, thawed
1 (12 ounce) jar roasted red peppers packed in oil, undrained
1 cup sour cream
1 cup fat-free evaporated milk

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat, and saute the onion, mushrooms, and garlic until onions are tender. Remove from skillet and set aside.

Heat remaining olive oil in the skillet over medium heat, and cook the chicken and turkey bacon until chicken juices run clear and bacon is browned and crisp. Return the onion mixture to the skillet, mix in the peas, and reduce heat to low. Simmer, stirring occasionally, while preparing the red pepper and sour cream sauce.

In a small saucepan over medium heat, heat the roasted red peppers and oil until heated through.

In a bowl, mix the sour cream and evaporated milk. Heat in the microwave on High for 1 minute, or until heated through.

In a blender or food processor, blend the red peppers and the sour cream mixture until smooth. Pour over the chicken mixture in the skillet.

Breakfast Bundles

Ingredients

1/2 cup butter or margarine,
softened
2 tablespoons orange juice
concentrate
1 egg, lightly beaten
1 1/2 cups all-purpose flour
2/3 cup sugar
1/2 cup Grape-Nuts cereal
1 teaspoon baking powder
1/2 pound sliced bacon, cooked
and crumbled

Directions

In a mixing bowl, beat butter and orange juice. Add egg; mix well. Combine flour, sugar, cereal and baking powder; stir into butter mixture. Fold in bacon. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 11-13 minutes or until edges are lightly brown. Store in the refrigerator.

Three-Cheese Potatoes

Ingredients

3 large potatoes, peeled and thinly sliced
1 medium onion, chopped
3 tablespoons grated Parmesan cheese
1 tablespoon minced chives
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
2 tablespoons butter
1/2 cup crumbled cooked bacon
1/2 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

In a large bowl, combine the first six ingredients. Transfer to a double thickness of greased heavy-duty foil (about 18 in. square). Dot with butter. Fold foil around potato mixture and seal tightly. Grill, covered, over medium heat for 30-35 minutes or until potatoes are tender, turning once.

Carefully open foil. Sprinkle bacon and mozzarella and cheddar cheeses over potato mixture. Grill 3-5 minutes longer or until cheese is melted.

German Spaghettini

Ingredients

1 pound lean ground beef
1/4 pound Italian sausage
6 slices bacon
1 (15 ounce) can tomato sauce
1 (28 ounce) can canned tomatoes
1/3 cup white sugar
12 ounces spaghettini

Directions

In a skillet over medium heat, brown the ground beef until no pink shows; drain and remove from skillet. Brown Sausage in skillet until cooked through; drain.

Combine in skillet with sausage: browned beef, bacon, tomato sauce, tomatoes and sugar. Simmer 45 minutes.

Bring a large pot of lightly salted water to a boil. Add spaghettini pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 300 degrees F (150 degrees C).

Mix cooked spaghettini with tomato-meat mixture. Pour in casserole dish and bake for 30 minutes.

Kate's Black-Eyed Pea Salad

Ingredients

2 (15 ounce) cans black-eyed peas, drained
1 bunch green onions, chopped
2 stalks celery, chopped
1 medium green bell pepper, chopped
1 (2 ounce) jar diced pimentos, drained
1 (3 ounce) jar bacon bits

1/4 cup sugar
1/4 cup red wine vinegar
1/4 cup olive oil
2 tablespoons balsamic vinegar
salt and pepper to taste

Directions

In a large bowl, mix the black-eyed peas, green onions, celery, bell pepper, pimentos, and bacon bits.

In a separate bowl, mix the sugar, red wine vinegar, olive oil, balsamic vinegar, salt, and pepper. Toss with the salad. Cover and chill at least 3 hours before serving.

Southern Eggs and Biscuits

Ingredients

10 hard-cooked eggs, sliced
1 pound sliced bacon, diced
1/3 cup all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
4 cups milk
2 cups cubed process American cheese

BISCUITS:

1/2 cup shortening
3 cups self-rising flour
1 1/4 cups buttermilk

Directions

Place eggs in the bottom of a greased 13-in. x 9-in. x 2-in. baking dish. In a large skillet, cook bacon until crisp. Drain, discarding all but 1/4 cup drippings. Sprinkle bacon over eggs. Stir flour, salt and pepper into reserved drippings; cook until bubbly. Gradually add milk; cook and stir until thickened and bubbly. Stir in cheese until melted; pour over eggs. For biscuits, cut shortening into flour until mixture resembles coarse crumbs. Stir in buttermilk; knead dough gently six to eight times. Roll out on a lightly floured surface to 1/2-in. thickness. Cut with a 2-1/2-in. biscuit cutter and place on a greased baking sheet. Bake biscuits and eggs at 400 degrees F for 25 minutes or until biscuits are golden brown. Serve eggs over biscuits.

Brussels Sprouts Gratin

Ingredients

1 pound Brussels sprouts,
cleaned and trimmed
2 slices bacon, cut into 1/2 inch
pieces
salt and ground black pepper to
taste
1/2 cup heavy cream
1/4 cup bread crumbs
1/4 cup grated Parmesan cheese
2 tablespoons butter, cut into tiny
pieces

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking dish.

Bring a large pot of lightly salted water to a boil. Add the Brussels sprouts and cook uncovered until tender, about 8 minutes. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Once the Brussels sprouts are cold, drain well, and cut in halves or quarters, depending on size. Set aside.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until limp and lightly browned, about 5 minutes. Reduce heat and stir in the Brussels sprouts. Season with salt and pepper then toss for about 1 minutes to evenly distribute the seasonings. Arrange bacon and Brussels sprouts on the prepared baking dish. Pour cream evenly over the Brussels sprouts, then sprinkle breadcrumbs and Parmesan cheese on top. Distribute pieces of butter over the bread crumbs.

Bake in the preheated oven until golden brown and heated through, 20 to 25 minutes.

BLT Soup

Ingredients

3 tablespoons butter or margarine
2 teaspoons vegetable oil
3 cups cubed French bread
1 pound sliced bacon, diced
2 cups finely chopped celery
1 onion, finely chopped
2 tablespoons sugar
6 tablespoons all-purpose flour
5 cups chicken broth
1 (16 ounce) jar picante sauce
1 (8 ounce) can tomato sauce
1/8 teaspoon pepper
3 cups shredded lettuce

Directions

In a Dutch oven or large saucepan over medium, heat butter and oil. Add the bread cubes; stir until crisp and golden brown. Remove and set aside.

In the same pan, cook bacon until crisp. Drain, reserving 1/4 cup drippings; set bacon aside. Saute celery and onion in drippings until tender. Add sugar; cook and stir for 1 minute. Stir in flour; cook and stir for 1 minute. Add broth, picante sauce, tomato sauce and pepper; bring to a boil. Boil and stir for 2 minutes.

Just before serving, add lettuce and heat through. Garnish with the croutons and bacon.

Easy Smeezy Cheese Ball

Ingredients

1 1/2 cups shredded Cheddar cheese
1/4 cup chopped pecans
1/4 cup bacon bits
3/4 cup mayonnaise
1 teaspoon grated onion

Directions

Mix Cheddar cheese, pecans, bacon bits, mayonnaise, and grated onion in a bowl. Shape into a ball and wrap in plastic wrap. Refrigerate over night.

Cheesy Baked Potatoes

Ingredients

2 large russet potatoes
1 egg, beaten
2 tablespoons milk
2 tablespoons mayonnaise
3/4 cup shredded Cheddar cheese, divided
1/4 teaspoon salt
Dash pepper
2 tablespoons sliced green onion
2 bacon strips, cooked and crumbled

Directions

Bake potatoes at 375 degrees F for 1 hour or until tender. When cool enough to handle, cut a thin slice off the top of each potato; scoop out pulp, leaving a thin shell. In a bowl, mash the pulp, egg, milk, mayonnaise, 1/2 cup of cheese, salt and pepper. Spoon into potato shells. Top with onion, bacon and remaining cheese.

Place in a small ungreased baking pan. Bake, uncovered, at 375 degrees F for 25-30 minutes or until heated through.

Cajun Oyster Pie

Ingredients

3 thick slices bacon
1 tablespoon vegetable oil
2 tablespoons all-purpose flour
3/4 cup milk
18 shucked oysters, drained with liquid reserved
1 teaspoon Worcestershire sauce
1/2 teaspoon Cajun seasoning
2 (9 inch) unbaked 9 inch pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain bacon, reserving 1 tablespoon bacon grease. Crumble bacon and set aside.

Heat bacon grease and vegetable oil over medium heat. Stir in flour and cook until flour is light brown. Slowly whisk in milk and 1 cup reserved oyster liquid. Stir until a thick gravy has formed.

Stir in Worcestershire sauce, Cajun seasoning and oysters. Pour mixture into a 9 inch pie shell and cover with top crust.

Bake in preheated oven for 30 minutes, until crust is golden.

Picnic Bean Casserole

Ingredients

2 (15 ounce) cans pork and beans
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can lima or butter
beans, rinsed and drained
1 medium onion, chopped
1/2 cup packed brown sugar
1/2 cup ketchup
4 bacon strips, cooked and
crumbled

Directions

In a large bowl, combine the beans, onion, brown sugar and ketchup. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with bacon. Cover and bake at 350 degrees F for 1 hour. Uncover; bake 30 minutes longer.

Potato Skillet

Ingredients

4 slices bacon
2 peeled and diced potatoes
1/8 teaspoon garlic salt
1/8 teaspoon seasoning salt
1/8 teaspoon black pepper
3 eggs, beaten
1/4 cup shredded Cheddar
cheese

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Remove bacon slices, reserving grease. Crumble bacon and set aside.

Add potatoes to bacon grease and season with garlic salt, seasoned salt and black pepper. Cook until potatoes are soft.

When potatoes are tender, add crumbled bacon. Pour eggs over potatoes and cook until firm. Spread with cheese and cover with lid until melted.

Split Pea and Ham Soup I

Ingredients

1 cup chopped onion
1 teaspoon vegetable oil
1 pound dried split peas
1 pound ham bone
salt and pepper to taste

Directions

In a medium pot, saute onions in oil or bacon grease. Remove from heat and add split peas, ham bone or chopped ham. Add enough water to cover ingredients, and season with salt and pepper.

Cover, and cook until there are no peas left, just a green liquid, 2 hours. While it is cooking, check to see if water has evaporated. You may need to add more water as the soup continues to cook.

Once the soup is a green liquid remove from heat, and let stand so it will thicken. Once thickened you may need to heat through to serve.

Gramma Beaton's Brown Sugar Beans

Ingredients

1 1/2 pounds dry kidney beans,
soaked overnight
1 pound bacon, diced
1 cup brown sugar
1 small onion, chopped
salt and pepper to taste
2 cups water, or as needed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Place beans in a Dutch oven or large casserole dish. Mix in bacon, brown sugar, and onion; season with salt and pepper. Add just enough water to barely cover the beans.

Cover, and bake for 6 to 8 hours in the preheated oven. Add more water if necessary.

Ferg's Ulster Fry-up

Ingredients

- 2 thick slices Irish bacon
- 2 sausages
- 1 soda bread farl, sliced in half horizontally
- 2 potato bread farls
- 1 tablespoon vegetable oil, or as needed
- 2 slices black pudding
- 1 tomato, halved
- 2 eggs

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large non-stick skillet over medium heat, cook the bacon and sausages, until they are browned. Reserving the fat in the pan, transfer to a heat resistant dish. Keep warm in the oven.

Fry both sides of the potato and soda farls in the reserved fat for a few minutes, or until they are golden and crispy. Meanwhile, heat oil in smaller skillet over medium heat and cook black pudding slices and tomato halves. Transfer everything to the dish in the oven to keep warm.

Crack eggs into the pan with any residual bacon grease, adding more oil to the skillet if necessary. Fry until egg whites are set but yolks are still runny, or to your liking. Divide everything onto 2 separate plates and serve immediately.

Hamburger, Potato, and Kidney Bean Casserole

Ingredients

1 1/2 pounds ground beef
1 onion, finely chopped
2 1/2 pounds potatoes, peeled and diced
1 (15 ounce) can kidney beans, undrained
salt and pepper to taste
1 (10.75 ounce) can condensed tomato soup
4 slices bacon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a skillet over medium heat, cook the ground beef and onion until the beef is evenly brown and the onion is tender. Remove from heat.

Layer 1/2 the potatoes in the bottom of the prepared baking dish, and cover with 1/2 the beef and onion mixture. Spread 1/2 the kidney beans and 1/2 their liquid over the beef and onion, and season with salt and pepper. Repeat the layers, and cover with the tomato soup. Top with the bacon.

Cover and bake 1 hour in the preheated oven. Remove cover and continue baking 1 hour, or until the bacon is crisp and the potatoes are tender.

Crunchy Floret Salad

Ingredients

3 cups fresh broccoli florets
1 1/2 cups fresh cauliflowerets
1/2 pound sliced bacon, cooked
and crumbled
1 cup mayonnaise
2 tablespoons sugar
2 tablespoons cider vinegar
1/4 teaspoon salt
1 1/2 cups shredded Cheddar
cheese

Directions

In a large bowl, combine the broccoli, cauliflower and bacon. In a small bowl, whisk the mayonnaise, sugar, vinegar and salt. Pour over salad and mix well. Cover and refrigerate until serving. Stir in the cheese.

Slow Cooker Homemade Beans

Ingredients

3 cups dry navy beans, soaked overnight or boiled for one hour
1 1/2 cups ketchup
1 1/2 cups water
1/4 cup molasses
1 large onion, chopped
1 tablespoon dry mustard
1 tablespoon salt
6 slices thick cut bacon, cut into 1 inch pieces
1 cup brown sugar

Directions

Drain soaking liquid from beans, and place them in a Slow Cooker.

Stir ketchup, water, molasses, onion, mustard, salt, bacon, and brown sugar into the beans until well mixed.

Cover, and cook on LOW for 8 to 10 hours, stirring occasionally if possible, though not necessary.

Dublin Coddle

Ingredients

1 pound Irish sausages
1 pound bacon
1 pound potatoes, peeled and cut into large dice
2 large onions, roughly chopped
6 carrots, roughly chopped
1 quart chicken stock
1 quart whole milk
salt and pepper to taste

Directions

Place a large Dutch oven over medium-high heat; cook the sausages and bacon in the bottom of the Dutch oven until the bacon is crisp; drain fat from the pan, reserving 1 tablespoon of drippings. Crumble the bacon and halve the sausages.

Heat the reserved drippings to the Dutch oven over low heat along with the crumbled bacon and sausages. Add the onions and carrots; cook and stir until the onions soften, 7 to 10 minutes. Stir in the stock and milk; bring to a simmer until the potatoes are fork tender 30 to 45 minutes. Season with salt and pepper to serve.

Bean and Bacon Salad

Ingredients

10 slices bacon
2 tablespoons vinegar
1/2 cup mayonnaise
2 tablespoons white sugar
1 (15.25 ounce) can kidney beans,
drained and rinsed
1 1/2 cups shredded cabbage
1/2 cup diced celery
2 tablespoons chopped fresh
parsley
1/3 cup finely chopped onion
1 teaspoon salt
1 dash ground black pepper

Directions

In a skillet over medium heat, cook the bacon until crisp. Drain, cool, and crumble.

In a small bowl, whisk together the vinegar, mayonnaise, and sugar.

In a large bowl, mix the bacon, kidney beans, cabbage, celery, parsley, and onion. Season with salt and pepper. Pour the vinegar dressing mixture over the salad, and toss to coat. Refrigerate at least 1 hour before serving.

Stuffed Mushrooms Casino

Ingredients

24 large fresh mushrooms
1/2 cup butter
1 tablespoon all-purpose flour
1/3 cup chopped green onions
1/3 cup sherry
1 (16 ounce) can minced clams,
drained with juice reserved
3 cloves garlic, peeled and
minced
1/2 cup seasoned bread crumbs
ground black pepper to taste
1 teaspoon Italian-style seasoning
1/2 cup bacon bits
1/3 cup grated Romano cheese
1/2 cup butter, melted
1 lemon - cut into wedges, for
garnish

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking sheet.

Remove stems from mushrooms. Reserve and chop approximately 1/2. Arrange mushroom caps in a single layer on the prepared baking sheet so that the edges of the caps touch one another. Set aside.

In a small saucepan over medium heat, melt 1/2 cup butter. Place reserved, chopped mushroom stems in the pan, and slowly cook and stir until soft. Stir in the flour to coat mushroom stems. Mix in green onions, sherry, minced clams and 1/2 their reserved juice (discard remainder), garlic, bread crumbs, pepper, Italian-style seasoning and bacon bits. Continue cooking approximately 3 minutes, until all ingredients are well mixed. Remove from heat and stir in Romano cheese. Allow mixture to cool approximately 5 minutes.

Fill the mushroom caps generously with the mixture. Drizzle with melted butter.

Bake in the preheated oven 20 to 25 minutes, until lightly browned. Serve with lemon wedges.

Broccoli-Cauliflower Salad

Ingredients

1 cup broccoli florets
1 cup cauliflower florets
2 cups hard-cooked eggs, diced (optional)
1 cup shredded Cheddar cheese
6 slices bacon
1 cup mayonnaise
1/2 cup white sugar
2 tablespoons white wine vinegar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a medium sized salad bowl, layer in order the broccoli, cauliflower, eggs, cheese and bacon.

Prepare the dressing by whisking together the mayonnaise, sugar and vinegar. Drizzle dressing over top and serve.

Bacon Wrapped Water Chestnuts II

Ingredients

1 pound bacon
2 (8 ounce) cans water chestnuts
1/3 cup packed brown sugar
1/3 cup mayonnaise
1/3 cup chili sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut each strip of bacon in half. Wrap one strip around one water chestnut. Secure with a wooden toothpick. Place in shallow baking dish.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

While the wraps are baking, in a small mixing bowl combine brown sugar, mayonnaise, and chili sauce to make barbecue sauce. After the wraps have finished baking, transfer them (removing them from the grease) to a second shallow baking dish. Pour the sauce over the wraps.

Bake at 350 degrees F (175 degrees C) for 10 to 15 additional minutes, or until bacon is crispy. Serve hot out of dish with toothpicks.

Corn-Bacon Chowder

Ingredients

2 1/2 pounds potatoes, peeled and cubed
1 pound sliced bacon
2 (10.75 ounce) cans condensed cream of potato soup
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10 ounce) can canned whole kernel corn
2 cups whole milk, or as needed
1/4 teaspoon curry powder, optional
1 pinch salt and black pepper to taste

Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes; drain.

Meanwhile, place bacon in a large deep skillet. Cook over medium-high heat until evenly browned. Drain, crumble, and set aside until potatoes are done.

Add the bacon, potato soup, mushroom soup, corn, milk, and curry powder to the potato pot, and simmer over medium heat at least 15 minutes, stirring often. Season to taste with salt and pepper, and serve.

Pan Fried Spinach

Ingredients

5 slices bacon
2 2/3 tablespoons butter
1/4 cup olive oil
2 tablespoons minced garlic
1 sweet onion, chopped
3 (6 ounce) bags baby spinach leaves
coarse salt and ground black pepper to taste

Directions

In a skillet over medium heat, fry the bacon until evenly brown and crisp. Drain, crumble, and set aside.

Melt the butter and heat the olive oil in a large skillet over medium heat. Mix in the crumbled bacon, garlic, and onion. Cook and stir 2 minutes, then mix in the spinach until evenly coated with the butter and oil. Cover skillet, reduce heat to low, and cook 5 minutes, stirring often, or until spinach is tender. Season with salt and pepper to serve.

Pumpkin Hummus, Caramelized Onion and

Ingredients

1/4 cup olive oil, or as needed
2 pounds onions, thinly sliced
3 tablespoons brown sugar
1/3 cup balsamic vinegar
1/2 pound bacon
10 pieces lavash or other flatbread
5 cups pumpkin hummus
3 Granny Smith apples - peeled,
cored and cut into matchsticks
5 cups shredded fontina cheese

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onions; cook and stir until they turn soft and begin to turn golden brown, about 10 minutes. Stir in the brown sugar, and continue cooking and stirring until the onions are deep brown, about 10 minutes more. Pour in the balsamic vinegar, and simmer until the vinegar has reduced and become syrupy.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate then crumble and set aside.

Preheat an oven to 375 degrees F (190 degrees C).

To assemble the pizzas, spread each piece of lavash with 1/2 cup of pumpkin hummus and place onto a baking sheet. Sprinkle with about 1/4 cup of the caramelized onions. Top with some of the apple and crumbled bacon. Finally, sprinkle with 1/2 cup of fontina cheese.

Bake in the preheated oven until the pizza is hot and the cheese is bubbly and golden brown, about 10 minutes.

Hearty English Muffins

Ingredients

5 eggs, beaten
1/2 cup shredded Cheddar cheese
1/2 teaspoon snipped chives
salt and pepper to taste
4 bacon strips
2 English muffins, split and toasted

Directions

In a bowl, combine the eggs, cheese, chives, salt and pepper. Pour into a non-stick skillet; cook and stir over medium heat until eggs are completely set. Meanwhile, cut bacon strips in half widthwise; cook until crisp. Place two bacon pieces on each English muffin half; top with eggs.

Creamy Squash Soup

Ingredients

3 bacon strips
1 cup finely chopped onion
2 garlic cloves, minced
2 cups mashed, cooked winter squash
2 tablespoons all-purpose flour
1 (12 fluid ounce) can evaporated milk, divided
3 cups chicken broth
1/2 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground nutmeg
Sour cream

Directions

In a saucepan or Dutch oven, cook bacon until crisp; crumble and set aside. Drain all but 1 tablespoon drippings; saute onion and garlic in dripping until tender. In a blender or food processor, puree squash, flour, 1/3 cup milk and onion mixture; add to pan. add broth, curry powder, salt, pepper, nutmeg and remaining milk; bring to a boil over medium heat. Boil for 2 minutes. Top servings with a dollop of sour cream if desired. Sprinkle with bacon.

Chunky Bacon and Potato Soup

Ingredients

3 slices Bob Evans® Bacon, cut into 1/2 inch pieces
1 small leek, white part only, diced
1 (20 ounce) package Bob Evans® Home Fries Diced Potatoes
2 (14 ounce) cans chicken broth
2 cups whole milk
1 cup frozen corn, thawed
1 teaspoon parsley flakes

Directions

In large saucepan over medium heat, cook bacon until crisp. Remove and set aside. In bacon drippings, saute leeks until softened, about 3 minutes.

Add potatoes and chicken broth. Cover and bring to boil, reduce heat and simmer until potatoes are tender, about 15 minutes. Lightly mash with a potato masher. Add milk, corn, parsley and reserved bacon. Heat until hot, about 5 minutes. Refrigerate leftovers.

Mexican Orange Chicken

Ingredients

8 chicken drumsticks
8 chicken thighs
salt and black pepper to taste
1 1/2 cups cubed cooked ham
1 1/2 cups canned pineapple chunks
1 (12 ounce) package bacon slices, cut into 2 inch pieces
1/2 cup raisins (optional)
8 cups freshly squeezed orange juice
1/4 cup chicken bouillon granules
1/4 cup butter, cut into small chunks

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x12-inch baking dish with a cover.

Place the chicken drumsticks and thighs in the prepared baking dish, and sprinkle with salt and pepper. Evenly distribute the ham, pineapple chunks, bacon, and raisins over the chicken.

Stir together the orange juice and chicken bouillon granules in a bowl, and pour the mixture over the top of the dish. Dot the top evenly with chunks of butter.

Cover, and bake in the preheated oven until the chicken is very tender and the sauce has started to reduce, about 1 1/2 hours. Uncover, baste the chicken pieces with the juices in the bottom of the pan, and return to the oven until the chicken is golden, about 30 more minutes.

Green Bean and Bacon Saute

Ingredients

10 slices bacon, diced
1 tablespoon crushed garlic
1/2 teaspoon crushed red pepper flakes
2 (10 ounce) packages frozen whole green beans
salt and pepper to taste

Directions

Cook bacon in a large skillet set over medium-high heat until crisp. Use a slotted spoon to remove bacon pieces and drain them on a paper towel-lined plate. Pour off excess grease from the skillet, leaving about 2 tablespoons in the pan.

Add the garlic and red pepper flakes to the bacon grease and cook over medium-high heat until fragrant, about 1 minute. Add green beans and season with salt and pepper. Cook and stir until beans are tender but still a little crunchy, about 10 minutes. Return bacon to the pan and toss with the beans before serving.

Baked Potato Soup III

Ingredients

4 baking potatoes
2/3 cup butter
2/3 cup all-purpose flour
6 cups milk
1 cup chopped green onions
3/4 teaspoon salt
1/2 teaspoon ground black pepper
12 slices cooked bacon, crumbled
5 ounces shredded Cheddar cheese
1 (8 ounce) container sour cream

Directions

Bake potatoes 1 hour in a 400 degree F (200 degree C) oven. Scoop out the inside of the potatoes and set aside. Reserve the skins for another recipe or discard.

Melt the butter in a large skillet over medium low heat. Stir in the flour to make a roux. Cook about 1 minute, stirring constantly. Gradually pour in the milk while stirring until all the milk has been added. Bring heat to medium and keep stirring until the soup mixture starts to get thick.

Add the potatoes, green onions, salt, ground black pepper, bacon and cheese. Stir well and continue to heat for about 15 minutes, allowing the flavors to blend. Stirring well, mix in the sour cream until well blended with the soup. Serve immediately.

Chicken Veronica

Ingredients

1/4 cup extra-virgin olive oil
2 1/2 pounds chicken breast cutlets, pounded to 1/4 inch thickness
1 cup all-purpose flour for dusting
4 cloves garlic, chopped
1 shallot, chopped
3 tablespoons chopped oil-packed sun-dried tomatoes
3 slices pancetta bacon, finely chopped
3/4 cup good quality dry sherry wine
1/2 cup chicken stock
2 egg yolks
1/2 cup heavy cream
2 tablespoons Brie cheese - rind removed, room temperature
salt and pepper to taste
1 teaspoon chopped fresh parsley

Directions

Heat the olive oil in a large skillet over medium-high heat. Dredge the chicken in flour, shaking off any excess. Fry chicken in the hot oil until brown on both sides. Remove from the skillet and set aside.

Add the garlic, shallot, sun-dried tomatoes and pancetta to the skillet and reduce the heat to medium. Cook and stir for a few minutes, until garlic is fragrant and pancetta is cooked. Stir in the sherry, loosening any bits stuck to the bottom of the pan. Simmer until reduced by half. Stir in the chicken stock and cook until reduced by half again.

Whisk together the egg yolks and heavy cream; mix into the skillet. Season with salt and pepper. Return the chicken to the skillet and cook for a few minutes, until chicken is coated and sauce is thick. Stir in the Brie cheese until smooth. Remove from the heat and sprinkle with parsley. Serve over rice or angel hair pasta.

Christmas Brunch Casserole

Ingredients

- 1 pound bacon
- 1 tablespoon butter
- 2 onions, chopped
- 2 cups fresh sliced mushrooms
- 4 cups frozen hash brown potatoes, thawed
- 1 teaspoon salt
- 1/4 teaspoon garlic salt
- 1/2 teaspoon ground black pepper
- 4 eggs
- 1 1/2 cups milk
- 1 pinch dried parsley
- 1 cup shredded Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a separate skillet, melt the butter and fry onions and mushrooms until tender.

Grease a 9x13 inch casserole dish. Place potatoes in bottom of prepared dish. Sprinkle with salt, garlic salt, and pepper. Top with bacon, then onions and mushrooms.

In a large bowl, beat eggs with milk and parsley. Pour over casserole. Top with grated cheese. Cover and refrigerate overnight.

Preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 1 hour or until set. If preparing and baking the same day, cook for 45 minutes.

Deep Dish Layered Salad

Ingredients

- 2 eggs
- 1 1/2 heads iceberg lettuce - rinsed, dried, and shredded
- 1 cup chopped celery
- 1 cup chopped green bell pepper
- 1 cup chopped green onions
- 2 cups sliced fresh mushrooms
- 2 cups frozen green peas, thawed
- 2 tablespoons bacon bits
- 2 tablespoons grated Parmesan cheese
- 2 cups mayonnaise
- 2 tablespoons brown sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon curry powder

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove the eggs from hot water, cool, peel and chop.

Layer 1/2 of the lettuce in the bottom of a large bowl. Follow with a layer of celery, bell pepper, green onion, mushrooms, peas and egg. Top with remaining lettuce.

Prepare the dressing by whisking together the mayonnaise, brown sugar, garlic powder and curry powder. Spread evenly over top of salad. Sprinkle with bacon bits and Parmesan cheese. Refrigerate until ready to serve.

Greek Stuffed Peppers

Ingredients

1 (8 ounce) package crumbled feta cheese
1 (2 ounce) jar chopped pimento peppers
1 teaspoon Greek seasoning
ground black pepper, to taste
1/4 cup olive oil
2 green bell peppers, cored and cut into quarters
8 slices bacon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir the feta cheese, pimento peppers, Greek seasoning, black pepper, and olive oil together in a bowl; place about 2 tablespoons of the mixture on each of the 8 bell pepper segments. Wrap each segment with a slice of bacon; secure with toothpicks and arrange on a baking sheet.

Bake in the preheated oven until the bacon is brown and beginning to crisp, about 20 minutes. Serve hot.

Party Beans

Ingredients

1 pound sliced bacon
1 1/2 pounds ground round
1 (15 ounce) can baked beans
with pork
1 (15.5 ounce) can white beans,
drained
1 (15.5 ounce) can butter beans,
drained
1 cup packed dark brown sugar
1 cup barbeque sauce
1 (1 ounce) envelope dry onion
soup mix

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, cook bacon until crisp. Drain, crumble, and set aside. In the same skillet, cook and crumble the ground round until evenly browned. Drain.

In a large deep casserole dish or Dutch oven, combine the bacon, beef, baked beans, white beans, and butter beans. Stir in the brown sugar, barbeque sauce, and onion soup mix until well blended.

Bake, uncovered, for 1 hour in the preheated oven.

Beef Tenderloin With Roasted Shallots

Ingredients

3/4 pound shallots, halved lengthwise and peeled
1 1/2 tablespoons olive oil
salt and pepper to taste
3 cups beef broth
3/4 cup port wine
1 1/2 teaspoons tomato paste
2 pounds beef tenderloin roast, trimmed
1 teaspoon dried thyme
3 slices bacon, diced
3 tablespoons butter
1 tablespoon all-purpose flour
4 sprigs watercress, for garnish

Directions

Preheat oven to 375 degrees F (190 degrees C). In 9 inch pie pan, toss shallots with oil to coat. Season with salt and pepper. Roast until shallots are deep brown and very tender, stirring occasionally, about 30 minutes.

In a large saucepan, combine beef broth and port. Bring to a boil. Cook over high heat until the volume is reduced by half, about 30 minutes. Whisk in tomato paste. Set aside.

Pat beef dry; sprinkle with thyme, salt and pepper. In a large roasting pan, set over medium heat on the stove top, saute bacon until golden. Using a slotted spoon, transfer bacon to paper towels. Add beef to pan; brown on all sides over medium high heat, about 7 minutes.

Transfer pan to oven. Roast beef until meat thermometer inserted into center registers 125 degrees F (50 degrees C) for medium rare, about 25 minutes. Transfer beef to platter. Tent loosely with foil.

Spoon fat off top of pan drippings in roasting pan. Place pan over high heat on stove top. Add broth mixture, and bring to boil; stir to scrape up any browned bits. Transfer to a medium saucepan, and bring to simmer. Mix 1 1/2 tablespoon butter and flour in small bowl to form smooth paste; whisk into broth mixture, and simmer until sauce thickens. Whisk in remaining butter. Stir in roasted shallots and reserved bacon. Season with salt and pepper.

Cut beef into 1/2 inch thick slices. Spoon some sauce over, and garnish with watercress.

White Cheddar Macaroni with Bacon and Thyme

Ingredients

1 tablespoon grated Parmesan cheese, or as needed
1 pound mezze (short) penne pasta
1 pound thick sliced bacon, cut into 1/2-inch pieces
1/4 cup butter
1 small onion, chopped
1/3 cup all-purpose flour
4 cups milk
1 teaspoon dried thyme leaves
sea salt and cracked black pepper to taste
1/4 cup grated Parmesan cheese
3 1/2 cups shredded sharp white Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish, and sprinkle 1 tablespoon Parmesan cheese around the inside of the dish.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the penne, and return to a boil. Cook the penne uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Place the bacon pieces into a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Retain 1/4 cup of bacon drippings. Set the bacon pieces aside.

Melt butter and bacon drippings together in a large saucepan over medium heat, and cook and stir the onion until translucent, about 5 minutes. Whisk in the flour, stirring frequently until the mixture forms a smooth paste. Whisk in the milk, a little at a time, and bring the mixture to a simmer, whisking constantly until thickened. Stir in the thyme, salt, and pepper, and then whisk in 1/4 cup Parmesan and 3 cups Cheddar cheese, stirring constantly until the Cheddar cheese has melted and the sauce is smooth and thick.

Stir the cooked penne pasta into the cheese sauce, then lightly mix in the cooked bacon. Spread the mixture into the prepared baking dish and sprinkle 1/2 cup Cheddar cheese over the top. Cover the dish with foil.

Bake in the preheated oven until the pasta is hot and bubbling, about 25 minutes. Remove the dish from the oven, and turn on the broiler. Remove the foil, and broil the dish until the cheese topping is browned and crisp, about 5 minutes.

Pork Chops Stuffed with Smoked Gouda and

Ingredients

2 ounces smoked Gouda cheese, shredded
4 slices bacon, cooked and crumbled
1/4 cup chopped fresh parsley
1/8 teaspoon ground black pepper
2 (2 1/4 inch thick) center-cut, bone-in pork chops
1 teaspoon olive oil
1/4 teaspoon salt
ground black pepper

Directions

Preheat an outdoor grill for medium heat.

In a small bowl, combine the cheese, bacon, parsley, and 1/8 teaspoon black pepper.

Lay the chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, going all the way to the bone, but leaving the sides intact. Stuff cheese mixture into pocket, and close with a wooden toothpick. Brush meat with oil, and season with salt and more black pepper.

Lightly oil the grill grate. Grill over medium heat for 5 to 8 minutes on each side, or until pork is done. Careful not to overcook!

Vera Cruz Tomatoes

Ingredients

4 firm ripe tomatoes
3 slices bacon
1/4 cup chopped onion
8 ounces fresh spinach, stems
snipped
1/2 cup sour cream
1/4 teaspoon hot pepper sauce
salt to taste
1/2 cup shredded Mexican cheese
blend

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease an 8x8 inch baking dish.

Cut tops from tomatoes; remove seeds and membranes. Place tomato shells upside down on paper towels to drain until filling.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, reserve drippings. Crumble bacon and set aside. Return 2 tablespoons of drippings to skillet.

Cook onion in the bacon drippings until tender, about 5 minutes. Stir in spinach; cook and stir until wilted, about 2 minutes. Remove from heat. Stir in sour cream, reserved crumbled bacon, and hot pepper sauce.

Sprinkle tomato shells with salt; fill evenly with bacon and spinach mixture. Place tomatoes in prepared baking dish.

Bake in preheated oven until hot, 20 to 25 minutes. Remove, and top evenly with the shredded cheese. Return to the oven; bake until cheese is melted, about 5 minutes.

Vidalia Onion Spinach Salad

Ingredients

CROUTONS;

4 cups soft bread crumbs

1/3 cup finely chopped Vidalia or other sweet onion

1 tablespoon dried parsley flakes

6 tablespoons butter, melted

1 egg, lightly beaten

oil for frying

DRESSING:

1/3 cup chopped Vidalia or other sweet onion

1/3 cup cider vinegar

1/3 cup honey

1 teaspoon Dijon mustard

10 tablespoons olive oil

1 teaspoon poppy seeds

SALAD:

16 cups torn fresh spinach

1/2 pound sliced bacon, cooked and crumbled

1 medium Vidalia or other sweet onion, sliced and separated into rings

Directions

In a bowl, combine the bread crumbs, onion and parsley. Stir in butter and egg; mix well. Shape into 1/2-in. balls. In an electric skillet, heat 1 in. of oil to 375 degrees F. Fry croutons for 10-15 seconds, turning to brown all sides. Drain on paper towels.

For dressing, combine onion, vinegar, honey and mustard in a blender or food processor; cover and process until smooth. While processing, gradually add oil in a steady stream. Stir in poppy seeds. In a salad bowl, toss the spinach, bacon, onion rings and croutons. Serve with dressing.

River Omelets

Ingredients

10 eggs
1/3 cup milk
1/2 teaspoon salt
4 dashes hot pepper sauce, or to taste
1/2 pound bacon - cooked, and chopped into bite-size pieces
1 (4 ounce) can black olives, drained
2 roma (plum) tomatoes, chopped
1/4 cup green onions, chopped
1/3 cup mushrooms, sliced
3/4 cup Colby-Monterey Jack cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat an 8 inch square baking dish with non-stick cooking spray.

In a large bowl, combine eggs and milk. With an electric mixer, beat until frothy. Blend in salt and hot pepper sauce. Stir in bacon, olives, tomatoes, green onions, mushrooms and cheese. Pour into prepared pan, and cover with lid or aluminum foil.

Bake in preheated oven for 40 to 50 minutes, or until eggs are set in the center.

Cheddar-Bacon-Asparagus Strata

Ingredients

1 pound bacon
1 pound fresh asparagus, trimmed
8 eggs
2 cups milk
1/4 teaspoon dry mustard powder
1/2 teaspoon salt
1/8 teaspoon pepper
1 (1 pound) loaf sliced bread,
crusts removed
1 cup shredded Cheddar cheese
1/4 cup diced onion
1/2 red bell pepper, diced
1 cup shredded Cheddar cheese

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside.

Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Cover and bring the water to a boil. Add the asparagus, cover, and steam until bright green but still crunchy, about 5 minutes. Remove asparagus and set aside.

In a large bowl, whisk together eggs, milk, dry mustard, salt, and pepper until smooth and well combined.

Grease a 9x13-inch baking dish. Layer the bread slices into the bottom of the dish, cutting and fitting extra slices as needed to fill spaces. Sprinkle 1 cup of Cheddar cheese over the bread, followed by the diced onion. Arrange asparagus spears and red bell pepper in a layer over the onion. Sprinkle crumbled bacon over the red bell pepper; top with another layer of bread slices, cutting and filling in spaces as before. Pour the egg-milk mixture evenly over the casserole, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Bake the casserole for 50 minutes; sprinkle 1 cup shredded Cheddar cheese over the top of the casserole, return to the oven, and bake until the cheese is melted and bubbling and a knife inserted into the center of the casserole comes out clean, 10 to 15 more minutes.

Stuffed Pattypan Squash

Ingredients

6 pattypan squash, stem and blossom removed
6 slices bacon
1/2 cup diced onion
1 1/2 cups soft bread crumbs
1/4 cup freshly grated Parmesan cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring one inch of water to a boil in a saucepan over medium-high heat. Add squash, cover, and cook for 10 minutes, or until a fork can pierce the stem with little resistance. Drain, and slice off the top stem of the squash. Use a melon baller to carefully scoop out the centers of the squash. Reserve all of the bits of squash.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon to paper towels, and set aside. Saute onion in bacon drippings. Chop the reserved squash pieces, and saute them with the onion for one minute.

Remove the skillet from heat, and stir in the breadcrumbs. Crumble the bacon, and stir into the stuffing along with the Parmesan cheese. Season to taste with salt and pepper. Stuff each squash to overflowing with the mixture, and place them in a baking dish. Cover the dish loosely with aluminum foil.

Bake for 15 minutes in the preheated oven, or until squash are heated through.

Easy Mini Quiches

Ingredients

6 slices bacon, chopped
1 onion, chopped
3 eggs
3/4 cup buttermilk baking mix
1 1/2 tablespoons chopped fresh parsley
2 cups shredded American cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease 2 mini muffin pans. In a large skillet over medium heat, fry bacon and onion together for about 5 minutes, or until bacon is crisp. Drain and set aside.

In a medium bowl, beat the eggs. Stir in the baking mix, parsley, shredded cheese, bacon and onion. Spoon into greased muffin cups.

Bake for 10 to 15 minutes in the preheated oven, or until the tops are lightly browned. Allow mini quiches to cool in the pan before carefully removing with a small knife or spatula.

Pimiento Potato Salad

Ingredients

1/2 cup mayonnaise
1/4 cup chopped celery
2 tablespoons chopped onion
2 tablespoons chopped pimientos
1 tablespoon cider vinegar
2 teaspoons spicy brown mustard
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups cubed cooked potatoes
2 tablespoons crumbled cooked
bacon

Directions

In a bowl, whisk the mayonnaise, celery, onion, pimientos, vinegar, mustard, salt and pepper until smooth. Add potatoes and bacon; stir to coat. Refrigerate until serving.

Yellow Squash

Ingredients

2 slices bacon
2 medium yellow squash, thinly sliced
1/2 medium onion, thinly sliced
1 jalapeno pepper, chopped (optional)
1 dash soy sauce
salt and pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Cook until crisp. Remove bacon from pan, and set aside. Add the squash, onion, and jalapeno to the skillet. Fry in the bacon drippings until tender, but still firm, stirring frequently. Crumble bacon into the skillet, and season with soy sauce, salt and pepper. Stir, to blend in seasonings, and serve.

Bacon Wrapped Pineapple and Water Chestnuts

Ingredients

2 (8 ounce) cans whole water chestnuts, drained
1 teaspoon garlic powder
1 1/4 cups soy sauce

24 slices thick sliced bacon, cut in half
1 (15 ounce) can pineapple chunks, drained
toothpicks
1 cup brown sugar

Directions

Stir the water chestnuts together with the garlic powder and soy sauce in a small bowl. Set aside to marinate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Drain the water chestnuts, discarding the soy sauce. Place a pineapple chunk in the center of each piece of bacon, then place a water chestnut on top of that. Fold the ends of the bacon over the water chestnut, and secure with a toothpick. Repeat with the remaining bacon, pineapple, and water chestnuts. Gently toss the bacon-wrapped chestnuts with brown sugar in a bowl, then place onto the prepared baking sheet.

Bake in the preheated oven for 25 minutes, then turn the pieces over, and continue baking 15 to 35 minutes longer until the bacon has cooked to your desired degree of doneness. Briefly drain on a paper towel-lined plate, and serve hot.

Pineapple Bacon Burgers

Ingredients

2 pounds lean ground beef
1/2 cup prepared barbecue sauce
1 (8 ounce) can sliced pineapple
8 slices bacon

Directions

Prepare grill for indirect cooking.

In a large bowl, mix together hamburger meat and barbecue sauce. Season with salt and pepper.

Shape mixture into 4 large patties. Place a slice of pineapple on top of each. Crisscross 2 bacon strips around each burger, and secure with toothpicks.

Brush oil on grate. Place burgers on grill over medium low heat. Cook, covered, until the burger is cooked through. Turn often to avoid burning the bacon.

Boilermaker Tailgate Chili

Ingredients

2 pounds ground beef chuck
1 pound bulk Italian sausage
3 (15 ounce) cans chili beans, drained
1 (15 ounce) can chili beans in spicy sauce
2 (28 ounce) cans diced tomatoes with juice
1 (6 ounce) can tomato paste
1 large yellow onion, chopped
3 stalks celery, chopped
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
2 green chile peppers, seeded and chopped
1 tablespoon bacon bits
4 cubes beef bouillon
1/2 cup beer
1/4 cup chili powder
1 tablespoon Worcestershire sauce
1 tablespoon minced garlic
1 tablespoon dried oregano
2 teaspoons ground cumin
2 teaspoons hot pepper sauce (e.g. Tabasco[®])
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
1 teaspoon paprika
1 teaspoon white sugar
1 (10.5 ounce) bag corn chips such as Fritos[®]
1 (8 ounce) package shredded Cheddar cheese

Directions

Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.

Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chile peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.

To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

Broccoli Cheese Fan

Ingredients

3 1/4 cups all-purpose flour
1 tablespoon sugar
1 (.25 ounce) package quick-rise yeast
1 teaspoon salt
1 cup water
1 tablespoon butter or margarine, softened
1 1/2 cups finely chopped broccoli, cooked and drained
1 cup shredded Cheddar cheese
5 bacon strips, cooked and crumbled
1 egg
1/2 teaspoon dried minced onion
1/2 teaspoon dried oregano
1 egg white
1 tablespoon cold water

Directions

In a mixing bowl, combine 2-1/4 cups flour, sugar, yeast and salt. In a saucepan, heat water and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes. Cover and let rest for 10 minutes.

Meanwhile, in a bowl, combine broccoli, cheese, bacon, egg, onion and oregano. On a lightly floured surface, roll dough into a 16-in. x 9-in. rectangle with a 16-in. side facing you. Spoon broccoli mixture lengthwise over top two-thirds of dough to within 1 in. of edges. Starting at the plain long side, fold dough over half of filling; fold over again. Pinch seams to seal and tuck ends under. Place, seam side down, on a greased baking sheet. With a sharp knife, cut into eight strips to within 1 in. of pinched edge. Separate strips slightly; twist to allow filling to show. Place a large shallow pan on the counter; fill half full with boiling water. Place baking sheet containing bread over the water-filled pan. Cover and let rise until doubled, about 15 minutes. Beat egg white and cold water; brush over dough. Bake at 400 degrees F for 25 minutes or until golden brown. Remove from pan to a wire rack. Serve warm. Refrigerate leftovers.

Red Broccoli Salad

Ingredients

2 pounds bacon
1 large head fresh broccoli,
chopped
3/4 cup chopped celery
1/4 cup minced green onions
1/4 cup diced red onion
1 1/2 cups seedless grapes,
halved
3/4 cup blanched slivered
almonds
1/4 cup white sugar
2 tablespoons distilled white
vinegar
1 cup mayonnaise

Directions

Place bacon in a large skillet. Cook, turning frequently, over medium high heat until evenly browned. Cool, and then crumble.

Preheat oven to 300 degrees F (150 degrees C). Spread slivered almonds on a cookie sheet. Bake for approximately 12 to 14 minutes or until lightly browned, turning once during toasting. Cool.

In a small bowl, mix together mayonnaise, sugar, and vinegar. Set aside.

In a large bowl, combine broccoli, crumbled bacon, celery, green onions, red onions, grapes, and toasted almonds. Toss with mayonnaise dressing. Chill for several hours in the refrigerator.

Crunchy Tossed Salad

Ingredients

1/2 cup vegetable oil
1/4 cup sugar
2 tablespoons vinegar
1 teaspoon salt
1/4 teaspoon pepper
1 head iceberg lettuce, sliced
6 bacon strips, cooked and crumbled
1/3 cup sliced almonds, toasted
1/4 cup sesame seeds, toasted
4 green onions, sliced
3/4 cup chow mein noodles

Directions

In a jar with tight-fitting lid, combine oil, sugar, vinegar, salt and pepper; shake well. Chill for 1 hour. Just before serving, combine the lettuce, bacon, almonds, sesame seeds and onions in a large bowl; add dressing and toss. Top with chow mein noodles.

Supreme Bagel Pizzas

Ingredients

2 plain bagels, split
1/2 cup pizza sauce
20 slices pepperoni
3/4 cup diced fully cooked ham
1/4 cup real bacon bits
1/4 cup chopped green pepper
1 cup shredded mozzarella
cheese

Directions

Place bagels on a baking sheet. Spread with pizza sauce. Arrange five slices of pepperoni on each, covering the bagel hole with one slice. Top each with ham, bacon, green pepper and cheese. Bake at 400 degrees F for 12-14 minutes or until cheese is melted.

Franks 'N' Beans Supper

Ingredients

2 bacon strips, diced
6 hot dogs, cut into thirds
1 small onion, chopped
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup water
1/4 teaspoon dried thyme
1/8 teaspoon pepper
3 cups sliced cooked potatoes
1 cup frozen cut green beans,
thawed

Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon and set aside; drain, reserving 1 tablespoon drippings. Saute hot dogs and onion in drippings until onion is tender. Combine soup, water, thyme and pepper; add to skillet with potatoes and beans. Mix well; bring to a boil. Reduce heat; cover and simmer for 10 minutes or until heated through. Top with bacon.

Cheesy Fried Potatoes

Ingredients

2 slices bacon
2 tablespoons butter
1 tablespoon diced onion
4 potatoes, peeled and sliced
salt and pepper to taste
2 eggs
1/2 cup shredded Cheddar
cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from pan, drain and crumble; leave grease in pan.

Heat bacon grease over medium heat and stir in butter. Add onion and potatoes. Cover pan and cook, stirring occasionally, until potatoes are golden brown.

Crack eggs on top of potatoes and stir gently to combine. Sprinkle with salt, pepper, cheese and bacon. Continue cooking until eggs are firm and cheese is melted.

Pork Chops and Sauerkraut

Ingredients

4 (3/4 inch thick) center cut pork chops
2 tablespoons cooking oil
1 cup chopped onion
1/4 teaspoon pepper
1 (14.5 ounce) can chicken broth
1/2 teaspoon caraway seed
1/4 teaspoon celery seed
1 (16 ounce) can sauerkraut, drained
1 red apple, cored and chopped
4 bacon strips, cooked and crumbled

Directions

In a skillet, brown pork chops in oil; drain. Stir in onion, pepper, broth, caraway seed and celery seed. Cover and cook over medium heat for 45-50 minutes. Add sauerkraut and apple. Cover and simmer 10-15 minutes or until heated through. Before serving, sprinkle with bacon if desired.

Pea Salad with Creamy Dressing

Ingredients

1 (10 ounce) package frozen peas, thawed

6 bacon strips, cooked and crumbled

1 (8 ounce) can sliced water chestnuts, drained

1/4 cup thinly sliced green onions

DRESSING:

1/4 cup sour cream

4 teaspoons red wine vinegar

1 garlic clove, minced

1/2 teaspoon sugar

1/8 teaspoon salt

Directions

In a bowl, combine peas, bacon, water chestnuts and onions; set aside. Combine all dressing ingredients until smooth; pour over salad and toss to coat. Refrigerate for at least 1 hour.

Tomato Bacon Salad

Ingredients

1 (2.1 ounce) package Bob Evans® Express Fully Cooked Bacon
6 cups mixed torn salad greens
1 pint grape tomatoes cut in half
1/2 small red onion, thinly sliced
1 cup Italian salad dressing
1/4 cup crumbled blue cheese

Directions

Prepare bacon according to package directions. Crumble into small pieces. Place salad greens into serving bowl. Top with tomatoes, onion and bacon. Drizzle with Italian dressing and blue cheese.

Warm Bacon Spinach Salad

Ingredients

3 bacon strips, diced
1 tablespoon all-purpose flour
1 egg
6 tablespoons water
2 tablespoons vinegar
1 tablespoon sugar
salt and pepper to taste
3 cups torn fresh spinach
1/2 cup seasoned croutons

Directions

In a skillet, cook bacon until crisp. Remove bacon to paper towels. Drain, reserving 1 tablespoon drippings. Stir flour into drippings until smooth. In a large bowl, beat egg; add water, vinegar, sugar, salt and pepper. Slowly pour into skillet. Bring to a boil; boil for 2 minutes, stirring constantly. Place spinach in a bowl. Remove dressing from the heat; stir in reserved bacon. Immediately spoon desired amount over spinach; add croutons and toss to coat. Serve warm. Store leftover dressing in the refrigerator for up to 2 days. Before serving, reheat over low heat just until heated through.

Beef Shish Kabobs

Ingredients

1 cup soy sauce
1/2 cup red wine vinegar or cider vinegar
1/2 cup water
1/2 cup vegetable oil
1 teaspoon dried oregano
1/2 teaspoon onion powder
1 clove garlic, minced
1 pound beef stew meat, cut into 1 1/2 inch pieces
1 pound sliced bacon, cut in half
1 (8 ounce) can sliced water chestnuts, drained
1 (8 ounce) can pineapple chunks, drained

Directions

In a large resealable plastic bag, combine the first seven ingredients; mix well. Remove 1/3 cup for basting; cover and refrigerate. Add beef to bag; seal and turn to coat. Refrigerate overnight.

In a skillet over medium heat, partially cook the bacon. Wrap each piece around a water chestnut slice. Drain and discard marinade from beef. On metal or soaked wooden skewers, alternately thread bacon-wrapped water chestnuts, pineapple and beef. Grill, covered, over medium heat for 10-15 minutes or until meat reaches desired doneness, basting frequently with reserved marinade.

Aussie Works Burger

Ingredients

- 1 pound ground beef
- 1 large onion, sliced
- 4 eggs
- 4 slices Canadian bacon
- 4 pineapple rings
- 4 slices Cheddar cheese
- 1 (8.25 ounce) can sliced beets, drained
- 4 slices tomato
- 4 lettuce leaves
- ketchup (optional)
- yellow mustard (optional)
- dill pickle relish (optional)
- mayonnaise (optional)
- 4 Kaiser rolls, split

Directions

Preheat an outdoor grill for high heat.

When the grill is ready, lightly oil the grilling surface. Form the ground beef into four patties, and grill for 5 minutes per side, or until cooked through.

Meanwhile, melt butter in a large skillet over medium heat. Add onions, and fry until soft. Remove the onions from the skillet, and crack the eggs in the same skillet over medium heat. Cook until the yolks are solid, turning over once. Remove eggs, and set aside. Place the Canadian bacon in the same skillet, and fry until toasted. Remove the bacon, and turn the heat to high. Quickly fry the pineapple rings in the bacon drippings just until browned on each side.

To Assemble sandwiches: Set bottom of kaiser roll on a plate, and top with burger, a slice of cheese, a slice of Canadian bacon, one fried egg, fried onions, a few slices of beet, a slice of pineapple, a slice of tomato, and a leaf of lettuce. Decorate the top bun with ketchup, mustard, relish and mayonnaise as desired. Place over the burger. Repeat with remaining burgers.

Indiana Potato Salad

Ingredients

8 baking potatoes, peeled and cubed
1 cup mayonnaise
8 ounces processed cheese food, cubed
1 cup chopped onion
8 ounces sliced bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place potatoes into a pot and fill with enough water to cover. Bring to a boil and cook until easily pierced with a fork, about 12 minutes. Drain and pour into a 9x13 inch baking dish. Mix with mayonnaise, processed cheese and onion.

While the potatoes are boiling, fry the bacon in a large skillet over medium heat until crisp. Drain and break into large pieces. Place on top of the potatoes.

Bake for 1 hour in the preheated oven, until cheese is browned.

Mediterranean Pasta

Ingredients

1 (8 ounce) package linguine pasta
3 slices bacon
1 pound boneless chicken breast half, cooked and diced
salt to taste
1 (14.5 ounce) can peeled and diced tomatoes with juice
1/4 teaspoon dried rosemary
1/3 cup crumbled feta cheese
2/3 cup pitted black olives
1 (6 ounce) can artichoke hearts, drained

Directions

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Season chicken with salt. Stir chicken with bacon in a large skillet or saucepan. Add tomatoes and rosemary, and simmer 20 minutes. Stir in feta cheese, olives and artichoke hearts and cook until heated through. Toss with fresh cooked pasta and serve warm. Garnished with extra feta if desired.

Breakfast Biscuits

Ingredients

1 (10 ounce) can refrigerated
buttermilk biscuit dough
1 pound bacon
5 eggs
1/4 cup milk
3 tablespoons butter, softened
10 slices Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place biscuits 2 inches apart on an ungreased cookie sheet. Bake in preheated oven for 8 to 11 minutes or until golden brown.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain and set aside.

In a large bowl, beat together eggs and milk. Heat a lightly oiled skillet over medium heat. Scramble eggs to your liking.

Cut open biscuits, lightly butter, layer with eggs, bacon, and cheese.

Cheese and Bacon Filling

Ingredients

1 (3 ounce) can bacon bits
2 tablespoons butter
2 tablespoons all-purpose flour
3 cups milk
salt and pepper to taste
1/4 teaspoon mustard powder
1 cup shredded Cheddar cheese

Directions

Fry the bacon in a large skillet over medium high heat for 10 minutes, or to desired crispiness. Drain excess fat, crumble bacon and set aside.

Melt the butter or margarine in a large saucepan over medium heat. Add the flour, stirring constantly, to form a roux.

Slowly add the milk, stirring often to avoid lumps. Then stir in the salt and pepper to taste, mustard powder and the cheese.

Let simmer for 1 minute, allowing cheese to melt some, remove from heat, add the bacon and stir well.

Bacon Roll-Ups

Ingredients

16 slices bacon, cut in half
2 (8 ounce) packages cream cheese
1 (10 ounce) package pita bread rounds

Directions

Preheat your oven's broiler.

Open pita rounds, and spread generously with cream cheese on the inside. Replace tops, and use a pizza cutter to slice into 1 inch wide strips. Cut the long strips in half crosswise. Roll up each piece, and wrap with half of a strip of bacon. Secure with toothpicks, and place close together on a baking sheet.

Broil for 10 minutes in the preheated oven, or until the bacon is cooked through. Use a spatula to remove them to a napkin lined bowl or platter. Remove toothpicks before serving.

Pasta Rustica

Ingredients

1 pound rotini or fusili pasta
6 slices bacon
1/2 cup extra virgin olive oil
2 medium onions, chopped
1 red bell pepper, chopped
1/4 cup chopped parsley
4 cloves garlic, minced
Salt (optional)
1/2 teaspoon crushed red pepper flakes
1 (28 ounce) can plum tomatoes, undrained, coarsely chopped
1/2 cup Lindsay® Black Ripe Pitted Olives or Lindsay® Green Ripe Select Olives sliced, drained
2 tablespoons capers, drained
1/2 teaspoon dried oregano
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large deep skillet, cook bacon until crisp. Drain bacon on paper towel; cut or break into 1/2-inch pieces.

Discard bacon drippings from skillet; add oil. Cook onions in oil over medium heat 5 minutes, stirring occasionally. Add bell pepper, parsley, garlic and pepper flakes; cook 2 minutes. Add tomatoes and reserved bacon; simmer 10 minutes, stirring occasionally. Stir in olives and oregano; simmer 2 minutes. Season to taste with salt, if desired.

Drain pasta; toss with sauce and cheese. Transfer to serving plates and serve with additional cheese, if desired.

Cheese and Bacon-Stuffed Pasta Shells

Ingredients

1 (8 ounce) package jumbo pasta shells
1 tablespoon olive oil
4 slices smoked bacon, chopped
1 small onion, chopped
1 clove garlic, minced
1 cup fresh bread crumbs
1 (8 ounce) package cream cheese, softened
1/4 cup chopped fresh parsley
ground black pepper to taste
3 cups tomato puree
1 teaspoon chopped fresh rosemary
5 ounces fresh Buffalo mozzarella

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, about 8 minutes. Drain, and cool.

Heat olive oil in a skillet over medium heat. Cook the bacon, onion, and garlic until bacon starts to crisp and onion and garlic have softened, about 5 minutes. Remove from heat and drain.

Mix the bread crumbs, cream cheese, parsley, and the bacon mixture in a large bowl; season with pepper to taste.

Pour the tomato puree into a large, shallow casserole dish; stir in the rosemary.

Spoon the bacon and breadcrumb mixture equally into the pasta shells. Arrange the stuffed shells in the casserole dish. Coarsely chop the mozzarella and scatter over the pasta shells. Bake in preheated oven until cheese is melted and sauce bubbles, about 30 minutes.

Sopa de Lentejas (Andalucian Lentil Soup)

Ingredients

1 1/4 cups dry brown lentils,
soaked overnight and drained
2 slices bacon, chopped
1 tablespoon extra-virgin olive oil
1 onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
2 roma (plum) tomatoes, chopped
2 links Spanish chorizo sausage,
casing removed, chopped
1 bay leaf
2 cups water, or as needed
2 potatoes, peeled and cubed

Directions

Heat olive oil in a large pot over medium heat. Cook the bacon just until it starts to brown a bit, 5 to 8 minutes. Add the olive oil, onion, and bell pepper; cook and stir until vegetables begin to soften, about 5 minutes.

Stir in the garlic, tomatoes, sausage, and bay leaf; cook about 4 minutes. Add lentils and water (water should be about an inch deeper than the level of the lentils). Bring to a boil over high heat. Reduce heat to low; simmer, uncovered, until lentils are just cooked, 15 to 20 minutes.

Put the potatoes into the soup and continue simmering until potatoes are cooked through, 12 to 15 minutes.

Vegetable Pinwheel Roll

Ingredients

- 1 medium onion, chopped
- 2 tablespoons butter or margarine
- 1 (10 ounce) package frozen mixed vegetables
- 1 egg
- 1 tablespoon prepared mustard
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds lean ground beef
- 1 cup shredded process American cheese
- 4 bacon strips

Directions

In a skillet, saute onion in butter. Add vegetables. Cover and cook for 5 minutes or until tender; drain and set aside. In a bowl, combine the egg, mustard, Worcestershire sauce, salt and pepper. Crumble beef over mixture and mix well. On a large piece of heavy-duty foil, pat beef mixture into a 16-in. x 10-in. rectangle. Cover with vegetable mixture to within 1 in. of edges. Sprinkle with cheese. Roll up, jelly-roll style, starting with a short side and peeling away foil while rolling. Seal seam and ends. Place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish. Top loaf with bacon strips. Bake, uncovered, at 350 degrees F for 1 hour or until meat is no longer pink and a meat thermometer reads 160 degrees F; drain.

Red, White and Blue Slaw

Ingredients

6 cups green cabbage, coarsely shredded
1/2 cup bacon bits
3/4 cup bleu cheese, crumbled
1 cup MarzettiB® Slaw Dressing
Cherry tomatoes

Directions

Combine green cabbage, bacon bits, 1/2 cup bleu cheese. Add slaw dressing and toss gently to coat well. Chill to blend flavors.

When you're ready to serve, garnish with cherry tomatoes and another 1/4 cup bleu cheese.

Aunt Mary's Layered Salad

Ingredients

1 pound bacon
1 head iceberg lettuce - rinsed,
dried, and chopped
1 onion, chopped
1 head cauliflower, chopped
16 ounces shredded sharp
Cheddar cheese
1 (32 ounce) jar mayonnaise
1 (16 ounce) package frozen green
peas

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large serving bowl place a thin layer of 1/2 of the listed ingredients. Begin with the lettuce followed by onion, cauliflower, cheese, bacon and peas. Repeat.

Top the salad with mayonnaise and garnish with a sprinkle of crumbled bacon.

Hearty Fettuccini Bolognese Sauce

Ingredients

1/4 cup extra virgin olive oil
2 onions, chopped
2 cups chopped celery
1 cup chopped carrots
2 cloves garlic, chopped
1/2 pound ground veal
1/2 pound chopped pork
3/4 pound mild Italian sausage
6 ounces pancetta bacon, diced
2 (14.5 ounce) cans whole peeled tomatoes, with liquid
1 (14.5 ounce) can chicken broth
1/2 cup whole milk
5 teaspoons chopped Italian flat leaf parsley
5 tablespoons chopped fresh basil
5 teaspoons chopped fresh thyme
salt and pepper to taste
1 pound fettuccini pasta
1 cup grated Parmesan cheese

Directions

Heat oil in a large, heavy pot over medium heat. Saute onions, celery, carrots and garlic until tender, about 10 minutes. Increase heat to high and add veal, pork, sausage and pancetta; cook until meats are evenly brown.

Stir in tomatoes, chicken broth, milk, parsley, basil and thyme. Reduce heat to medium-low and simmer, uncovered, for 2 1/2 hours; stir occasionally, breaking up tomatoes with spoon as you stir. Season with salt and pepper to taste.

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

Serve fettuccini topped with the sauce and Parmesan cheese.

Oven Fried Potatoes I

Ingredients

5 pounds red potatoes, thinly sliced
1 onion, finely chopped
6 slices bacon, chopped
1/2 cup butter, diced
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch casserole dish.

Place potatoes in an even layer in greased dish. Sprinkle onion and bacon over potatoes, then dot with butter. Cover dish with foil.

Bake in preheated oven for 45 minutes. Remove foil and stir potatoes. Turn oven to broiler setting and allow potatoes to brown for approximately 5 minutes, until crispy. You may need to stir every minute or so to achieve even browning. Serve immediately.

Authentic Huevos Rancheros

Ingredients

2 tablespoons vegetable oil
4 (6 inch) corn tortillas
1 cup refried beans with green chilies
1 teaspoon butter
4 eggs
1 cup shredded Cheddar cheese
8 slices bacon, cooked and crumbled
1/2 cup salsa (optional)

Directions

Heat oil in a small skillet over medium-high heat. Fry tortillas one at a time until firm, but not crisp. Remove to paper towels to drain grease.

Meanwhile, combine the refried beans and butter in a microwave-safe dish. Cover, and cook in the microwave until heated through. When tortillas are done, fry eggs over easy in the skillet. Add more oil if the tortillas have absorbed it all.

Place tortillas onto plates, and spread a layer of beans on them. Top with cheese, a fried egg, crumbled bacon and if desired, salsa.

Country Fried B.L.T. with Fresh Herb Aioli

Ingredients

1 cup mayonnaise (such as Hellman's®)
4 cloves garlic, minced
2 tablespoons fresh lemon juice
1 cup chopped fresh basil
1 cup chopped fresh dill

1 quart oil for frying
2 cups all-purpose flour
1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon cayenne pepper
1/2 cup heavy cream
2 eggs, beaten
1 (1 pound) package bacon strips, halved
16 small sandwich rolls
4 tomatoes, sliced
salt and pepper to taste
1/2 head lettuce, chopped

Directions

Make the aioli by stirring the mayonnaise, garlic, lemon juice, basil, and dill together in a bowl. Refrigerate at least 1 hour before serving.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Stir the flour, onion powder, garlic powder, and cayenne pepper together in a bowl. Whisk the heavy cream and beaten eggs together in a separate bowl.

Dip each piece of bacon into the egg mixture and then into the flour mixture. Repeat the process a second time to assure each piece is heavily coated.

Fry the bacon in the hot oil until golden brown, 3 to 4 minutes per side. Set aside onto a plate lined with paper towels to drain.

Spread a generous amount of the aioli onto each roll. Add a slice of tomato to each and season with salt and pepper. Finish the sandwiches with a portion of the lettuce and a few slices of bacon.

Milwaukee Moussaka

Ingredients

2 medium eggplants, peeled
1/4 teaspoon salt, or to taste
4 ounces bacon, diced
2 onions, sliced
1/2 green bell pepper, chopped
1 (28 ounce) can peeled and diced tomatoes, drained
1/8 teaspoon black pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried marjoram
1 pinch garlic powder
1/2 teaspoon dried sage
2 tablespoons olive oil
8 ounces shredded Swiss cheese
grated Parmesan cheese

Directions

Slice eggplant lengthwise into 1/2 inch slices. Place slices into a colander and sprinkle with salt. Set the colander in the sink to drain off liquid.

Cook bacon in a skillet over medium heat until evenly browned. Drain off excess grease. Add onion and green pepper to the skillet, and cook until tender. Stir in the tomatoes, and season with salt, pepper, thyme, marjoram, garlic powder and sage. Reduce heat to medium-low and let simmer for about 10 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a large skillet over medium-high heat. Squeeze excess moisture from the eggplant. Fry the eggplant slices in the hot oil until browned on both sides. Arrange half of the eggplant slices in the bottom of a 1 1/2 quart baking dish. Top with half of the bacon and tomato mixture. Sprinkle with half of the Swiss cheese. Repeat layers ending with cheese on top.

Bake, uncovered, for 35 to 45 minutes in the preheated oven. Let stand for 15 minutes before serving. Top with grated Parmesan cheese.

Cheesy Egg Casserole

Ingredients

1 pound Monterey Jack cheese, shredded
1 tablespoon all-purpose flour
2 cups shredded sharp Cheddar cheese
1 pound sliced bacon, cooked and crumbled
12 eggs
1 cup milk

Directions

Toss Monterey Jack cheese with flour; place in the bottom of a greased 13-in.x 9-in. x 2-in. baking dish. Top with cheddar cheese; sprinkle with bacon. Beat eggs and milk; pour over all. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Brown Sugar Bacon Waffles

Ingredients

8 slices bacon
2 tablespoons brown sugar
3 cups flour
1/2 cup brown sugar
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 eggs
2 1/2 cups buttermilk
2/3 cup vegetable oil
1/2 teaspoon vanilla extract

Directions

Preheat an oven to 375 degrees F (190 degrees C). Prepare a baking sheet with cooking spray. Arrange the bacon on the prepared baking sheet, and sprinkle with 2 tablespoons brown sugar. Bake in the preheated oven until the bacon is crispy and the brown sugar is caramelized, 10 to 15 minutes. Immediately remove the bacon to a cutting board; cut into small pieces and set aside.

Preheat a waffle iron; grease with cooking spray.

Whisk the flour, 1/2 cup brown sugar, baking powder, baking soda, and salt together in a large bowl. Beat the eggs, buttermilk, vegetable oil, and vanilla together in a separate bowl; fold the wet mixture into the flour mixture. Add the bacon and stir, being careful to not over mix.

Ladle the batter into the preheated waffle iron and cook until golden brown; serve hot.

Old-Fashioned Wilted Lettuce

Ingredients

2 eggs
1/2 cup milk
1/4 cup cider vinegar
1/2 teaspoon salt
1/4 teaspoon pepper
8 bacon strips, cut into 1-inch pieces
1 head iceberg lettuce, torn
1 large onion, sliced into rings

Directions

In a small bowl, beat eggs, milk, vinegar, salt and pepper until smooth; set aside. In a skillet, cook bacon until crisp. Remove bacon to paper towels to drain, reserving drippings; reduce heat under skillet to medium. Whisk egg mixture into drippings; cook and stir until thickened, about 3-4 minutes. Place lettuce, onion and bacon in a large salad bowl. Pour dressing over and toss well. Serve immediately.

Clark's Quiche

Ingredients

1/2 pound thick sliced bacon
1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) container sour cream
salt and pepper to taste
2 (9 inch) unbaked pie crusts
2 tablespoons olive oil
1 onion, finely diced
1/2 pound fresh mushrooms, finely diced
2 cups finely diced smoked ham
8 ounces Monterey Jack cheese, shredded
8 ounces Cheddar cheese, shredded
4 ounces Parmesan cheese, grated
8 eggs
1 1/2 cups half-and-half cream
1 tablespoon dried parsley
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Cook spinach according to package instructions. Allow to cool, then squeeze dry.

Heat olive oil in skillet over medium heat. Saute onions until soft and translucent. Stir in mushrooms, and cook for 2 minutes, or until soft. Stir in ham and cooked bacon. Remove from heat.

In a large bowl, combine spinach, sour cream, salt and pepper. Divide, and spread into pie crusts. Layer with bacon mixture. Mix together Monterey Jack, Cheddar and Parmesan, and sprinkle over pies. Whisk together eggs, half-and-half and parsley. Season with salt and pepper, and pour over pies.

Place pies on baking sheet, and bake on middle shelf in preheated oven for 40 minutes. The top will be puffed and golden brown. Remove from oven, and let stand for 5 to 10 minutes.

Homemade Pizza Supreme

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees)
3 tablespoons vegetable oil
1 1/2 teaspoons salt
4 cups all-purpose flour
SAUCE:
2 (8 ounce) cans tomato sauce
1 1/2 teaspoons grated onion
1 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon pepper
TOPPINGS:
4 cups shredded mozzarella cheese
4 ounces Canadian bacon, diced (optional)
1 (3.25 ounce) package sliced pepperoni
1 medium red bell pepper, sliced
1 medium green pepper, sliced
1 (2.25 ounce) can sliced ripe olives, drained
1 cup chopped onion
1 cup grated Parmesan cheese
1/2 cup minced fresh basil

Directions

In a large mixing bowl, dissolve yeast in warm water. Add oil, salt and 2 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest in a warm place for 10 minutes.

Combine sauce ingredients; set aside. Divide dough in half. On a floured surface, roll each portion into a 13-in. circle. Transfer to two greased 12-in. pizza pans; build up edges slightly. Bake at 375 degrees F for 15 minutes or until lightly browned. Spread with sauce; sprinkle with toppings. Bake for 15-20 minutes or until cheese is melted.

Cornbread Salad

Ingredients

1 (7.5 ounce) package corn bread/muffin mix
1 (4 ounce) can chopped green chilies, undrained
1/8 teaspoon ground cumin
1/8 teaspoon dried oregano
1 pinch rubbed sage
1 cup mayonnaise
1 cup sour cream
1 (1 ounce) package dry Ranch-style dressing mix
10 slices bacon
2 (15.5 ounce) cans pinto beans, drained and rinsed
1 (10 ounce) can whole kernel corn, drained
3 medium tomatoes, chopped
1 cup chopped green pepper
1 cup chopped green onion
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Prepare the cornbread mix according to package directions, stirring green chilies, cumin, oregano and sage into the finished batter. Spread into a greased 8 inch square pan.

Bake for 20 to 25 minutes in the preheated oven, or until the top springs back when lightly pressed. Set aside to cool completely.

In a small bowl, stir together the mayonnaise, sour cream, and Ranch dressing mix. Set aside. Wrap bacon in paper towels, and cook in the microwave until crisp, about 45 seconds per slice. Crumble, and set aside.

Crumble half of the cornbread into the bottom of a 9x13 inch baking dish. Pour half of the beans over the crumbled bread, half of the mayonnaise mixture, half of the corn, tomatoes, peppers, green onion, bacon and cheese. Repeat the layers ending with cheese on top. The dish will be very full. Cover and refrigerate for 2 hours before serving.

Bacon and Egger Dinner Salad

Ingredients

8 slices bacon, cut into small pieces
4 eggs
6 cups iceberg lettuce, torn into bite-sized pieces
1 green bell pepper, diced
4 green onions, chopped
1 cucumber, peeled and diced
3 stalks celery, sliced
2 cups small broccoli florets
1/4 cup mayonnaise

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Reserving a small amount of the grease, drain the bacon, crumble, and set aside.

Using the same pan, heat the reserved bacon grease to medium-high. Fry the eggs until yolks are cooked through, but still tender, approximately 2 to 3 minutes. Remove from heat, cool slightly, and cut into long strips.

Divide lettuce among salad plates, and arrange bell pepper, green onion, cucumber, celery, and broccoli over lettuce. Top each salad with bacon, sliced eggs, and 1 tablespoon of mayonnaise. To be tossed on the plate once served.

Bacon Wrapped Barbeque Shrimp

Ingredients

16 large shrimp, peeled and deveined
8 slices bacon
barbeque seasoning, to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Wrap shrimp with 1/2 slice of bacon, securing with a toothpick. Be sure and use the large shrimp--the cooking time for the shrimp and the bacon is similar. If you use medium-sized shrimp, you might want to precook the bacon a little--over cooked shrimp are tough and rubbery--and a real shame.

Line a jelly roll pan with extra heavy duty foil, and place baking rack in pan. Place the shrimp on the rack, and sprinkle heavily with the barbecue seasoning, turn and sprinkle second side. Let the shrimp sit for 15 minutes. The bacon will turn from creamy white to a little opaque, and the seasonings will soak in.

Cook the bacon for 10 to 15 minutes. The rack keeps the shrimp from sitting in the draining bacon fat. With a little luck, you won't tear the foil -- you can throw that away and only have to scrub the rack.

Potato, Bacon, and Corn Chowder

Ingredients

1/2 pound thick sliced bacon, cut into 1/2-inch pieces
2 carrots, diced
4 stalks celery, chopped
1 bay leaf
2 tablespoons butter
2 tablespoons flour
4 cups milk
2 large potatoes, peeled and diced
1 (15.25 ounce) can whole kernel corn, drained
1 pinch paprika (optional)

Directions

Cook the bacon pieces in a large skillet over medium heat until the fat has rendered, and the bacon is crispy, about 8 minutes. Remove the bacon, leaving the grease in the pan. Stir the carrot, celery, and bay leaf into the bacon grease; cook for 5 minutes.

Meanwhile, melt the butter in a large pot over medium-low heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Slowly whisk in the milk, and bring to a simmer over medium-high heat. Once simmering, cook for 5 minutes, whisking frequently. Add the bacon, cooked vegetables, potatoes, and corn. Return to a simmer, then reduce heat to medium-low, and cook until the potatoes are tender, about 20 minutes more. Use additional milk as needed to achieve desired consistency. Garnish with paprika to serve.

Seven Layer Mixed Up Salad

Ingredients

1 (10 ounce) package frozen green peas, thawed and drained
2/3 cup sour cream
1/2 cup shredded sharp Cheddar cheese
1/2 cup chopped green onions
1/2 cup chopped celery
1/2 cup grape tomatoes
1 ounce bacon pieces
salt and pepper to taste
1 teaspoon dry ranch salad dressing mix

Directions

In a large bowl, gently mix the peas, sour cream, Cheddar cheese, green onions, celery, tomatoes, and bacon pieces. Season with salt, pepper, and dry ranch salad dressing mix. Chill at least 1 hour before serving.

Harvest Vegetables

Ingredients

1 small head cabbage, cored
2 tablespoons butter, softened
1/2 teaspoon onion salt (optional)
1/8 teaspoon pepper
4 medium carrots, cut into 1 inch pieces
2 celery ribs, cut into 1-inch pieces
1 small onion, cut into wedges
1/2 pound whole fresh mushrooms
1 small green bell pepper, cut into pieces
4 bacon strips, cooked and crumbled

Directions

Cut cabbage into six wedges; spread butter on cut sides. Place cabbage on a piece of heavy-duty foil (about 24 in. x 18 in.). Sprinkle with onion salt if desired and pepper. Arrange remaining vegetables and bacon if desired around cabbage. Seal the foil tightly.

Grill, covered, over medium-hot heat for 30 minutes or until vegetables are tender, turning occasionally.

Starkey's Mashed Potato Pizza

Ingredients

4 slices bacon
1 (14 ounce) package fresh or thawed frozen pizza dough
1 cup prepared mashed potatoes
1 cup shredded Cheddar cheese
1/4 cup sour cream, for topping

Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook bacon in a large deep skillet over medium heat until crisp. Drain, crumble and set aside.

Spread the pizza dough out on a lightly greased baking sheet. Spread mashed potatoes over the dough, leaving a small crust around the outside if you want. Sprinkle the cheese and bacon evenly over the potatoes.

Bake the pizza in the preheated oven until the cheese is melted and bubbly, about 20 minutes. Let cool for 2 minutes, then slice into wedges and top each one with a small dollop of sour cream.

Southern Fried Cabbage

Ingredients

7 slices bacon
1 head cabbage, cored and
coarsely chopped
1 tablespoon white sugar
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

In the same skillet, stir cabbage in the bacon drippings until coated. Place lid on skillet and cook over medium heat until cabbage is tender, about 10 minutes. Stir in sugar and season with salt and pepper. Cook uncovered, stirring constantly until cabbage is crisp and brown on the edges. Serve cabbage with bacon crumbled on top.

Cindy's Tuna, Spinach, and Bacon Quiche

Ingredients

2 eggs
1/2 cup milk
1/2 cup blue cheese salad dressing
1 teaspoon cornstarch
1/4 cup thawed frozen chopped spinach
1 (12 ounce) can solid white tuna packed in water, drained
3 slices bacon strips, cooked and chopped
6 ounces Swiss cheese, shredded
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together eggs, milk, blue cheese dressing, and cornstarch in a bowl until smooth. Fold in spinach, tuna, bacon, and Swiss cheese until evenly mixed. Pour into pie shell.

Bake in preheated oven until a knife inserted into the center comes out clean, 30 to 35 minutes.

Man Loaf (Variation of the Meatloaf)

Ingredients

- 1 pound bacon
- 2 eggs
- 1/2 cup chopped onion (optional)
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons ground black pepper
- 2 pounds ground beef
- 3/4 cup soft bread crumbs
- 3 cups shredded Cheddar cheese
- 1 cup barbeque sauce
- 2 cups shredded Swiss cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x15-inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until beginning to brown, but still limp. Remove 1/4 of the bacon to drain on a paper towel-lined plate. Cut each strip in half, and set aside. Continue cooking the remaining bacon until evenly browned, about 10 minutes total. Drain the bacon slices on a paper towel-lined plate. Crumble once cool.

Beat the eggs with 1/4 of the crumbled bacon in a large mixing bowl. Stir in the onions, salt, and black pepper. Mix in the ground beef and bread crumbs until evenly mixed. Cover a work surface with two 20-inch sheets of waxed paper. Pat the beef mixture into a 14x18-inch rectangle. Sprinkle evenly with Cheddar cheese and the remaining crumbled bacon. Roll the beef into a cylinder from one of the short ends to form a 14-inch-long loaf. Pinch the ends to seal in the cheese. Place into the prepared baking dish.

Bake in the preheated oven for 30 minutes, then brush with the barbeque sauce, and return to the oven for 20 minutes longer. Remove the manloaf from the oven, and drape with the precooked bacon strips. Sprinkle with the shredded Swiss cheese, and bake to an internal temperature of 160 degrees F (70 degrees C), about 15 minutes more. Let stand for 10 to 15 minutes before slicing.

Bacon, Mushroom, and Oyster Stuffing

Ingredients

1 pound bacon
1/2 cup butter
1 onion, sliced thin
2 cloves garlic, minced
1 (4 ounce) package fresh mushrooms, sliced
1 cup white wine
2 cups chicken stock
1 (14 ounce) package seasoned stuffing cubes
1 (10 ounce) jar oysters, drained and cut into thirds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet; cook over medium-high heat until evenly brown. Remove bacon to a paper towel-lined plate to drain. Reserve drippings in the skillet.

Add the butter to the bacon drippings and melt over medium-high heat. Cook the onion, garlic, and mushrooms in the butter and drippings until the onion has caramelized, 10 to 15 minutes. Pour the wine into the skillet; allow the wine to warm; remove from heat.

Place the stuffing cubes in a large bowl. Pour the vegetable mixture over the cubes. Add the chicken stock. Fold the oysters into the mixture. Transfer the stuffing to a 9x13 inch baking dish.

Bake in preheated oven until golden brown on top, about 30 minutes.

Hot Peanut-Bacon Cocktail Squares

Ingredients

1/4 cup JifB® Extra Crunchy
Peanut Butter
1 pound bacon, cooked, drained,
and crumbled
1 cup mayonnaise
2 teaspoons Worcestershire sauce
1/4 teaspoon paprika
4 green onions, sliced
2 cups shredded cheddar cheese
1 package cocktail rye

Directions

Heat oven to 400 degrees F.

Mix peanut butter, crumbled bacon, mayonnaise, Worcestershire sauce, paprika, green onions and cheddar cheese in a medium bowl gently until well combined.

Arrange cocktail rye on baking sheet. Spread 1 heaping tablespoon bacon mixture onto each rye square, spreading to edges. Bake 6 to 8 minutes. Serve warm.

Roasted Red Potato Salad

Ingredients

2 pounds red potatoes, cut in 1-inch cubes
1 medium onion, chopped
4 hard-cooked eggs, sliced
6 bacon strips, cooked and crumbled
1 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon pepper
Paprika

Directions

Place the potatoes in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 25-30 minutes or until tender and golden brown, stirring occasionally. Cool for 15 minutes. Transfer to a large bowl; add onion, eggs, bacon, mayonnaise, salt and pepper. Toss to coat. Cover and refrigerate for several hours or overnight. Sprinkle with paprika if desired.

Airport Bob's Green Beans

Ingredients

6 thick slices bacon, cut into 1 inch pieces
1 (16 ounce) package frozen cut green beans
1/4 cup butter
1/4 cup packed brown sugar

Directions

Fry the bacon in a large skillet over medium heat until done, but not quite crisp, about 9 minutes. Drain off grease and add butter and brown sugar. Cook and stir over medium heat until sugar has dissolved; remove from the heat and set aside.

Place the green beans into a pot and fill with about 1 inch of water. Bring to a boil then cover, and steam over medium heat until cooked through, about 5 minutes. Drain off water and stir in the sugar and bacon mixture. Serve immediately.

Bacon Deviled Eggs

Ingredients

12 eggs
6 slices bacon
1/4 cup ranch dressing

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; chop once cool. Add to the egg yolks with the ranch dressing. Spoon the mixture into the egg white halves. Arrange on a tray and refrigerate at least 30 minutes before serving.

Beef Heart en Mole

Ingredients

- 2 tablespoons olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 1 stalk celery, sliced
- 1 carrot, cubed
- 1 slice bacon, sliced into small strips
- 2 pounds beef heart, rinsed and cubed
- 2 teaspoons beef bouillon granules
- 1 teaspoon ground cumin
- 1/2 cup red wine
- 3 cups water, or as needed
- 1/4 cup prepared mole sauce
- 1 parsnip, cubed (optional)
- 2 large potatoes, peeled and cut into large chunks
- 1 cup canned lima beans

Directions

Heat the oil in a Dutch oven over low heat. Add onion, garlic, celery, carrots and bacon. Cover, and let the vegetables sweat for about 10 minutes.

Remove vegetables to a plate to make room, and place the beef heart in the pan, adding a bit more oil if necessary. Saute over medium heat until browned. Return the onion mixture to the pan, sprinkle in the cumin and beef bouillon. Pour in the red wine, mole sauce, and enough water to cover. Put the lid on the pan, and simmer over low heat for 2 hours.

Add the parsnip and potato to the stew, and stir in the beans. Continue to simmer for another 30 minutes, until vegetables are tender. I hope you enjoy making and eating my creation.

Cabbage Roll Casserole

Ingredients

2 pounds ground beef
1 large onion, chopped
3 garlic cloves, minced
2 (15 ounce) cans tomato sauce, divided
1 teaspoon dried thyme
1/2 teaspoon dill weed
1/2 teaspoon rubbed sage
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon cayenne pepper
2 cups cooked rice
4 bacon strips, cooked and crumbled
1 medium head cabbage, shredded
1 cup shredded mozzarella cheese

Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in one can of tomato sauce and seasonings. Bring to a boil. Reduce heat: cover and simmer for 5 minutes. Stir in rice and bacon; heat through. Remove from the heat.

Layer a third of the cabbage in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the meat mixture. Repeat layers; top with remaining cabbage. Pour remaining tomato sauce over top.

Cover and bake at 375 degrees F for 45 minutes. Uncover; sprinkle with cheese. Bake 10 minutes longer or until cheese is melted. Let stand for 5 minutes before serving.

Farmhouse Omelet

Ingredients

1 1/2 cups chopped onion
3 tablespoons vegetable oil
4 cups diced peeled cooked potatoes
8 bacon strips, cooked and crumbled
1/2 cup diced fully cooked ham
1/2 cup diced cooked roast beef
12 eggs
3 tablespoons minced fresh parsley
2 teaspoons paprika
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic salt
1/2 teaspoon celery salt

Directions

In a 10-in. ovenproof skillet, cook onion until tender. Add potatoes, bacon, ham and beef: heat through. Remove from the heat. In a bowl, beat eggs: stir in parsley and seasonings. Pour into skillet; stir gently to mix. Bake, uncovered, at 400 degrees F for 20-30 minutes or until a knife inserted near the center comes out clean. Cut into wedges to serve.

Easy Armadillo Eggs

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup bacon bits
1 tablespoon chopped fresh chives
1 teaspoon hot sauce
1 pound pork sausage
1 cup shredded Cheddar cheese
1 (5.5 ounce) package seasoned coating mix
1/8 teaspoon ground cumin
1/8 teaspoon chili powder
16 fresh jalapeno peppers

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, bacon bits, chives, and hot sauce. In a separate bowl, mix the uncooked sausage and Cheddar cheese. On a flat surface, mix the seasoned coating mix, cumin, and chili powder.

Cut a slit lengthwise into each jalapeno pepper, and remove the seeds. Stuff the peppers with the cream cheese mixture. Press the sausage mixture around the stuffed jalapenos, and roll in the seasoned coating mix to coat.

Arrange the coated jalapenos on a baking sheet in a single layer. Bake 25 minutes in the preheated oven, until the sausage is evenly brown.

Bacon for the Family or a Crowd

Ingredients

1 pound thick sliced bacon

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil. Arrange bacon on baking sheet in a single layer with the edges touching or slightly overlapping.

Bake in preheated oven to desired degree of doneness, 10 to 15 minutes. Remove bacon from the baking sheet with tongs or a fork, and drain on a paper towel-lined plate.

CB's Black Eyed Peas

Ingredients

4 slices bacon, chopped
1 pound dry black-eyed peas
6 cups water
1 onion, chopped
1 (14.5 ounce) can diced tomatoes, undrained
1 jalapeno pepper, finely chopped
1 clove garlic, minced
1 tablespoon chili powder
salt to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium heat, stirring occasionally, until evenly browned, about 10 minutes.

Place the dried peas, water, onion, tomatoes, jalapeno pepper, garlic, and chili powder into a slow cooker, and stir to combine. Stir in the bacon and bacon grease, and set the cooker on High. Cook until peas are tender, about 4 hours. Season to taste with salt, and serve.

Marilyn's Cheesy Clam Chowder

Ingredients

6 slices bacon
1/2 cup diced carrots
1/2 cup chopped celery
1/2 cup finely diced onion
1/4 cup all-purpose flour
1 tablespoon cornstarch
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 (8 ounce) cans clams
2 (8 ounce) jars clam juice
4 cups milk
1 cup cubed potatoes
1 (8 ounce) package white Cheddar cheese, shredded
2 tablespoons chopped fresh parsley, for garnish

Directions

In a Dutch oven, cook bacon over medium heat until crisp. Remove bacon, drain on paper towels, and crumble. Reserve. Drain clams, reserve juice.

Cook and stir carrot, celery, and onion in bacon fat until onion is transparent.

Stir in flour, cornstarch, potatoes, salt, and pepper. Cook and stir until mixture is bubbly. Add reserved clam liquor to clam juice to measure 3 1/2 cups; stir juice and milk into the vegetable mixture. Heat just to boiling, and reduce heat to simmer. Cook, stirring occasionally, until mixture thickens.

Add clams, potatoes, and cheese; stir until cheese is melted. Sprinkle with reserved bacon, and garnish with chopped parsley.

Jambalaya Salad

Ingredients

1 1/3 cups water
2/3 cup uncooked long-grain white rice
6 slices bacon
1 (6 ounce) can tiny shrimp, drained
1/2 cup cubed ham
1/2 cup chopped green bell pepper
1/2 cup sliced celery
1/4 cup chopped onion
1 cup chopped fresh tomato

3/4 cup Italian-style salad dressing
1 teaspoon dried thyme
1/4 teaspoon chili powder
1 clove garlic, minced
1/4 teaspoon salt

Directions

In a medium saucepan, bring water to a boil. Stir in the rice. Cover, reduce heat, and simmer 20 minutes.

While the rice is cooking, place bacon in a large, deep skillet over medium-high heat. Cook until evenly brown. Drain, cool, and crumble.

In a large bowl, mix the cooked rice, crumbled bacon, shrimp, ham, bell pepper, celery, onion, and tomatoes.

Prepare the dressing by whisking together the salad dressing, thyme, chili powder, garlic, and salt. Pour over rice mixture, and toss to coat. Cover, and chill in the refrigerator until serving.

Bacon-Balsamic Deviled Eggs

Ingredients

12 eggs
4 slices bacon
1/2 cup mayonnaise
1/4 cup minced red onion
2 teaspoons white sugar
1/2 teaspoon balsamic vinegar
1/4 teaspoon celery salt
1/4 teaspoon freshly ground black pepper
1/4 cup chopped fresh parsley

Directions

Place the eggs in a large pot in a single layer and fill with water to cover by 1 inch. Cover the saucepan and bring the water to a boil; immediately remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water in the sink. Peel and halve lengthwise. Separate the yolks from the whites, placing the yolks in a bowl; arrange the egg whites with the rounded side down onto a serving platter.

Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; chop.

Mash the yolks with a fork. Add the bacon, mayonnaise, onion, sugar, vinegar, celery salt, and pepper; stir until thoroughly combined. Spoon the mixture into the egg whites. Garnish with parsley.

Ingredients

1/2 pound bacon
1 (16 ounce) can sauerkraut,
drained and rinsed
1/2 cup white sugar
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside.

In a medium saucepan heat sauerkraut with a little water over medium heat. Stir in crumbled bacon, sugar and 3 to 4 tablespoons of bacon drippings. Cook for 20 minutes, or until heated through. Season with salt and pepper to taste.

Authentic Bahamian Peas and Rice

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1/2 green bell pepper, chopped
- 8 ounces cubed cooked ham
- 1 tablespoon tomato paste
- 1 tomato, chopped
- 2 slices bacon - cooked and crumbled (optional)
- 8 ounces corned beef, chopped
- 1 (15 ounce) can pigeon peas, drained
- 2 sprigs fresh thyme
- salt and pepper to taste
- 1 (10 ounce) can coconut milk
- 6 cups water
- 1 teaspoon browning sauce
- 3 cups uncooked brown rice

Directions

Heat oil in a large pot over medium heat. Add the onion, and fry until transparent. Stir in the green pepper, ham, tomato paste, tomato, bacon, corned beef, and pigeon peas. Season with thyme, salt, and pepper. Bring to a simmer.

Stir in the coconut milk, water and browning sauce, and bring to a boil. Stir in the rice. Return to a boil, then stir, cover, and reduce the heat to low. Simmer for about 45 minutes, until rice is tender. Stir occasionally.

Fettucine Carbonara

Ingredients

1 pound dry fettuccini noodles
8 slices bacon
4 eggs
1/2 cup grated Parmesan cheese
1 1/4 cups heavy cream
ground black pepper to taste
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

Fry bacon in skillet over medium heat until crispy, remove and drain on paper towel. Chop with knife into bits.

Beat the eggs, cheese and cream in a bowl, then add the bacon. Pour over the pasta in the pan and toss gently using tongs.

Return the pan to a very low heat and cook for 1 to 2 minutes, or until slightly thickened. Don't overheat or the eggs will scramble. Season well with black pepper and serve.

Turkey Club

Ingredients

1 Arnold® Multi-Grain Sandwich Thins® roll
3 ounces smoked turkey, thinly sliced
1 slice cooked turkey bacon, cut in half
1 slice reduced-fat Cheddar cheese
1 slice reduced-fat Swiss cheese
1 teaspoon honey mustard
1 slice red onion
1 slice tomato
Lettuce leaf

Directions

Toast the Sandwich Thins® roll until lightly browned. Spread one side of the Sandwich Thins® roll with honey mustard. Layer on cheddar, turkey, bacon and Swiss, lettuce, onion and tomato and the other half of the Sandwich Thins® roll.

Southern Green Beans

Ingredients

6 slices bacon, chopped
3 tablespoons butter
1 red onion, chopped
2 pounds fresh green beans,
trimmed and snapped
8 small new potatoes, diced
1 large clove garlic, minced
1/4 cup chicken broth
1 1/2 teaspoons white balsamic
vinegar
salt and pepper to taste

Directions

Place the chopped bacon in a skillet, and cook over medium heat, stirring occasionally, until evenly browned, 8 to 10 minutes. Drain the bacon pieces on a paper towel-lined plate.

Melt the butter in a skillet with a lid over medium-low heat, and cook and stir the onion until translucent, about 5 minutes. Stir in the cooked bacon, green beans, potatoes, garlic, and chicken broth. Bring to a boil, cover, and simmer over low heat until the green beans are tender, about 10 minutes. Sprinkle with vinegar, salt, and pepper, and serve.

Triple Bypasses

Ingredients

1 1/2 pounds ground beef
1 egg, beaten
1/2 cup chopped onion
salt and pepper to taste
1 tablespoon red pepper flakes, or
to taste
6 hot dogs
1 pound sliced bacon
toothpicks
2 cups barbecue sauce, your
choice
6 hoagie rolls, split lengthwise

Directions

Preheat an outdoor grill for medium heat. Pour barbeque sauce into a square baking dish, and set aside.

In a medium bowl, stir together the ground beef, egg, onion, salt, pepper, and red pepper flakes using your hands. Pack enough meat around each hot dog to completely cover it, but not too thick. Wrap 2 slices of bacon around each beef covered hot dog, and secure with toothpicks.

Lightly oil the grilling surface, and place the bacon-wrapped hamburger covered hot dogs on the grill. Cook for about 10 minutes, turning occasionally - but carefully, until the beef is cooked through and bacon is nicely browned. Remove from the grill, and roll in the dish of barbeque sauce to coat. Remove toothpicks, and serve on hoagie rolls.

Chicken Livers with Red Wine and Bacon

Ingredients

8 slices bacon, chopped
1 sweet onion, finely chopped
1 pound chicken livers, rinsed and trimmed
1 1/2 cups Burgundy or other dry red wine
1/4 cup chopped pitted green olives

Directions

Fry the bacon in a large skillet over medium heat until almost crisp. Remove bacon from the pan and drain on paper towels. Drain off grease from the skillet, leaving a thin coating on the bottom.

Using the same skillet, add the onions; cook and stir over medium heat until tender, about 5 minutes. Stir in the chicken livers, quickly browning them on the outside. Pour in the wine, adding more if needed to cover the chicken livers. Stir in the olives. Cover, and simmer for 20 minutes. Just before serving, stir in the bacon.

Bacon and Cheddar Stuffed Mushrooms

Ingredients

3 slices bacon
8 crimini mushrooms
1 tablespoon butter
1 tablespoon chopped onion
3/4 cup shredded Cheddar
cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, dice and set aside.

Preheat oven to 400 degrees F (200 degrees C).

Remove mushroom stems. Set aside caps. Chop the stems.

In a large saucepan over medium heat, melt the butter. Slowly cook and stir the chopped stems and onion until the onion is soft. Remove from heat.

In a medium bowl, stir together the mushroom stem mixture, bacon and 1/2 cup Cheddar. Mix well and scoop the mixture into the mushroom caps.

Bake in the preheated oven 15 minutes, or until the cheese has melted.

Remove the mushrooms from the oven, and sprinkle with the remaining cheese.

Vegetable Beef Minestrone

Ingredients

2 slices bacon, chopped
1/2 pound lean ground beef
2 carrots, chopped
2 cloves garlic, minced
1 large onion, chopped
1 stalk celery, chopped
1 bay leaf
1 teaspoon dried basil
1 teaspoon dried rosemary,
crushed
1/4 teaspoon crushed red pepper
flakes
1 (14.5 ounce) can stewed
tomatoes
1 (10.5 ounce) can beef broth
1 (15 ounce) can chickpeas
(garbanzo beans), drained
2 ounces spaghetti, broken into
pieces

Directions

In a large saucepan, cook bacon and ground beef until well done, breaking up the beef as it cooks. Drain off the grease and add carrots, garlic, onion and celery. Season with the bay leaf, basil, rosemary and red pepper flakes. Cook for about 5 minutes or until the onions are translucent. Stir in tomatoes and beef stock.

Simmer for about 20 minutes then put in the chickpeas and broken spaghetti. Cook covered, for about 10 minutes or until spaghetti is al dente. Remove the bay leaf before serving.

Spam Burgers

Ingredients

1 (12 ounce) container fully cooked luncheon meat (e.g. Spam)
4 hard-cooked eggs
4 ounces Cheddar cheese, cubed
1 medium onion, chopped
3 tablespoons mayonnaise
6 slices bacon, cut in half
6 hamburger buns, split

Directions

Preheat your oven's broiler.

Combine the lunch meat, eggs, cheese and onion in a food processor, or run them through a grinder. Once everything is minced, stir in enough of the mayonnaise to hold it together. Spoon equal amounts of the mixture onto open buns, and place two pieces of bacon on top of each one.

Broil a few inches from the heat for 5 to 8 minutes, or until the bacon is crisp. Watch carefully so the burgers do not burn.

Savory Beef Stew

Ingredients

1/2 cup all-purpose flour
1 teaspoon salt
2 pounds lean beef stew meat, cut into 1-inch cubes
4 bacon strips, cut into 1-inch pieces (optional)
10 small onions
2 cups cranberry juice, divided
1 (14.5 ounce) can beef broth
4 whole cloves
1 bay leaf
1/2 teaspoon pepper
1/2 teaspoon dried marjoram
1/4 teaspoon dried thyme
1/4 teaspoon garlic powder
5 medium carrots, cut into chunks
5 medium potatoes, peeled and cubed
2 cups frozen peas, thawed

Directions

Combine flour and salt if desired; coat beef cubes. Reserve remaining flour mixture. Place beef in a Dutch oven. Add bacon if desired. Bake, uncovered, at 400 degrees F for 30 minutes. Add onions, 1-1/2 cups cranberry juice, broth and seasonings. Cover and bake at 350 degrees F for 1 hour. Add carrots and potatoes; bake 1 hour or until meat and vegetables are tender. Combine reserved flour mixture and remaining cranberry juice until smooth; stir into stew. Cover and bake 30 minutes longer. Remove bay leaf. Add peas; return to the oven for 5 minutes.

Asparagus and Artichoke Pasta Salad

Ingredients

6 slices bacon
10 asparagus spears, ends trimmed
1/2 (16 ounce) package rotini, elbow, or penne pasta
3 tablespoons low fat mayonnaise
3 tablespoons balsamic vinaigrette salad dressing
2 teaspoons lemon juice
1 teaspoon Worcestershire sauce
1 (6 ounce) jar marinated artichoke hearts, drained and coarsely chopped
1 cooked chicken breast, cubed
1/4 cup dried cranberries
1/4 cup toasted sliced almonds
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Meanwhile, bring a large pot of lightly salted water to a boil. Add asparagus and cook until tender, about 1 minute. Strain asparagus out of water and immediately plunge into a bowl filled with ice water; let sit in ice water until completely cold, then cut into 1 inch pieces. Next, add pasta to boiling water and cook for 8 to 10 minutes or until al dente; drain, rinse with cold water until chilled, then drain well.

Stir together mayonnaise, balsamic vinaigrette, lemon juice, and Worcestershire sauce in a large bowl. Fold in artichoke, chicken, cranberries, almonds, crumbled bacon, and asparagus. Season to taste with salt and pepper, then fold in cooked pasta. Refrigerate for at least 1 hour before serving.

Beef Stroganoff with Noodles

Ingredients

2 tablespoons vegetable oil
1 1/2 pounds beef stew meat, cut into 1/2 inch pieces
1/2 pound bacon, cut into 1/4 inch pieces
1/2 onion, diced
3 strips celery, diced
2 tablespoons seasoning salt
1/4 cup Worcestershire sauce
3 (14 ounce) cans beef broth
1 (8 ounce) package dry egg noodles
1 teaspoon butter
2 (4 ounce) cans sliced mushrooms
1/4 cup cornstarch
1/3 cup cold water
1 (8 ounce) container sour cream

Directions

In a large Dutch oven heat the oil over high heat and brown the cubed stew meat. Remove from pan. In the same pan, saute the bacon, onion and celery until onions are translucent and bacon is fully cooked. Return the browned stew meat to the pan.

Stir in seasoning salt, Worcestershire sauce and beef broth. Bring to a boil, then cover and reduce the heat to medium. Simmer for 1 to 1 1/2 hours or until meat is fork tender.

Bring a large pot of lightly salted water to a boil. Add the egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, melt the butter over medium heat and saute the mushrooms for 3 to 4 minutes. Add the mushrooms to the meat mixture.

Bring the meat mixture to a boil. Mix together the cornstarch and the water, and stir into the meat mixture; stirring constantly. Stir in sour cream until creamy serve over the egg noodles.

Easy Cheesy Bacon Potato Soup

Ingredients

3 potatoes, diced
1 onion, chopped
1 1/2 cups water
2 cubes chicken bouillon
8 ounces cheese spread with
bacon

Directions

In a covered medium saucepan over high heat, combine the potatoes, onions, water and bouillon. Bring all to a boil and cook for about 15 to 20 minutes, or until potatoes are tender.

Add the cheese spread and mash with a potato masher. Add more water if a thinner soup is desired.

Hominy and Bacon

Ingredients

1 pound sliced bacon
2 (12 fluid ounce) cans evaporated milk
2 (20 ounce) cans white hominy, drained

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain grease from the skillet. Crumble the bacon, and return it to the skillet. Reduce heat to medium, and add hominy and evaporated milk, and cook, stirring often. Let it bubble, but don't let the milk scorch. Cook until thickened, 10 to 15 minutes.

Cheddar Bacon Toasts

Ingredients

2 cups finely shredded Cheddar cheese
3/4 cup mayonnaise
1/3 cup crumbled cooked bacon
1 (1 pound) loaf French bread

Directions

In a bowl, combine the cheese, mayonnaise and bacon. Cut the bread into 24 slices, about 1/2 in. each. Spread the cheese mixture on one side of each slice. Place on a baking sheet. Bake at 425 degrees F for 8-10 minutes or until golden brown.

Pea Salad I

Ingredients

8 eggs
8 slices bacon (optional)
2 heads romaine lettuce - rinsed, dried, and torn into bite-size pieces
1 (16 ounce) package frozen green peas
2 cups mayonnaise
1/8 cup skim milk
3 tablespoons white sugar
3 cups shredded Cheddar cheese

Directions

Place eggs in a saucepan, and cover completely with cold water. Bring water to a boil for one minute. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Peel. Slice egg with an egg slicer, or just crumble.

Place bacon in a large skillet. Cook, turning frequently, over medium high heat until evenly browned.

Spread Romaine lettuce evenly over the bottom of a 9x13 inch baking dish. Layer crumbled bacon, thawed peas, and eggs over the lettuce.

In a small bowl, mix together mayonnaise, milk, and sugar until smooth. Pour evenly over salad, and top with cheese. Chill in the refrigerator for 2 hours. Serve.

Warm Blue Cheese Dip with Garlic and Bacon

Ingredients

7 slices bacon
2 cloves garlic, peeled and minced
1 (8 ounce) package cream cheese, softened
1/4 cup half-and-half
4 ounces blue cheese, crumbled
2 tablespoons chopped fresh chives

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, drain on paper towels and crumble.

Place garlic in hot bacon grease. Cook and stir until soft, about 1 minute. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C). Place cream cheese and half-and-half in a medium bowl. Beat with an electric mixer until blended. Stir in bacon, garlic, blue cheese and chives. Transfer mixture to a medium baking dish.

Bake covered in the preheated oven 30 minutes, or until lightly browned.

Zesty Tortilla Roll Ups

Ingredients

1 pound bacon
3 tablespoons bacon drippings
2 (8 ounce) packages cream cheese, softened
1 tomato, finely diced
4 green onions, minced
1 tablespoon prepared pesto sauce
10 (10 inch) flour tortillas
1 pound thinly sliced smoked turkey

Directions

Arrange bacon slices in a microwave safe baking dish, side by side. Cover dish with a paper towel. Microwave on high until bacon is soft and lightly browned, 4 to 6 minutes. Chop bacon into small pieces; reserve 3 tablespoons bacon drippings.

Combine the chopped bacon, reserved bacon drippings, cream cheese, tomato, green onions, and pesto in a large bowl; mix well. Evenly spread the cream cheese mixture on the tortillas; top each with a slice of turkey. Roll tortillas up tightly, and cut into 1/4 inch slices. Discard rounded ends.

Italian Lasagna

Ingredients

9 thick slices bacon, diced
1 onion, chopped
1 teaspoon fennel seed
1 teaspoon dried oregano
1 1/2 teaspoons Italian seasoning
2 (28 ounce) cans tomato sauce
2 pounds Italian sausage
1 (16 ounce) package lasagna noodles
2 pints part-skim ricotta cheese
2 eggs
2 teaspoons chopped fresh parsley
1 teaspoon dried oregano
1/3 cup milk
8 slices provolone cheese
6 cups shredded mozzarella cheese

Directions

Brown bacon and onion in a large pan over medium heat. Stir in fennel seed, 1 teaspoon oregano, Italian seasoning, and tomato sauce. Cover, and simmer on low for 4 to 6 hours, or until thick.

Brown sausage links in a large skillet. Drain on paper towels. Cut into 1 inch pieces.

Mix together ricotta cheese, egg, milk, parsley, and 1 teaspoon oregano in a medium bowl.

Layer 1 cup of sauce on the bottom of a 9 x 13 inch pan. Layer with 1/3 uncooked lasagna noodles, 1/2 ricotta cheese mixture, 1/2 sausage pieces, 1/3 mozzarella, and 1/2 provolone cheese. Top with 1/3 sauce. Repeat layers. Top with remaining 1/3 noodles. Spread remaining sauce over the top, and sprinkle with remaining 1/3 mozzarella cheese.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

ViVi's Bacon and Tomato Soup

Ingredients

1 cup elbow macaroni
8 slices thick-cut bacon, cut into quarters
1 small yellow onion, finely chopped
2 (15 ounce) cans tomato sauce
1 (14.5 ounce) can diced tomatoes
5 cubes beef bouillon
3 cups water
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Place the bacon pieces and onion into a large saucepan or soup pot over medium heat, and cook and stir until the onion is beginning to brown and the bacon is crisp, about 10 minutes. Stir in tomato sauce, diced tomatoes, beef bouillon cubes, water, garlic powder, onion powder, and cooked macaroni, and bring to a boil. Cover the pot, reduce heat, and simmer for 10 minutes.

Westcoast Style Clam Chowder

Ingredients

1/2 pound diced bacon
2 small onion, chopped
12 cups water
3 carrots, chopped
4 (6.5 ounce) cans minced clams
2 1/4 cups clam juice
4 potatoes, peeled and cubed
1 teaspoon kosher salt
2 (14.5 ounce) cans stewed tomatoes
1 1/2 teaspoons ground black pepper
4 large stalks celery, chopped
1 cup ketchup
4 cups whole milk
1 1/2 cups dry potato flakes

Directions

In medium skillet lightly fry bacon over medium heat; drain off fat and discard. Add onions to bacon and saute approximately 3 minutes. Do not brown.

In a large stock pot add water and bring to boil. Once boiling add carrots, baby clams (including liquid), clam juice, potatoes, salt and pepper.

Using a food processor or blender, puree tomatoes. Add to stock pot along with bacon-onion mixture and bring to boil.

Reduce heat and simmer for 30 minutes or until carrots and potatoes are tender. Do not overcook.

Stir in celery and ketchup and cook for another 5 minutes.

Slowly add milk, stirring constantly while bringing just to boiling.

Finally, add instant potato flakes and cook for 3 minutes.

Adjust seasoning to taste. If soup is not to your desired thickness add more instant potato flakes, about 2 tablespoons at a time.

Remove soup from heat and let sit for about 15 minutes before serving.

Bacon Wrapped Hamburgers

Ingredients

1/2 cup shredded Cheddar cheese
1 tablespoon grated Parmesan cheese
1 small onion, chopped
1 egg
1 tablespoon ketchup
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon pepper
1 pound ground beef
6 slices bacon
6 hamburger buns, split

Directions

Preheat a grill for high heat.

In a large bowl, mix together the Cheddar cheese, Parmesan cheese, onion, egg, ketchup, Worcestershire sauce, salt and pepper. Crumble in the ground beef, and mix together by hand. Form into 6 patties, and wrap a slice of bacon around each one. Secure bacon with toothpicks.

Place patties on the grill, and cook for 5 minutes per side, or until well done. Remove toothpicks before serving on hamburger buns.

Leek Dip

Ingredients

3/4 cup chopped leeks
1 (8 ounce) package cream
cheese, softened
1 cup creamy salad dressing
1 tablespoon white vinegar
1 tablespoon white sugar
1/2 (12 ounce) jar bacon bits
salt and pepper to taste

Directions

In a medium bowl, mix together the leeks, cream cheese, creamy salad dressing, vinegar, sugar, bacon bits, salt and pepper. Refrigerate 2 to 3 hours, until well chilled.

Best Baconless Broccoli Salad

Ingredients

6 cups chopped fresh broccoli
1/4 cup chopped red onion
3/4 cup dried cranberries
1/2 cup pumpkin seeds
2 tablespoons flax seeds

1/2 cup mayonnaise
2 tablespoons raspberry vinegar
2 tablespoons white sugar
1/2 cup chopped pecans

Directions

Make the salad by tossing together the broccoli, onion, cranberries, pumpkin seeds, and flax seeds in a large bowl.

Whisk together the mayonnaise, vinegar, and white sugar; pour over the salad. Toss to evenly coat. Chill at least 30 minutes. Sprinkle with pecans before serving.

Bacon Ranch Pea Salad

Ingredients

4 slices bacon
1 quart water
1 (16 ounce) package frozen green peas
1/3 cup chopped onions
1/2 cup Ranch dressing
1/2 cup shredded Cheddar cheese

Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain, crumble, and set aside.

Bring the water to a boil in a pot. Boil the peas 1 minute, until just tender, and drain. Cool peas under cold running water.

In a bowl, toss together bacon, peas, onion, Ranch dressing, and Cheddar cheese. Refrigerate 30 minutes or until chilled before serving.

Mexican Cornbread Salad

Ingredients

1 (8.5 ounce) package dry corn bread mix
1 (4 ounce) can chopped green chile peppers
2 (16 ounce) cans pinto beans, drained
1 (16 ounce) bottle Ranch-style salad dressing
1 green bell pepper, chopped
2 (15.25 ounce) cans whole kernel corn, drained
2 tomatoes, chopped
1 (3 ounce) can bacon bits
8 ounces shredded Cheddar cheese
1 green onions

Directions

Prepare corn bread mix according to package directions, adding green chiles. Set aside, allow to cool and crumble.

Place half of cornbread in bottom of large bowl. Evenly layer with 1 can of beans, 1 cup salad dressing, 1/2 chopped bell pepper, 1 can corn, 1 chopped tomato, 1/2 jar bacon bits, 1/2 package cheese and 1/2 green onions. Repeat layers in same order using remaining ingredients, beginning with crumbled cornbread.

Cover, refrigerate 2 hours and serve chilled.

Golden Apple Potato Salad

Ingredients

6 medium russet potatoes
2/3 cup mayonnaise
1/2 cup plain yogurt
2 tablespoons cider vinegar
2 teaspoons prepared mustard
1 garlic clove, minced
1 teaspoon salt
5 bacon strips, cooked and crumbled
1 medium onion, grated
2 Golden Delicious apples, cubed

Directions

Place potatoes in a large saucepan and cover with water; bring to a boil over medium-high heat. Cover and cook for 20-30 minutes or until tender. In a small bowl, combine the mayonnaise, yogurt, vinegar, mustard, garlic and salt. Peel warm potatoes and slice into a large bowl; add the bacon and onion. Pour dressing over potato mixture and gently toss to coat. Fold in apples. Cover and refrigerate for several hours before serving.

Bacon Quiche Tarts

Ingredients

5 slices bacon
1 (8 ounce) package cream cheese, softened
2 tablespoons milk
2 eggs
1/2 cup shredded Swiss cheese
2 tablespoons chopped green onion
1 (10 ounce) can refrigerated flaky biscuit dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups.

Place bacon in a large, deep skillet. Cook over medium high heat until crisp and evenly brown. Drain, crumble, and set aside.

Place the cream cheese, milk, and eggs in a medium bowl, and beat until smooth with an electric mixer set on Low. Stir in Swiss cheese and green onion, and set aside.

Separate dough into 10 biscuits. Press into the bottom and sides of each muffin cup, forming 1/4 inch rims. Sprinkle half of the bacon into the bottoms of the dough-lined muffin cups. Spoon about 2 tablespoons of the cream cheese mixture into each cup.

Bake 20 to 25 minutes in the preheated oven, until filling is set and rims of the tarts are golden brown. Sprinkle with the remaining bacon, and lightly press into the filling. Remove from pan, and serve warm.

Asparagus Roll-Ups

Ingredients

16 fresh asparagus spears
16 slices sandwich bread, crusts removed
1 (8 ounce) package cream cheese, softened
8 bacon strips, cooked and crumbled
2 tablespoons minced fresh chives
1/4 cup butter or margarine, melted
3 tablespoons grated Parmesan cheese

Directions

Place asparagus in a skillet with a small amount of water; cook until crisp and tender, about 6-8 minutes. Drain and set aside.

Flatten bread with a rolling pin. Combine the cream cheese, bacon and chives; spread 1 tablespoonful on each slice of bread. Top with an asparagus spear. Roll up tightly; place seam side down on a greased baking sheet. Brush with butter and sprinkle with Parmesan cheese. Cut roll-ups in half. Bake at 400 degrees F for 10-12 minutes or until lightly browned.

Four-Bean Medley

Ingredients

8 bacon strips, diced
2 medium onions, quartered and sliced
3/4 cup packed brown sugar
1/2 cup vinegar
1 teaspoon salt
1 teaspoon ground mustard
1/2 teaspoon garlic powder
1 (16 ounce) can baked beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can butter beans, rinsed and drained
1 (14.5 ounce) can cut green beans, drained

Directions

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons drippings; set bacon aside.

Saute onions in drippings until tender. Stir in brown sugar, vinegar, salt, mustard and garlic powder. Simmer, uncovered, for 15 minutes or until onions are golden brown.

Combine the beans in a slow cooker. Add onion mixture and bacon; mix well. Cover and cook on low for 6-7 hours or until the beans are tender. Serve with a slotted spoon.

Aimee's Quick Chicken

Ingredients

4 skinless, boneless chicken
breast halves
4 ounces Dijon mustard
1/4 cup teriyaki sauce
1/4 cup bacon bits
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place chicken in a 9x13 inch baking dish. Slather mustard evenly over chicken, then pour teriyaki sauce evenly over all. Sprinkle with bacon bits, then cover with cheese.

Bake at 400 degrees F (200 degrees C) for 30 minutes.

Feijoada (Brazilian Black Bean Stew)

Ingredients

1 (12 ounce) package dry black beans, soaked overnight
1 1/2 cups chopped onion, divided
1/2 cup green onions, chopped
1 clove garlic, chopped
2 smoked ham hocks
8 ounces diced ham
1/2 pound thickly sliced bacon, diced
1 tablespoon olive oil
2 bay leaves, crushed
1/8 teaspoon ground coriander
salt and pepper to taste
1/2 cup chopped fresh cilantro (optional)
1/4 cup chopped fresh parsley (optional)

Directions

Heat the oil in a large pot or Dutch oven. Add 3/4 cup of chopped onion, green onions, and garlic; cook and stir until softened, about 4 minutes. Pour in the soaked beans and fill with enough water to cover beans by 3 inches. Bring to a boil, then reduce heat to medium-low, and simmer uncovered for 2 hours, or until tender.

While beans are cooking, place ham hocks in smaller pot with 1/4 cup of the chopped onion. Cover with water and simmer, until meat pulls off of the bone easily, about 1 hour. Drain and add to the beans.

Preheat oven to 375 degrees F (190 degrees C). Place ham, bacon, and remaining onion in a baking dish. Bake 15 minutes or until mixture is crispy.

Drain the bacon and ham mixture, and add to the beans. Season with bay leaves, coriander, salt and pepper. Simmer uncovered 30 minutes more. Stir in chopped cilantro and parsley just before serving.

Best Meatloaf in the Whole Wide World!

Ingredients

1/3 cup ketchup
1/4 cup brown sugar
1/4 cup bacon bits
1/4 cup crushed pineapple,
drained
1 dash Worcestershire sauce
1 pound ground beef
1/4 cup dry bread crumbs
1/4 cup crushed saltine crackers
1 egg, beaten
1/2 clove garlic, minced
1/4 onion, minced
2 dashes Worcestershire sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir ketchup, brown sugar, bacon bits, pineapple, and 1 dash Worcestershire sauce together in a small bowl; reserve.

Combine the ground beef, bread crumbs, saltines, egg, garlic, onion, and 2 dashes of Worcestershire sauce in a large bowl; mix well. Pat meat mixture into a 9x5 inch loaf pan.

Bake meatloaf in the preheated oven for 30 minutes. Remove from oven; pour reserved pineapple mixture over loaf. Return to the oven; bake until no longer pink in the center, about an additional 20 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Green Bean and Portobello Mushroom Casserole

Ingredients

4 slices bacon
1/4 cup olive oil
1 pound baby portobello mushrooms, sliced
1/2 medium onion, chopped
3 cloves garlic, finely chopped
1/2 cup slivered almonds
1 (10.75 ounce) can condensed cream of mushroom soup with roasted garlic
3/4 teaspoon seasoned salt with no MSG
1/3 teaspoon white pepper
2 (15.5 ounce) cans French cut green beans, drained
1 cup shredded Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place bacon in a large skillet over medium-high heat, and fry until crisp. Remove from the skillet to drain on paper towels. Pour olive oil into the skillet, and reduce heat to medium. When oil is hot, add mushrooms and onion; cook, stirring frequently until the onions start to become translucent. Add garlic, and fry for a couple of minutes, just until fragrant. Stir in the mushroom soup and almonds, and bring to a boil. Season with seasoned salt and white pepper, and crumble in the bacon. Gently stir in the green beans, then transfer the mixture to a casserole dish.

Bake uncovered for 30 minutes in the preheated oven. Remove from the oven, and sprinkle Cheddar cheese over the top. Return to the oven for 5 minutes, or until cheese is melted. Let stand 5 minutes before serving.

Bacon, Egg, and Cheese Strata

Ingredients

12 thick slices white bread, cut into 1 inch cubes
1/4 cup crumbled cooked bacon
2 cups shredded Cheddar cheese
1 1/2 cups chopped fresh mushrooms (optional)

12 eggs
2 1/2 cups half-and-half
1 teaspoon Dijon mustard

Directions

Toss cubed bread with bacon, cheese, and mushrooms, and pour into a 9x13 inch baking dish. Whisk together eggs, half-and-half, and mustard until smooth, then pour evenly over cubed bread. Cover dish with plastic wrap, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Remove plastic wrap from the baking dish, and bake strata in preheated oven until the top is golden brown, and the eggs are set, about 1 hour. Let stand for 10 minutes before serving.

Walkers' Brown Oyster Stew

Ingredients

- 1 pound bacon, diced
- 1/4 cup rendered bacon fat
- 1 large onion, finely chopped
- 2 stalks celery, thinly sliced
- 1/4 cup all-purpose flour
- 2 cups clam juice
- 2 cups water
- 4 large potatoes, peeled and cubed
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 quart shucked oysters

Directions

Cook the bacon in a Dutch oven or large pot over medium heat until browned and crispy, about 10 minutes. Pour off all but 1/4 cup of bacon fat, and stir in the onions and celery until the onions have turned translucent, about 5 minutes. Add the flour, and cook until the flour begins to brown, about 10 minutes.

Pour in the clam juice, water, and potatoes. Bring to a boil over high heat, stirring constantly then reduce heat to medium-low, cover, and simmer until the potatoes are just tender, about 15 minutes. Season with salt and pepper, and stir in the oysters. Recover, and simmer 5 minutes until the oysters have firmed. Ladle into bowls to serve.

Bacon Popcorn

Ingredients

1/2 cup bacon grease
3/4 cup unpopped popcorn
kernels
1/2 teaspoon seasoned salt, or to
taste
3 tablespoons bacon bits
(optional)
1 cup shredded Cheddar cheese
(optional)

Directions

Measure the bacon grease into a 6 quart pot and place over high heat. Add one or two popcorn kernels as testers. When the test kernels pop, add the rest of the popcorn and cover with a lid. As the popcorn starts to pop, shake the pan back and forth constantly to keep the unpopped kernels on the bottom where they can pop. When the popping slows down, remove the pan from the heat and let it finish popping.

Pour the popcorn into a large bowl or paper sack. Season with half of the seasoned salt and stir. Taste before adding more salt if desired. Toss with bacon bits and shredded Cheddar cheese for an extra special treat. Store leftovers in lunch sacks or sandwich bags.

Rosemary-Roasted Chicken and Potatoes

Ingredients

6 ounces PHILADELPHIA Cream Cheese, softened
2 teaspoons dried rosemary leaves, divided
1 teaspoon pepper, divided
1 (3 1/2) pound whole roasting chicken
6 tablespoons KRAFT Zesty Italian Dressing, divided
2 pounds red potatoes, cut into 1-inch chunks
6 slices OSCAR MAYER Bacon, crisply cooked, crumbled
2 green onions, sliced

Directions

Heat oven to 375 degrees F. Mix cream cheese, 1 tsp. rosemary and 1/2 tsp. pepper. Starting at neck of chicken, use handle of wooden spoon or fingers to carefully separate skin from meat of the breast, thighs and legs of chicken, being careful to not tear the skin. Spoon cream cheese mixture under skin; use fingers to push and spread some of the mixture out to thighs and legs. Place chicken in shallow baking pan. Brush with 2 Tbsp. dressing.

Toss potatoes with remaining dressing, rosemary and pepper in separate pan. Bake chicken and potatoes 1-1/4 hours or until chicken is done (165 degrees F), stirring potatoes every 30 min.

Transfer chicken to large serving dish, reserving juices in pan. Let chicken stand 10 min. Meanwhile, add bacon and onions to potatoes; mix lightly. Spoon around chicken in dish. Skim fat from reserved chicken juices in pan; discard. Spoon juices over chicken and potatoes.

Chicken Spaghetti

Ingredients

8 ounces uncooked spaghetti
1 medium onion, chopped
1/2 cup chopped green pepper
2 celery ribs, chopped
4 tablespoons butter or margarine, divided
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained
2 1/2 cups cubed cooked chicken
2 cups shredded Cheddar cheese
1/2 cup dry bread crumbs
5 bacon strips, cooked and crumbled

Directions

Cook spaghetti according to package directions; drain. In a small skillet, saute the onion, green pepper and celery in 2 tablespoons butter until tender. Transfer to a large bowl. Add the soup, mushrooms, spaghetti, chicken and cheese; toss to coat.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with bread crumbs and bacon; dot with remaining butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

Oysters 'n' Bacon

Ingredients

8 ounces sliced bacon, cut in half
4 teaspoons white sugar
1/4 cup dark soy sauce
2 cloves garlic, chopped
1 (8 ounce) can oysters, drained

Directions

Place bacon in a large skillet over medium-high heat. Cook until shrunk, but not crisp. Remove to paper towels to drain.

Preheat the oven to 300 degrees F (150 degrees C).

In a shallow baking dish, whisk together the sugar, soy sauce and garlic with a fork. Wrap each oyster with a piece of bacon, and secure with toothpicks. Place wrapped oysters into the dish with the sauce.

Bake for 10 minutes in the preheated oven, until the sauce has thickened and bacon is nicely crisped at the edges.

Jalapeno Quail Appetizers

Ingredients

2 large jalapeno peppers, halved lengthwise and seeded*
1 pound boneless quail breasts
12 bacon strips
1 (16 ounce) bottle Italian salad dressing

Directions

Cut each jalapeno half into three long strips. Place a strip widthwise in the center of each quail breast; roll up from a short side. Wrap each with a bacon strip and secure with toothpicks. Place in a large resealable plastic bag. Add salad dressing; seal bag and turn to coat. Refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill appetizers, covered, over indirect medium heat for 16-20 minutes or until quail juices run clear and bacon is crisp, turning occasionally.

Stuffed Turkey Roll

Ingredients

- 1 egg, lightly beaten
- 1/2 cup quick-cooking oats
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 pound ground turkey
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 3 tablespoons butter or margarine
- 2 tablespoons water
- 1/2 teaspoon rubbed sage
- 1/4 teaspoon ground thyme
- 2 cups seasoned stuffing croutons
- 2 bacon strips, halved

Directions

In a bowl, combine the egg, oats, salt and pepper. Crumble turkey over mixture and mix well. Pat into a 12-in. x 9-in. rectangle on a piece of heavy-duty foil; set aside.

In a saucepan, saute onion and celery in butter until tender. Remove from the heat. Stir in water, sage and thyme. Add stuffing; mix well. Spoon over turkey to within 1 in. of edges. Roll up, jelly-roll style, starting with a short side and peeling away foil while rolling.

Place loaf, seam side down, in a greased 9-in. x 5-in. x 3-in. loaf pan. Place bacon strips over top. Bake, uncovered, at 325 degrees F for 60-70 minutes or until meat is no longer pink and a meat thermometer reads 165 degrees F.

Simple Baked Beans

Ingredients

2 (16 ounce) cans baked beans
with pork
1/4 cup molasses
1/4 cup chopped onions
4 tablespoons brown sugar
1 tablespoon prepared mustard
2 tablespoons ketchup
2 slices bacon, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix baked beans with pork, molasses, onions, brown sugar and ketchup together and put in a greased casserole dish. Top with bacon, cover and bake for 3 hours or until thick.

Authentic German Potato Salad

Ingredients

3 cups diced peeled potatoes
4 slices bacon
1 small onion, diced
1/4 cup white vinegar
2 tablespoons water
3 tablespoons white sugar
1 teaspoon salt
1/8 teaspoon ground black pepper
1 tablespoon chopped fresh parsley

Directions

Place the potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

Place the bacon in a large deep skillet over medium-high heat. Fry until browned and crisp, turning as needed. Remove from the pan and set aside.

Add onion to the bacon grease, and cook over medium heat until browned. Add the vinegar, water, sugar, salt and pepper to the pan. Bring to a boil, then add the potatoes and parsley. Crumble in half of the bacon. Heat through, then transfer to a serving dish. Crumble the remaining bacon over the top, and serve warm.

Venison Schnitzel

Ingredients

2 pounds venison tenderloin
1/4 cup vegetable oil
2 teaspoons bacon drippings
3/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 egg, lightly beaten
2 tablespoons milk
1 cup dry bread crumbs
1/2 cup crushed buttery round cracker crumbs
2 tablespoons lemon juice

Directions

Cut tenderloin into 1/2 inch steaks. Slice each steak in half horizontally, from the smallest toward the largest side, until there is only a very small section keeping the two halves connected. Slice a few small scores on the outer edges of each steak to prevent them from curling up when frying.

Preheat oil and bacon drippings in a large heavy skillet over medium high heat. In a large shallow dish, combine flour, salt and pepper. In a separate shallow bowl, beat together egg and milk. In another shallow dish, combine bread crumbs and cracker crumbs.

Dredge the steaks in the seasoned flour, and using a meat mallet, pound them down to just slightly less than their 1/4 inch thickness. Dip the steaks in the egg mixture, then coat each steak on both sides with the crumbs. Set aside on a clean plate. When all steaks are evenly coated, place prepared steaks gently in a single layer into the hot oil.

Fry steaks for 2 to 3 minutes on each side, or until golden brown. Drain on paper towels. Sprinkle each steak lightly with lemon juice.

Easy Cheesy Beer Soup

Ingredients

1 tablespoon butter
1/2 onion, minced
1/2 clove garlic, minced
1 tablespoon all-purpose flour
1 3/4 cups milk
8 ounces processed cheese,
cubed
1 cup beer
1/4 cup crumbled cooked bacon

Directions

Melt the butter in a large saucepan over medium heat. Add the onion and garlic; cook and stir until tender and fragrant. Sprinkle the flour over onion and garlic, and stir until blended in. Gradually whisk in the milk so that no lumps form. Continue to stir while you cook until the liquid thickens, about 10 minutes.

Reduce the heat to low, and cook for 5 more minutes, stirring occasionally. Add the cheese, bacon and beer. Gently stir until the cheese is melted and soup is well blended.

Lithuanian Kugelis

Ingredients

1 pound bacon, diced
2 large onions, diced
1/2 cup butter
5 pounds russet potatoes, peeled and shredded
1 (12 fluid ounce) can evaporated milk
6 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a Dutch oven set over medium heat, cover, and cook until the bacon has softened and begun to release it's grease. Stir in the onion and cook until softened and translucent. Remove the cover, and continue cooking and stirring until the mixture caramelizes and turns a deep, golden brown. Remove from heat and stir in butter to melt.

Stir shredded potatoes into the onion mixture, then stir in the evaporated milk and eggs until well combined. Pour into a 9x13-inch glass baking dish.

Bake in preheated oven for 1 hour, or until golden on top. Remove and let stand for 10 minutes before slicing into 3x3-inch squares. Serve hot.

Cheesy Potato Casserole

Ingredients

1 pound processed cheese
2 cups mayonnaise
1 (2 pound) package frozen hash
brown potatoes, thawed
1 white onion, chopped
1 (3 ounce) jar real bacon bits

Directions

Preheat oven to 350 degrees F (175 degrees C).

In the microwave, melt cheese in a large microwave-safe bowl. Stir in mayonnaise, potatoes and onions. Spread in a 9x13 inch baking dish and top with bacon bits.

Bake in preheated oven for 1 hour, or until hot and bubbly.

Steak Deals

Ingredients

2 pounds bottom round roast, cut into 1/8 inch thick slices
salt and pepper to taste
2 (8 ounce) packages cream cheese, sliced
15 fresh hot chile peppers, seeded
2 pounds bacon, sliced

Directions

To Grill: Preheat grill to medium low heat. To Roast: Preheat oven to 350 degrees F (175 degrees C).

Spread out beef slices and season with salt and pepper to taste. Put a slice of cream cheese and a hot pepper on the end of each slice, and roll up like an eggroll. Wrap 1 slice of bacon lengthwise around each steak deal, then wrap a second bacon slice around each so that the first slice is secured. Secure steak deals with toothpicks and place in disposable pans for grilling, or a 9x13 inch baking dish for roasting.

Cook steak deals on grill or in oven long enough for beef to be cooked through and bacon to be somewhat crispy (20 to 30 minutes).

Beef Bourguignon III

Ingredients

2 pounds lean stew beef
1 cup red wine
4 sprigs fresh parsley
1 sprig fresh thyme
1 bay leaf
4 tablespoons butter
1 onion, sliced
1 tablespoon all-purpose flour
1/4 cup beef broth
salt and ground black pepper to taste
2 tablespoons butter
4 ounces bacon, chopped
12 small onions
4 ounces button mushrooms, sliced

Directions

In a medium bowl, combine beef, wine, parsley, thyme and bay leaf. Let marinate for 3 hours.

Remove beef; strain and reserve marinade. Heat 4 tablespoons butter in a large heavy saucepan over medium high heat. Saute the sliced onion until tender. Stir in beef, and cook until evenly brown. Remove beef and onion; set aside. Add flour to pan, and cook, stirring, until brown. Slowly stir in beef broth, then the reserved marinade. Return the beef mixture to the pan. Cover, and simmer for 3 hours.

Heat 2 tablespoons butter in a medium skillet over medium high heat, Stir in the bacon and small onions, and saute until onions are tender. Add mushrooms, and continue cooking until mushrooms are golden brown. Serve as a garnish.

Heart Attack Eggs

Ingredients

6 slices bacon
3 eggs
salt and pepper to taste

Directions

Fry the bacon in a large skillet over medium heat until crisp. Remove from the pan, and set on paper towels to drain. Crack the eggs into the pan with the bacon grease so that they are about 1 inch apart. Season with salt and pepper. When the eggs look firm, flip them over, and cook on the other side to your desired doneness. Transfer to a plate and serve with bacon.

Bacon Risotto

Ingredients

1/2 pound bacon, diced
5 cups chicken stock
2 tablespoons butter
1/2 onion, diced
4 cloves garlic, minced
1 1/2 cups Arborio rice
2 tablespoons butter
1/4 cup grated Parmesan cheese
salt and black pepper to taste

Directions

Cook and stir the diced bacon in a large skillet over medium heat until browned, about 10 minutes. Drain the bacon and reserve.

Bring the chicken stock to a boil in a saucepan over high heat; reduce heat to low to keep the chicken stock hot.

Heat 2 tablespoons butter in a large, heavy-bottomed saucepan over medium-high heat. Add the onion and garlic; cook and stir until the onion begins to turn golden brown at the edges, about 2 minutes. Pour in the rice and stir until the rice is coated in butter and has started to toast, 2 to 3 minutes. Reduce heat to medium; stir in one-third of the hot chicken stock and continue stirring until the rice has absorbed the liquid and turned creamy. Repeat this process twice more, stirring constantly. Stirring in the broth should take 15 to 20 minutes in all. When finished, the rice should be tender, yet slightly firm.

Remove the risotto from the heat and stir in the remaining 2 tablespoons of butter, the Parmesan cheese, and the reserved bacon. Season to taste with salt and pepper before serving.

Aussie Chicken

Ingredients

4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
2 teaspoons seasoning salt
6 slices bacon, cut in half
1/2 cup prepared yellow mustard
1/2 cup honey
1/4 cup light corn syrup
1/4 cup mayonnaise
1 tablespoon dried onion flakes
1 tablespoon vegetable oil
1 cup sliced fresh mushrooms
2 cups shredded Colby-Monterey Jack cheese
2 tablespoons chopped fresh parsley

Directions

Rub the chicken breasts with the seasoning salt, cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Set aside.

In a medium bowl, combine the mustard, honey, corn syrup, mayonnaise and dried onion flakes. Remove half of sauce, cover and refrigerate to serve later.

Heat oil in a large skillet over medium heat. Place the breasts in the skillet and saute for 3 to 5 minutes per side, or until browned. Remove from skillet and place the breasts into a 9x13 inch baking dish. Apply the honey mustard sauce to each breast, then layer each breast with mushrooms and bacon. Sprinkle top with shredded cheese.

Bake in preheated oven for 15 minutes, or until cheese is melted and chicken juices run clear. Garnish with parsley and serve with the reserved honey mustard sauce.

Restaurant-Style Potato Skins

Ingredients

6 potatoes
1 cup vegetable oil
8 ounces shredded Cheddar cheese
1/8 cup bacon bits
1 (16 ounce) container sour cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan.

Pierce potatoes with a fork. Microwave the potatoes on high until they are soft; approximately 10 to 12 minutes.

Cut the potatoes in half vertically. Scoop the inside out of the potatoes, until 1/4 inch of the potato shell remains.

Heat oil to 365 degrees F (180 degrees C) in a deep fryer or a deep saucepan. Place the potatoes in hot oil, fry for 5 minutes. Drain potatoes on paper towels.

Fill the potato shells with cheese and bacon bits. Arrange them in the prepared baking pan.

Bake for 7 minutes, or until the cheese is melted. Serve hot with sour cream.

Bacon Wrapped Mushrooms

Ingredients

25 slices bacon
25 mushrooms

Directions

Preheat oven to 400 degrees F (200 degrees C).

Wrap each mushroom with a strip of bacon, and secure with a toothpick. Arrange the mushrooms on a medium baking sheet.

Bake approximately 15 minutes in the preheated oven, until the bacon is evenly brown. Serve hot.

Bean Sprout Spinach Salad

Ingredients

1 cup olive oil
1/4 cup sugar
1/4 cup cider vinegar
2 tablespoons finely chopped onion
1 egg
2 tablespoons Worcestershire sauce
1 (10 ounce) package fresh spinach, torn
1 cup canned bean sprouts
4 bacon strips, cooked and crumbled
4 green onions
2 hard-cooked eggs, sliced
2 tablespoons sunflower kernels

Directions

In a small saucepan, whisk together the first six ingredients. Cook and stir over low heat until the mixture reaches 160 degrees F. Remove from the heat; cool.

In a serving bowl, toss the spinach, bean sprouts, bacon and green onions. Drizzle with 1/2 cup salad dressing; toss to coat. Garnish with egg slices and sunflower kernels. Serve immediately. Refrigerate remaining dressing.

Quiche Lorraine I

Ingredients

1 recipe pastry for a 9 inch single crust pie
12 slices bacon
1 cup shredded Swiss cheese
1/3 cup minced onion
4 eggs, beaten
2 cups light cream
3/4 teaspoon salt
1/4 teaspoon white sugar
1/8 teaspoon cayenne pepper

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place bacon in a large skillet, and fry over medium-high heat until crisp. Drain on paper towels, then chop coarsely. Sprinkle bacon, cheese and onion into pastry shell.

In a medium bowl, whisk together eggs, cream, salt, sugar and cayenne pepper. Pour mixture into pastry shell.

Bake 15 minutes in the preheated oven. Reduce heat to 300 degrees F (150 degrees C), and bake an additional 30 minutes, or until a knife inserted 1 inch from edge comes out clean. Allow quiche to sit 10 minutes before cutting into wedges.

Oxtails with Gravy

Ingredients

2 pounds beef oxtail
1 clove garlic, minced
1 onion, chopped
1 tablespoon salt
1 teaspoon pepper
1 tablespoon Greek seasoning
1 teaspoon seasoning salt

2 tablespoons bacon drippings or shortening
2 tablespoons all-purpose flour
2 cups broth from cooked oxtails
2 dashes browning sauce
salt and pepper to taste
garlic powder to taste

Directions

Place oxtails, garlic, onions, 1 tablespoon salt, 1 teaspoon pepper, Greek seasoning, and seasoning salt in a large stock pot. Fill with enough water to cover oxtails, and place over high heat. Bring to a boil. Cover, and reduce heat to medium. Cook for 2 1/2 to 3 hours. Remove from heat, and reserve 2 cups broth.

Warm bacon drippings in a skillet over medium heat. Stir in flour, and cook for 3 minutes, stirring constantly. Stir in broth and browning sauce. Season to taste with salt, pepper, and garlic powder. Cook, stirring constantly, until gravy thickens. Remove from heat.

Place oxtails in skillet, and stir to coat with gravy. Return to stove, and cook over medium-low heat for 5 minutes, stirring occasionally.

Kerry's Asiago Cheese Hamburger

Ingredients

1 pound ground beef sirloin
1 tablespoon Worcestershire sauce
1/2 cup buffalo wing sauce
1 teaspoon freshly ground black pepper
1 teaspoon sea salt
1 teaspoon garlic powder
2 tablespoons olive oil
1/2 cup sweet onion, sliced
1/4 cup barbeque sauce
4 hamburger buns, split
1/4 cup Additional ketchup
1/2 cup grated Asiago cheese
8 slices cooked bacon

Directions

Mix the beef, Worcestershire sauce, buffalo wing sauce, pepper, salt, and garlic powder in a large bowl. Form mixture into four patties. Place the patties on a plate; cover. Refrigerate for at least 1 hour.

Preheat an outdoor grill for high heat.

Heat the olive oil in a skillet over medium-high heat. Cook and stir the onion in the olive oil until translucent, about 5 minutes; set aside.

Cook the beef patties on the preheated grill on one side for about 5 minutes; brush the top of each burger with 1 tablespoon of barbeque sauce; flip. Cook burgers until well done, or the internal temperature reaches 180 degrees F (85 degrees C), about five minutes more.

Place one burger on the bottom half of each bun. Top each burger with cooked onions, ketchup, Asiago cheese, and bacon slices; sandwich with top of bun and serve.

Zippy Praline Bacon

Ingredients

1 pound sliced bacon
3 tablespoons brown sugar
1 1/2 teaspoons chili powder
1/4 cup finely chopped pecans

Directions

Line two 15-in. x 10-in. x 1-in. baking pans with foil. Arrange bacon in a single layer in pans. Bake at 425 degrees F for 10 minutes; drain.

Combine the brown sugar and chili powder; sprinkle over bacon. Sprinkle with pecans. Bake 5-10 minutes longer or until bacon is crisp. Drain on paper towels.

Cheddar Broccoli Salad

Ingredients

6 cups fresh broccoli florets
1 1/2 cups shredded Cheddar cheese
1/3 cup chopped onion
1 1/2 cups mayonnaise
3/4 cup sugar
3 tablespoons red wine vinegar or cider vinegar
12 bacon strips, cooked and crumbled

Directions

In a large bowl, combine the broccoli, cheese and onion. Combine the mayonnaise, sugar and vinegar; pour over broccoli mixture and toss to coat. Refrigerate for at least 4 hours. Just before serving, stir in the bacon.

Caribbean BBQ Sauce

Ingredients

1 teaspoon vegetable oil
3 slices bacon, diced
1 medium onion, finely chopped
1 cup tomato sauce
1/2 cup black rum
1 lemon, juiced
1/3 cup brown sugar
1 dash chili sauce

Directions

Place vegetable oil, bacon, and onion in a medium skillet over medium high heat. Cook until bacon is evenly brown and onion is tender.

Stir tomato sauce and rum into the skillet with bacon and onion, and reduce heat. Simmer about 2 minutes. Mix in lemon juice, brown sugar, and chili sauce. Continue to simmer about 8 minutes.

Chinese Creamy Corn Soup

Ingredients

1/2 pound skinless, boneless chicken breast meat - finely chopped
1 tablespoon sherry
1/4 teaspoon salt
2 egg whites
1 (14.75 ounce) can cream-style corn
4 cups chicken broth
2 teaspoons soy sauce
1/4 cup water
2 tablespoons cornstarch
4 slices crisp cooked bacon, crumbled

Directions

Mince chicken. Mix together with sherry, salt, and egg whites in a large mixing bowl. Add cream style corn, and mix well to blend.

Preheat a wok or large frying pan to medium high. Add chicken broth and soy sauce, and bring to a boil. Add chicken mixture, and return to boil. Reduce heat. Simmer for 3 minutes, stirring frequently to prevent burning.

In a cup, mix together water and cornstarch until well blended. Add cornstarch mixture to simmering soup, stirring constantly. Cook for an additional 2 minutes; soup will thicken slightly. Crumble cooked bacon over individual servings.

Maggie's Clams Casino

Ingredients

24 large clams in shell, scrubbed
1 green bell pepper
1 red bell pepper
1 small red onion
1/4 cup Italian-style dry bread crumbs
2 cloves garlic, peeled
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
1 teaspoon dried oregano, crushed
1 tablespoon butter
4 slices bacon, cut into 1 inch pieces

Directions

Shuck clams from shell. Clean shells thoroughly. Place each clam onto a clean 1/2 shell; set aside.

Preheat broiler for medium heat.

In a food processor or blender, combine green and red pepper, red onion, bread crumbs, garlic, sea salt, pepper, oregano and butter. Blend until mixture becomes a mush, but not watery.

Spoon 1 teaspoon of mixture onto the top of each clam, and add one 1 inch piece of bacon on top.

Place the clams on a broiler pan and place under broiler about 4 inches from the heat. Broil for 8 to 12 minutes or until desired crispness of bacon is achieved.

Zucchini Pie

Ingredients

1 (10 inch) unbaked pie crust
2 tablespoons butter, melted
2/3 cup bacon bits
4 cups diced zucchini
4 eggs
1/2 cup heavy cream
1/2 teaspoon dried marjoram
1 teaspoon onion salt
1/4 teaspoon cayenne pepper
2 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush crust with melted butter. Sprinkle bacon bits inside crust. Place zucchini, eggs and cream in a blender; puree until smooth. Pour zucchini mixture into a bowl and stir in marjoram, onion salt and cayenne. Fold cheese and pour mixture into pie crust.

Bake in preheated oven for 15 minutes. Reduce heat to 300 degrees F (150 degrees C) and bake for an additional 45 minutes, or until set.

Turkey Bacon Avocado Sandwich

Ingredients

1 tablespoon reduced-fat
mayonnaise (optional)
2 slices bread, toasted
1 slice provolone cheese
4 thin slices deli turkey breast
4 slices precooked bacon,
microwaved according to package
directions
1/2 avocado - peeled, pitted, and
thinly sliced
1 slice ripe tomato
1 leaf lettuce

Directions

Spread mayonnaise on one side of both slices of toasted bread.
Top a bread slice with provolone cheese, turkey, bacon, avocado,
tomato, and lettuce. Place the remaining bread slice on top, slice in
half, and serve.

Cheddar Bacon Dip

Ingredients

1 pound bacon
1 (16 ounce) package shredded
sharp Cheddar cheese
1/2 cup mayonnaise
1 tablespoon dried minced onion
1 dash garlic salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, combine the bacon, Cheddar cheese, mayonnaise, onion and garlic salt. Add more mayonnaise, if necessary, to make the cheese stick together.

Pierogi from Granny

Ingredients

3 large potatoes - peeled and cubed
2 tablespoons butter
3 slices bacon, finely chopped
3 onions, finely chopped
1 1/2 pounds ground beef
1/2 pound ground pork
1 (8 ounce) package mushrooms, minced
1 tablespoon chicken bouillon granules
salt and pepper to taste
1 tablespoon chopped fresh dill

3 2/3 cups all-purpose flour
1 cup self-rising flour
2 eggs, lightly beaten
1 pinch salt
1 cup water, or as needed
1 egg, beaten
1/4 cup butter

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash.

Meanwhile, melt 2 tablespoons butter in a large pot over medium-high heat. Add the bacon, and cook until the fat begins to render, and the bacon begins to brown, about 5 minutes. Stir in the onion, and continue cooking until the onion softens and turns translucent, about 5 minutes. Stir in the ground beef and ground pork; continue cooking until crumbly and no longer pink, about 10 minutes. Finally, stir in the minced mushrooms, chicken bouillon, salt, pepper, and dill. Cover and cook until the mushrooms soften, about 5 minutes more. Stir in the mashed potatoes, then set the filling aside to cool.

Whisk the all-purpose flour and self-rising flour together in a large bowl, and make a well in the center. Add the 2 beaten eggs, salt, and enough water to form a soft dough. Knead on a well floured work surface until smooth and pliable. Roll the dough to 1/8 inch thick, then cut into 5 inch circles.

Spoon the filling onto one side of each of the dough rounds, then moisten the edges with the remaining beaten egg, and fold to create half circles. Press the edges together firmly to seal.

Bring a large pot of lightly salted water to a boil. Drop the pierogi in a few at a time, and boil until they float to the surface, about 2 minutes. Once the pierogi have cooked, remove with a slotted spoon, and rinse until cold; set aside.

Melt the remaining 1/4 cup of butter in a large skillet over medium-high heat. Add the boiled pierogi, and cook on both sides until hot and golden brown, about 5 minutes. Serve immediately.

Microwave German Potato Salad

Ingredients

2 pounds red potatoes, cooked and sliced
3 hard-cooked eggs, chopped
1/2 cup chopped onion
1/2 cup chopped celery
6 bacon strips, diced
2 tablespoons sugar
4 teaspoons all-purpose flour
2 tablespoons vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
3/4 cup milk

Directions

In a large bowl, combine potatoes, eggs, onion and celery; set aside. Place bacon in a microwave-safe bowl; cover with a paper towel and microwave on high for 2 minutes. Stir. Microwave 3-4 minutes longer or until the bacon is crisp, stirring after each minute. Remove bacon to paper towel to drain; reserve 2 tablespoons drippings. Stir sugar, flour, vinegar, salt and pepper into drippings until smooth; gradually add milk. Microwave on high for 5-6 minutes, stirring every 2 minutes until thickened. Pour over potato mixture; toss. Top with bacon. Serve immediately.

Red, White and Blue Slaw Salad

Ingredients

12 slices bacon
6 cups shredded cabbage
1 cup cole slaw dressing
1/2 cup blue cheese, crumbled
1 cup cherry tomatoes, halved

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a large bowl, combine the bacon, cabbage and dressing. Mix well. Sprinkle with halved cherry tomatoes and blue cheese. Refrigerate and serve chilled.

Mama Silva's Mesquite Chicken

Ingredients

butter flavored cooking spray
4 skinless, boneless chicken
breast halves - pounded to 1/2
inch thickness
1 (10 ounce) package sliced fresh
mushrooms
2 tablespoons dry mesquite
flavored seasoning mix
4 slices mozzarella cheese
1 cup ready to serve soup with
baked potato, bacon and chives
1 teaspoon dried oregano
1/2 teaspoon salt

Directions

Set a skillet over medium-high heat, and coat with cooking spray. Add the mushrooms, and 1 tablespoon of mesquite seasoning; cook and stir until almost done. Remove the mushrooms the pan using a slotted spoon, and coat with more cooking spray. Add chicken and brown on both sides. Return the mushrooms to the pan, and season with another tablespoon of mesquite seasoning. Cook, turning as needed, until chicken is no longer pink in the center, about 5 minutes.

Once the chicken is done, remove it from the pan, leaving the juices and mushrooms in the pan. Place slices of mozzarella cheese on top of the chicken. Stir the soup into the mushrooms, and bring to a simmer. Season with oregano and salt. Pour over the chicken, and serve.

Seashell Supper

Ingredients

1 (16 ounce) package seashell pasta
1 pound sliced bacon, diced
1 small onion, chopped
2 (14.5 ounce) cans diced tomatoes, drained
1 (10 ounce) can tomato sauce
2 1/2 cups water

Directions

Bring a large pot of lightly salted water to a boil. Add the seashells, and cook until tender, about 8 minutes. Drain.

Place bacon in a large deep skillet over medium-high heat. Cook until evenly browned, stirring occasionally. Drain off most of the fat, and add the onion to the skillet. Cook and stir until transparent. Stir in the diced tomatoes, tomato sauce and water, and bring to a boil. Reduce heat to low, and simmer for about 10 minutes, or until the sauce has thickened to your liking. Serve sauce over pasta.

Cheese and Garden Vegetable Pie

Ingredients

1 (9 inch) deep dish pie crust
3 vine-ripened tomatoes
1 small onion
1/4 cup chopped green bell pepper
3/4 cup mayonnaise
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded mozzarella cheese
3 slices bacon
2 slices bacon, for topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake the pie shell for 9 to 10 minutes or until browned. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Cut the tomatoes into bite size pieces, dice the onion and the green bell pepper.

In a large bowl, mix the mayonnaise, cheeses, vegetables and bacon. Spoon into the baked pie shell. Top with additional crumbled bacon.

Bake at 350 degrees F for 25 minutes or until edges brown.

Best Green Beans

Ingredients

1/2 pound sliced bacon, diced
4 fresh mushrooms, sliced
1 clove garlic, diced
2 (15.5 ounce) cans French cut green beans
1 1/2 teaspoons soy sauce

Directions

Place bacon into a large saucepan over medium heat. Cook until browned, stirring occasionally. Add the mushrooms and garlic, and reduce the heat to medium-low. Let cook for a few minutes to soften the mushrooms. Stir in the green beans and soy sauce, and heat through.

Squash Medley

Ingredients

1 medium summer squash, halved and sliced
1 medium zucchini, halved and sliced
4 bacon strips, diced
3/4 cup chopped onion
2 tablespoons brown sugar
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon chili powder
1/2 teaspoon garlic powder
1/4 teaspoon pepper
1 1/2 cups peeled, seeded, and diced tomato

Directions

Place 1 in. of water in a saucepan. Add squash and zucchini. Bring to a boil; cook for 4-5 minutes or until crisp-tender. Drain and set aside. In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 tablespoon drippings.

In the drippings, saute onion until tender. Add the squash, brown sugar and seasonings. Stir in tomatoes. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 10 minutes or until heated through. Sprinkle with bacon. Serve with a slotted spoon.

My Own Macaroni and Cheese

Ingredients

2 slices bacon
4 cups macaroni
1 pinch dried basil
1 teaspoon olive oil
1 (14.5 ounce) can stewed tomatoes
1 cup shredded Cheddar cheese
1 green bell pepper, chopped
2 carrots, chopped
1 cup shredded Cheddar cheese
1 tomato, sliced
2 teaspoons dried basil

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In large pot, cook macaroni pasta in boiling salted water with a pinch of basil and one teaspoon of olive oil until al dente. Rinse with cool water. Drain.

Meanwhile, use a blender to mash the whole peeled tomatoes. In a large bowl combine mashed tomatoes, 1 cup of the grated Cheddar cheese, chopped bacon and bell green pepper, bacon, and chopped carrots. Mix well. Add the cooked macaroni and toss well to coat evenly.

Place in 2 quart baking dish. Sprinkle the remaining 1 cup grated Cheddar cheese and 2 teaspoons basil on top. Layer the sliced tomatoes over all.

Bake in preheated oven for 20 minutes.

Fried Cabbage II

Ingredients

3 slices bacon, chopped
1/4 cup chopped onion
6 cups cabbage, cut into thin wedges
2 tablespoons water
1 pinch white sugar
salt and pepper to taste
1 tablespoon cider vinegar

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Remove bacon, and set aside.

Cook onion in the hot bacon grease until tender. Add cabbage, and stir in water, sugar, salt, and pepper. Cook until cabbage wilts, about 15 minutes. Stir in bacon. Splash with vinegar before serving.

Ultimate Cornbread Stuffing

Ingredients

2 (8.5 ounce) packages corn muffin mix
2/3 cup heavy cream
2 eggs
2 tablespoons white sugar
2 tablespoons olive oil
1 tablespoon poppy seeds
1 teaspoon vanilla extract
4 strips bacon, chopped
1 green bell pepper, chopped
1 red onion, chopped
1/4 teaspoon dried marjoram
1 1/2 cups chicken broth

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a small square baking dish with cooking spray.

Mix together the muffin mix, cream, eggs, sugar, oil, vanilla, and poppy seeds to make a batter.

Bake in preheated oven until golden brown and the top springs back when pressed lightly, 15 to 20 minutes. Allow to cool completely; cut into small squares and transfer to a bowl.

Reduce oven heat to 350 degrees F (175 degrees C).

Cook the bacon in a large skillet over medium-high heat until browned. Add the peppers and onions to the skillet; cook and stir until the vegetables are tender. Remove from heat and add to bowl with cornbread squares; season with marjoram, pour in the chicken broth; mix. Spoon mixture into the prepared baking dish; cover with aluminum foil.

Bake in preheated oven until heated through, about 30 minutes.

Bacon Feta Beans

Ingredients

8 slices bacon - cooked, crumbled and divided
1 (16 ounce) package frozen cut green beans
1 teaspoon minced garlic
4 ounces crumbled feta cheese, divided
1/2 teaspoon onion powder
1/8 teaspoon ground black pepper
2 tablespoons water

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly browned but only slightly crisp. Drain grease, leaving a small amount in the skillet for later use. Crumble bacon, reserving 2 tablespoons for garnish, and set aside.

Cook frozen beans in a covered, microwavable dish for about 3 minutes until thawed, but not fully cooked. Drain liquid, pat dry, and set aside.

Reheat skillet with residual bacon grease over medium-high heat. Stir in bacon and garlic until garlic is lightly golden. Add green beans and feta cheese, and season with onion powder and black pepper. Cook and stir until most of the feta cheese has melted, about 2 minutes. Transfer to a serving dish, and garnish with remaining feta cheese and crumbled bacon. Serve hot.

Glazed Bacon

Ingredients

1 pound sliced bacon
1 cup packed brown sugar
1/4 cup orange juice
2 tablespoons Dijon mustard

Directions

Place bacon on a rack in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 10 minutes; drain. Combine the brown sugar, orange juice and mustard; pour half over bacon. Bake for 10 minutes. Turn bacon and drizzle with remaining glaze. Bake 15 minutes longer or until golden brown. Place bacon on waxed paper until set. Serve warm.

Coq au Vin

Ingredients

4 skinless, boneless chicken breast halves
2 cups small whole fresh mushrooms
1 cup thinly sliced carrots
1 cup Burgundy wine
16 pearl onions, peeled
1 tablespoon bacon bits
1 tablespoon chopped fresh parsley
2 cloves garlic, minced
3/4 teaspoon dried marjoram, crushed
3/4 teaspoon dried thyme, crushed
1/2 teaspoon chicken bouillon granules
1/8 teaspoon ground black pepper
1 bay leaf
1 1/2 cups cold water
1/8 cup all-purpose flour

Directions

Spray a large non-stick skillet with cooking spray. Saute chicken over medium heat for about 15 minutes, or until lightly browned on both sides.

Add the mushrooms, carrot, wine, onions, bacon bits, parsley, garlic, marjoram, thyme, bouillon, pepper and bay leaf. Bring to a boil, then reduce heat to low; cover and simmer for 25 minutes, or until chicken is cooked through and no longer pink inside.

Using a slotted spoon, transfer chicken, mushrooms, carrot, and onions to a platter, discarding bay leaf; cover to keep warm and set aside.

In a small bowl combine flour and water and whisk together. Stir mixture into skillet and cook until thick and bubbly, 5 to 10 minutes. Cook and stir 1 minute more and pour mixture over chicken and veggies. Serve warm.

Home-Style Green Beans

Ingredients

3/4 pound fresh green beans, cut
into 2-inch lengths
1 1/2 cups water
6 bacon strips, cooked and
crumbled
1 tablespoon seasoned salt

Directions

In a saucepan, combine beans and water; bring to a boil. Reduce heat; cover and simmer for 10 minutes. Add the bacon and seasoned salt; simmer 10-15 minutes longer. Serve with a slotted spoon.

Original Kumla Recipe from Mom

Ingredients

1 (5 pound) unsmoked bone-in ham
1 teaspoon salt, or to taste (optional)
5 pounds russet potatoes, peeled and shredded
4 cups all-purpose flour
1 1/2 cups stone ground whole wheat flour
1 teaspoon baking powder
1 teaspoon salt, or to taste
3 slices bacon, cut into 1-inch square pieces
salt and black pepper to taste (optional)

Directions

Place the ham in a large soup pot (at least 10 quart size), and pour in 16 to 20 cups of water to cover. Bring the water to a boil, reduce heat, and simmer the ham to make a rich stock, about 2 hours. Remove the ham, and skim any foam off the broth. Stir in 1 teaspoon salt (or to taste) to broth, if necessary.

Place the potatoes in a large bowl, and use very wet hands to mix in the all-purpose flour, whole wheat flour, baking powder, and 1 teaspoon salt to make a sticky dough.

Bring the ham stock to a full, rolling boil. Place a bowl of water near the stove. With very wet hands, pinch off about 2/3 cup of dough, and press a piece of bacon into the center of the dough. Roll the dough into a ball about 2 1/2 inches across, and slip the kumla into the boiling broth along the side of the pot. Don't drop them into the middle of the broth to avoid splashing the hot broth. Repeat with the remaining dough, using the bowl of water to keep your hands very wet, until all the dumplings have been added to the broth.

Cover and simmer over low heat for about 15 minutes, then use a slotted spoon or spatula to gently lift any stuck dumplings from the bottom of the pot. Cover the pot again, and simmer the dumplings for about 1 hour. They will float to the top of the broth as they cook.

Gently lift the kumla from the broth with a slotted spoon, and stack them in a bowl for serving. Sprinkle with salt and pepper before serving.

Spring Salad

Ingredients

12 slices bacon
2 heads fresh broccoli, florets only
1 cup chopped celery
1/2 cup chopped green onions
1 cup seedless green grapes
1 cup seedless red grapes
1/2 cup raisins
1/2 cup blanched slivered almonds
1 cup mayonnaise
1 tablespoon white wine vinegar
1/4 cup white sugar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large salad bowl, toss together the bacon, broccoli, celery, green onions, green grapes, red grapes, raisins and almonds.

Whisk together the mayonnaise, vinegar and sugar. Pour dressing over salad and toss to coat. Refrigerate until ready to serve.

Venison and Barbequed Bean Bake

Ingredients

1 (2 pound) boneless venison roast
1 liter ginger ale
1 (32 ounce) carton chicken broth
1 teaspoon ground cumin
1/4 teaspoon black pepper
1/8 teaspoon crushed red pepper flakes
1 (15 ounce) can pork and beans
1 (14 ounce) can black beans, drained and rinsed
1 (15.5 ounce) can red kidney beans, drained and rinsed
1 (14 ounce) can baked beans
1 (14.5 ounce) can diced tomatoes
1 large green bell pepper, coarsely chopped
1 large Vidalia or other sweet onion, coarsely chopped
1 (18 ounce) bottle barbeque sauce
1/3 cup brown sugar
1/4 cup molasses
1 teaspoon ground cumin
1/8 teaspoon crushed red pepper flakes, or to taste
2 tablespoons chili powder
Hot pepper sauce, to taste
Salt and pepper to taste
5 bacon slices

Directions

Place venison roast, ginger ale, chicken broth, 1 teaspoon cumin, pepper, and 1/8 teaspoon red pepper flakes into a slow cooker. Cover and cook on Low until the venison is tender enough to be pulled apart with a fork, about 10 hours. Drain meat, and shred.

Preheat oven to 350 degrees F (175 degrees C).

Place shredded pork into a large mixing bowl and mix with pork and beans, black beans, kidney beans, baked beans, tomatoes, green pepper, and onion. Pour in barbeque sauce, brown sugar, and molasses. Season with 1 teaspoon cumin, 1/8 teaspoon red pepper flakes, chili powder, hot pepper sauce, salt and pepper. Mix until well combined, then pour into a deep 9x13-inch glass baking dish. Place bacon strips in a single layer over top.

Bake in preheated oven for 30 to 40 minutes until bacon has cooked and begins to crisp.

Baked Potato Casserole

Ingredients

5 pounds red potatoes, cooked and cubed
1 pound sliced bacon, cooked and crumbled
4 cups cubed Cheddar cheese
4 cups shredded sharp Cheddar cheese
1 large onion, finely chopped
1 cup mayonnaise*
1 cup sour cream
1 tablespoon minced chives
1 teaspoon salt
1/2 teaspoon pepper

Directions

In a large bowl, combine potatoes and bacon. In another bowl, combine the remaining ingredients; add to potato mixture and toss gently to coat. Transfer to a greased 4-1/2-qt. baking dish. Bake, uncovered, at 325 degrees F for 50-60 minutes or until bubbly and lightly browned.

Brown Rice Salad

Ingredients

- 1 2/3 cups uncooked brown rice
- 2 1/2 cups water
- 1 cup low fat sour cream
- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lime juice
- 2 teaspoons honey
- 1/2 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 2 slices bacon
- 1 cup diced red bell pepper
- 1 cup chopped green onions
- 1/2 cup frozen green peas, thawed
- 1/4 cup toasted almond slices
- 2 tablespoons chopped cilantro

Directions

Place rice and water in a medium saucepan, and bring to a boil. Reduce heat to low, cover, and simmer 45 to 60 minutes.

In a medium bowl, mix the sour cream, red wine vinegar, lime juice, honey, cumin, chili powder, salt, and pepper. Refrigerate until ready to use.

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In a large bowl, mix the rice, dressing mixture, bacon, bell pepper, green onions, peas, almonds, and cilantro. Chill at least 1 hour before serving.

Chicken Florentine Casserole

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup butter
3 teaspoons minced garlic
1 tablespoon lemon juice
1 (10.75 ounce) can condensed cream of mushroom soup
1 tablespoon Italian seasoning
1/2 cup half-and-half
1/2 cup grated Parmesan cheese
2 (13.5 ounce) cans spinach, drained
4 ounces fresh mushrooms, sliced
2/3 cup bacon bits
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place the chicken breast halves on a baking sheet; bake 20 to 30 minutes, until no longer pink and juices run clear. Remove from heat, and set aside.

Increase the oven temperature to 400 degrees F (200 degrees C).

Melt the butter in a medium saucepan over medium heat. Stirring constantly, mix in the garlic, lemon juice, cream of mushroom soup, Italian seasoning, half-and-half, and Parmesan cheese.

Arrange the spinach over the bottom of a 9x9 inch baking dish. Cover the spinach with the mushrooms. Pour half the mixture from the saucepan over the mushrooms. Arrange chicken breasts in the dish, and cover with the remaining sauce mixture. Sprinkle with bacon bits, and top with mozzarella cheese.

Bake 20 to 25 minutes in the 400 degrees F (200 degrees C) oven, until bubbly and lightly browned.

San Antonio Chicken Roll Ups

Ingredients

4 skinless, boneless chicken breasts
1/2 pound Monterey Jack cheese
8 jalapeno peppers
8 slices bacon
salt to taste
ground black pepper to taste
1 pinch garlic powder

Directions

Soak skewers in water for 1 hour.

Pound breasts between 2 pieces of plastic wrap. It should be about 1/4 inch thick. Cut in half lengthwise. Sprinkle with salt, pepper, and garlic powder on both sides.

Cut cheese in to strips to fit lengthwise on pounded breast. Put a slice of jalapeno beside the piece of cheese. Roll the breast from the bottom, and set it down with the overlap down. Wrap with a whole piece of bacon around the ends to keep the cheese in as it cooks. Put on soaked wooden skewer.

Grill over medium heat until done.

Florentine Crepe Cups

Ingredients

2/3 cup all-purpose flour

1/2 teaspoon salt

3 eggs

1 cup milk

FILLING:

1 1/2 cups shredded Cheddar cheese

3 tablespoons all-purpose flour

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry

1 (4 ounce) can mushroom stems and pieces, drained

2/3 cup mayonnaise

3 eggs, lightly beaten

6 bacon strips, cooked and crumbled

1/2 teaspoon salt

pepper to taste

Directions

In a bowl, whisk the flour, salt, eggs and milk until smooth. Heat a lightly greased 8-in. nonstick skillet; add 3 tablespoons of batter. Lift and tilt pan to evenly coat bottom. cook for 1-2 minutes or until top appears dry. Place in a greased muffin cup. Repeat with the remaining batter.

In a bowl, combine the filling ingredients. Place 1/4 cup in each crepe cup. Bake, uncovered, at 350 degrees F for 30 minutes or until eggs are completely set.

Autumn Beans

Ingredients

8 slices bacon, chopped
1/4 cup minced onion
1 cup apple cider
2 (16 ounce) cans baked beans,
undrained
1/4 cup raisins
1/2 teaspoon ground cinnamon

Directions

In a skillet, lightly fry bacon. Remove to paper towel to drain. Discard all but 2 tablespoons drippings. Saute onion in the drippings until tender. Add all remaining ingredients. Bring to a boil; reduce heat and simmer, uncovered, 20-25 minutes, stirring occasionally.

Holy Trinity Chili

Ingredients

2 pounds ground beef
1 (12 ounce) package smoked sausages, cut into bite-sized pieces
9 slices bacon, diced
2 tablespoons minced garlic
2 onions, diced
1 (6 ounce) can tomato paste
1 (14 ounce) can beef broth
1 (28 ounce) can diced tomatoes
1 (15 ounce) can mild chili beans, with sauce
2 (15 ounce) cans pinto beans, drained
3 Anaheim (New Mexico) chile peppers, seeded and minced
3 jalapeno peppers, seeded and minced
3 serrano peppers, seeded and minced
3 tablespoons Worcestershire sauce
1/3 cup brown sugar
2 teaspoons chipotle chile powder
2 teaspoons ground cumin
salt and pepper to taste

Directions

Brown the ground beef in a large soup pot over medium-high heat until cooked and crumbly; drain and set aside. Brown sausages, then set aside. Reduce heat to medium and stir in bacon. Cook until the bacon has released its fat and is beginning to turn crispy. Stir in garlic and onions, and cook until the onions soften and turn translucent, about 5 minutes. Stir in tomato paste to coat the onions.

Pour in beef broth, diced tomatoes, chili beans, and pinto beans. Add the Anaheim peppers, jalapeno peppers, and serrano peppers. Season with Worcestershire, brown sugar, chipotle powder, and cumin. Bring to a boil over high heat, then reduce heat to medium-low, and simmer for 2 hours, or until thickened, stirring occasionally. Season to taste with salt and pepper, then simmer for 5 additional minutes before serving.

Loaded Baked Potato Casserole

Ingredients

1 (32 ounce) bag Simply Potatoes® Southwest Style Hash Browns
1 (6 ounce) can French's® French Fried Onions
1 cup frozen peas
1 cup shredded Cheddar cheese
4 slices bacon, cooked and crumbled
2 (10.75 ounce) cans Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
1 cup milk

Directions

Stir the potatoes, 1 1/3 cups of the onions, peas, cheese and bacon in a 13 x 9-inch (3-quart) shallow baking dish. Stir the soup and milk in a medium bowl. Pour the soup mixture over the potato mixture. Cover.

Bake at 350 degrees F for 30 minutes or until hot. Stir.

Sprinkle with the remaining onions. Bake for 5 minutes more or until the onions are golden brown.

Broccoli Salad Supreme

Ingredients

10 cups broccoli florets
6 cups seedless red grapes
1 cup sliced celery
6 green onions, sliced
2 cups mayonnaise
2/3 cup sugar
2 tablespoons cider vinegar
1 pound sliced bacon, cooked
and crumbled
1 1/3 cups slivered almonds,
toasted

Directions

In a large salad bowl, combine the broccoli, grapes, celery and onions. In a small bowl, combine the mayonnaise, sugar and vinegar. Pour over broccoli mixture and toss to coat. Cover and refrigerate for at least 4 hours or overnight. Just before serving, gently stir in bacon and almonds.

Grilled Cheese of the Gods

Ingredients

1/4 cup butter, softened
1 cup freshly grated Parmigiano-Reggiano cheese
8 slices cooked bacon
4 slices Cheddar cheese
8 slices sourdough bread

Directions

In a small bowl, mash together the butter and Parmesan cheese until evenly blended. Make sandwiches by placing two slices of bacon and one slice of Cheddar cheese on half of the bread slices. Top with the remaining slices of bread.

Heat a large skillet over medium heat. Spread some of the butter mixture on the top of each sandwich. Place sandwiches butter side down in the skillet. Spread the remaining butter mixture on the other sides. Cook until golden brown on each side, about 3 minutes per side. To serve, cut in half diagonally.

Ultra Creamy Mashed Potatoes

Ingredients

3 1/2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)
5 large potatoes, cut into 1-inch pieces
1/2 cup light cream
2 tablespoons butter
Generous dash ground black pepper

Directions

Heat broth and potatoes in 3-quart saucepan over high heat to a boil.

Reduce heat to medium. Cover and cook for 10 minutes or until potatoes are tender. Drain, reserving broth.

Mash potatoes with 1/4 cup broth, cream, butter and black pepper. Add additional broth, if needed, until desired consistency.

For an interesting twist: Stir 1/2 cup sour cream, 3 slices bacon cooked and crumbled (reserve some for garnish) and 1/4 cup chopped fresh chives into hot mashed potatoes. Sprinkle with remaining bacon.

Shrimp Creole IV

Ingredients

3 pounds medium shrimp - peeled, deveined and shells reserved
1/2 onion, chopped
1 carrot, finely chopped
2 strips celery, chopped
4 cups water

1/3 cup bacon grease
2 onions, chopped
2 strips celery, chopped
1 tablespoon minced garlic
1 large chopped green bell pepper
2 bay leaves
salt to taste
1 1/2 teaspoons freshly ground black pepper
2 teaspoons brown sugar
1 teaspoon cayenne pepper
1 teaspoon hot pepper sauce (e.g. Tabasco, etc.), or to taste
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 teaspoon dried basil
4 tomatoes, chopped
2 cups canned tomato sauce
1 cup chopped green onion

Directions

In a medium stock pot, combine the reserved shrimp shells, 1/2 onion, 1 carrot, 2 strips celery, and 4 cups water. Simmer for 1 hour, uncovered; stirring occasionally. Strain the stock into a smaller saucepan, boil and reduce the stock to 2 cups. Remove from heat.

In a heavy skillet, melt grease over medium heat. Add the onions, celery, garlic and green bell pepper; saute until soft and beginning to caramelize around the edges.

Add the bay leaves, salt, black pepper, brown sugar, cayenne pepper, hot sauce, and 2 cups reduced shrimp stock. Bring to a boil and add crushed rosemary, crushed thyme, crushed basil, tomatoes, and tomato sauce.

Cover and simmer over low/medium heat, stirring occasionally, for 1 hour.

Add the cleaned and deveined shrimp. Stir, cover and turn off the heat. Let the shrimp sit for 15 to 20 minutes or until pink throughout. Sprinkle the green onions on top.

Lea's Hamburgers

Ingredients

1 1/2 pounds ground beef
1 small onion, finely chopped
1 egg
1/2 cup bread crumbs
1/4 cup bacon bits
garlic salt to taste
4 hamburger buns, split and
toasted

Directions

Preheat an outdoor grill for high heat.

In a medium bowl, mix together the ground beef, onion, egg, bread crumbs, and bacon bits. Season with garlic salt. (I like to use a lot.) Divide into four balls, and pat into patties.

Lightly oil the grate, and place patties onto the grill. Cook for about 5 minutes per side, or until firm and no longer pink in the center. Serve on toasted buns with your favorite hamburger toppings.

Ultimate Baked Beans

Ingredients

1/2 pound bacon
1 (4.5 ounce) can mushrooms,
drained
1 large onion, diced
2 (16 ounce) cans baked beans
with pork
1 (15.25 ounce) can kidney beans,
drained
1 (15 ounce) can butter beans,
drained
1 cup ketchup
1/4 cup brown sugar
1 1/2 teaspoons dry mustard
2 tablespoons cider vinegar
1/2 teaspoon Worcestershire
sauce
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain. Reserve 3 strips whole, crumble remainder and set aside. Add the mushrooms and onions; cook until tender.

In a large bowl, combine the crumbled bacon, mushrooms, onion, pork and beans, kidney beans, butter beans, ketchup, brown sugar, dry mustard, cider vinegar, Worcestershire sauce, and salt and pepper. Scoop bean mixture into prepared casserole dish. Place 2 or 3 strips of bacon on top of the bean mixture, if desired.

Bake uncovered in a 350 degree oven until thick and bubbly, about 2 hours.

Chutney Eggs

Ingredients

12 eggs
1/4 cup chutney
6 slices bacon
3 tablespoons mayonnaise
1 tablespoon chopped almonds

Directions

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel. Cut in half lengthwise. Remove and reserve yolks.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain and crumble.

In a medium bowl, mash egg yolks and mix with bacon, chutney, mayonnaise and almonds. Fill the egg whites with the mixture.

Rabbit with Mustard

Ingredients

1 (2 pound) rabbit, cleaned and cut into pieces
salt and pepper to taste
3 tablespoons prepared mustard
3 tablespoons vegetable oil
1 cup white wine
4 small onions
2 slices bacon, cut into 1/2 inch pieces
1 orange

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Season the rabbit with salt and pepper, and spread the mustard onto it. Place into a Dutch oven, and pour the oil and white wine around it. Then put in the small onions and sprinkle with the bacon pieces.

Bake covered, for 30 minutes in the preheated oven. Remove lid and turn rabbit pieces over. Squeeze some juice from the orange over. Return to the oven, uncovered, for 30 minutes, or until rabbit is tender. Serve with sliced orange and mashed potato. Bon Appetite!!!

Bermuda Spinach Salad

Ingredients

6 eggs
1/2 pound bacon
2 pounds spinach, rinsed and chopped
2 3/4 ounces croutons
1/4 cup sliced fresh mushrooms
1 onion, chopped
2/3 cup white sugar
1 teaspoon salt
1 cup vegetable oil
1/3 cup cider vinegar
1/2 teaspoon ground black pepper
1 teaspoon celery seed
1 tablespoon prepared Dijon-style mustard

Directions

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Once cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Prepare the dressing in a blender by combining the onion, sugar, salt, oil, vinegar, pepper, celery seed and Dijon mustard. Blend until smooth.

In a large salad bowl, combine the eggs, bacon, spinach, croutons and mushrooms. Toss to mix. Pour enough dressing over salad to lightly coat. Toss and serve.

The Best Artichoke Chicken Buffet

Ingredients

10 thick slices bacon
1 2/3 cups uncooked wild rice
5 cups water
1 cup butter
1 small onion, chopped
10 fresh mushrooms, sliced
2 (10.75 ounce) cans condensed cream of chicken soup
1/2 cup heavy cream
1/2 cup sherry
1 teaspoon salt
3 cups cooked, cubed chicken breast meat
2 (14 ounce) cans artichoke hearts, drained
2 cups julienned carrots
3 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Combine wild rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 40 to 50 minutes.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly browned. Drain, crumble, and set aside.

In a large saucepan, melt butter over medium heat. Cook onion and mushrooms in butter until soft. Stir in soup, cream, sherry, and salt; cook until hot.

Preheat oven to 350 degrees F (175 degrees C), and lightly grease a 9x13 inch baking dish. In a large bowl, mix together cooked bacon, soup mixture, chicken meat, artichoke hearts, carrots, and mozzarella cheese. Spread cooked rice in the bottom of the baking dish, then spread chicken and artichoke mixture over rice. Top with Parmesan cheese.

Cover, and bake in preheated oven for 30 minutes. Remove cover, and bake for an additional 30 minutes.

Fluffy Bacon-Cheese Frittata

Ingredients

6 bacon strips, diced
1/3 cup chopped onion
5 eggs, separated
1 1/4 cups milk
3 tablespoons all-purpose flour
1/4 teaspoon paprika
1 1/2 cups shredded Swiss cheese
1/4 teaspoon salt
1 cup shredded sharp Cheddar cheese
1 tablespoon minced fresh parsley

Directions

In a skillet, cook bacon over medium heat until crisp; remove to paper towels. Drain, reserving 1 tablespoon drippings. In the drippings, saute onion until tender. Remove from the heat; set aside.

In a large mixing bowl, beat egg yolks, milk, flour and paprika until smooth. Add Swiss cheese. In a small mixing bowl, beat egg whites and salt until stiff peaks form. Fold into cheese mixture.

Pour over onion in skillet; cover and cook on medium-low heat for 12-15 minutes or until almost set. Sprinkle with cheddar cheese and bacon. Cover and cook 5 minutes longer or until cheese is melted. Sprinkle with parsley.

Harvest Beef Stew

Ingredients

4 tablespoons bacon drippings
1/4 cup flour
Salt and pepper to taste
2 1/2 pounds beef stew meat, cut into 1 inch cubes
5 tablespoons olive oil
1 onion, thinly sliced
6 cloves garlic, thinly sliced
1 pound carrots, peeled and sliced
1 pound celery, sliced
1/4 cup rice vinegar
2 tablespoons brown sugar
4 cups beef broth
2 (12 fluid ounce) cans or bottles ale
1 parsnip, peeled and sliced
1 turnip, peeled and chopped
1 pound baby red potatoes, washed
3/4 cup parsley, chopped
4 whole bay leaves

Directions

Heat bacon grease in a large pot over medium heat.

Combine flour with salt and pepper. Coat beef cubes.

Brown meat in the bacon grease until nicely browned. Remove to a paper towel, and set aside.

Heat olive oil in the same pot. Cook onions, garlic, carrots, and celery over low heat. Add the vinegar and sugar. Pour in the broth and bring to a boil. Deglaze the pan by scraping off the food stuck on the bottom of the pot.

Return meat to pot. Pour in beer, then stir in parsnips, turnips, red potatoes, parsley, and bay leaves. Reduce heat to medium low. Cover and simmer for 90 minutes, stirring occasionally.

Spinach Rice Salad

Ingredients

1/2 cup Italian salad dressing
1 tablespoon soy sauce
1/2 teaspoon sugar
2 cups cooked rice
1 celery rib, thinly sliced
4 green onions, thinly sliced
2 cups thinly sliced fresh spinach leaves
5 bacon strips, cooked and crumbled

Directions

In a bowl, combine the salad dressing, soy sauce and sugar. Stir in rice, celery and onions. Cover and refrigerate for at least 1 hour. Just before serving, stir in spinach and bacon.

Cheddar Quiche

Ingredients

1 cup all-purpose baking mix
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup milk
3 slices bacon, chopped
1 small onion, chopped
2 cups shredded Cheddar cheese
4 eggs
1 teaspoon salt
1/4 teaspoon hot pepper sauce
1 (12 fluid ounce) can evaporated milk, heated

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch pie pan.

In a medium bowl, mix together the baking mix, 1/4 teaspoon salt, and pepper. Gradually mix in the milk until moistened. Knead a few times on a floured board. Roll dough out to a 12 inch circle, and press into the greased pie pan. Fold edges, and flute.

Place bacon and onion in a large, deep skillet over medium-high heat, and cook until bacon is evenly brown. Drain, and crumble bacon. Sprinkle bacon, onion, and Cheddar cheese into the pie pan.

In a medium bowl, beat eggs with 1 teaspoon salt and hot pepper sauce, then slowly stir in hot evaporated milk. Pour into the pie shell.

Bake 5 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Continue baking 25 minutes, or until center is almost set. Do not over bake - the quiche will set as it cools.

New England Seafood Chowder

Ingredients

4 pounds haddock fillets , cut into 3/4 inch pieces
1/4 pound medium shrimp, peeled and deveined
1/4 pound bay scallops
4 bacon strips, diced
3 medium onions, quartered and thinly sliced
2 tablespoons all-purpose flour
2 cups diced peeled potatoes
4 cups milk
2 tablespoons butter
1 tablespoon minced fresh parsley
2 teaspoons salt
1/2 teaspoon lemon-pepper seasoning
1/4 teaspoon pepper

Directions

Place haddock in a Dutch oven; cover with water. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 20 minutes longer. Drain, reserving 2 cups cooking liquid; set liquid and seafood aside.

In a soup kettle, cook bacon over medium heat until crisp; drain on paper towels. In the drippings, saute onions until tender. Stir in flour until blended. Gradually stir in reserved cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add potatoes; cover and cook for 15-20 minutes or until potatoes are tender.

Add the milk, seafood, butter, parsley, salt, lemon-pepper and pepper; heat through. Sprinkle with bacon.

Asian Potato Salad

Ingredients

4 slices bacon, crisply cooked and crumbled
6 new red potatoes
1 1/3 cups mayonnaise
1 teaspoon sugar
1 tablespoon soy sauce
1 teaspoon sesame oil
1/8 teaspoon dry hot mustard
1/8 teaspoon salt
3/4 cup chopped bok choy
1 red bell pepper, seeded and diced
1/2 cup chopped green onion
1/4 cup chopped fresh cilantro

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Meanwhile, bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, and chop into bite-size chunks.

To make the dressing, mix together the mayonnaise, sugar, soy sauce, sesame oil, mustard powder, and salt.

Combine the potatoes, bacon, bok choy, red pepper, green onion and cilantro in a large bowl. Pour over dressing and mix well. Refrigerate for at least one hour to allow flavors to blend, and serve.

Most Excellent Breakfast Casserole

Ingredients

1 pound ground pork sausage
1 pound bacon
4 cups milk
8 eggs
12 slices white bread, crusts
trimmed
2 tablespoons butter, softened
3 small onion, chopped
6 slices processed American
cheese, shredded

Directions

Place sausage and bacon in two large, deep skillets. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Butter one side of six slices of the bread. Placed slices butter side up in the bottom of a 9x13 inch baking pan.

In a large bowl, stir together cooked sausage and bacon with onion and cheese. Place half of his mixture on top of buttered bread. Then add another six slices of bread (no butter). Add remaining meat/cheese mixture. Beat together milk and eggs; pour over top of casserole. Cover with foil and refrigerate overnight.

The next morning: preheat oven to 425 degrees F (220 degrees C).

Bake, covered, in preheated oven for 45 to 60 minutes.

Chanterelle Mushroom and Bacon Tartlets

Ingredients

2 teaspoons olive oil
2 tablespoons minced shallots
1 clove garlic, minced
1 1/2 cups chanterelle mushrooms, finely chopped
1 tablespoon brandy
1/2 teaspoon minced fresh thyme
1 tablespoon minced fresh parsley
1/4 teaspoon salt and pepper to taste
1 egg
1/4 cup milk
1/4 cup shredded Swiss cheese
2 tablespoons cream cheese, softened
2 slices bacon, cooked and crumbled
24 mini phyllo tart shells

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat olive oil in a large skillet over medium heat. Saute shallots until they begin to brown. Add garlic and mushrooms, and cook until tender. Deglaze pan with brandy, and season with thyme, parsley, salt, and pepper. Remove from heat, and allow to cool.

In a large bowl, combine egg, milk, Swiss cheese, cream cheese, and bacon. Fold in mushroom mixture. Spoon evenly into phyllo cups, and place cups on baking sheet.

Bake in preheated oven for 15 to 20 minutes, or until filling is set.

Tomato Bacon Pie

Ingredients

1 (9 inch) unbaked deep dish
pastry shell
3 medium tomatoes, cut into 1/4
inch slices
10 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese
1 cup mayonnaise*

Directions

Bake pastry shell according to package directions; cool.

Place tomatoes in the crust; sprinkle with bacon. In a bowl, combine the cheese and mayonnaise. Spoon over bacon in the center of pie, leaving 1 in. around edge. Bake at 350 degrees F for 30-40 minutes or until golden brown (cover edges with foil if necessary to prevent over browning).

Savory Cheese Soup

Ingredients

3 (14.5 ounce) cans chicken broth
1 small onion, chopped
1 large carrot, chopped
1 celery rib, chopped
1/4 cup chopped sweet red pepper
2 tablespoons butter or margarine
1 teaspoon salt
1/2 teaspoon pepper
1/3 cup all-purpose flour
1/3 cup cold water
1 (8 ounce) package cream cheese, cubed and softened
2 cups shredded Cheddar cheese
1 (12 fluid ounce) can beer (optional)
Optional toppings: croutons, popcorn, cooked crumbled bacon, sliced green onions

Directions

In a slow cooker, combine the first eight ingredients. Cover and cook on low for 7-8 hours.

Combine flour and water until smooth; stir into soup. Cover and cook on high 30 minutes longer or until soup is thickened.

Stir in cream cheese and cheddar cheese until blended. Stir in beer if desired. Cover and cook on low until heated through. Serve with desired toppings.

Chicken and Egg Hash

Ingredients

4 bacon strips, diced
1 medium onion, chopped
2 garlic cloves, minced
1 pound skinless, boneless
chicken breast halves - cubed
2 large potatoes, peeled and
diced
1 tablespoon vegetable oil
1/2 cup frozen peas, thawed
1/2 cup frozen corn, thawed
2 tablespoons minced fresh
parsley
3/4 teaspoon salt
1/8 teaspoon pepper
4 eggs

Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels to drain. In the drippings, saute onion and garlic until tender. Stir in the chicken, potatoes and oil. Cover and cook for 10 minutes or until the potatoes and chicken are tender, stirring once. Stir in peas, corn, parsley, salt and pepper. Make four wells in the hash; break an egg into each well. Cover and cook over low heat for 8-10 minutes or until eggs are completely set. Sprinkle with bacon.

Hot Buffalo Chicken, Bacon, and Cheese

Ingredients

6 slices bacon
1/2 cup mayonnaise
1/4 cup sour cream
2 tablespoons hot buffalo wing sauce
1 loaf Italian bread, cut in half lengthwise
3 cups shredded meat from a rotisserie chicken
8 slices pepperjack cheese
1/4 cup roasted red bell peppers, drained and sliced (optional)

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned. Drain the bacon slices on a paper towel-lined plate.

Combine the mayonnaise, sour cream, and hot sauce in a small bowl. Spread both halves of the bread with the mayonnaise mixture. Place chicken on bottom half of bread; layer bacon and cheese on top of chicken. Fold the top half of the bread over the bottom, and wrap with foil.

Bake for 20 to 25 minutes. Add a layer of red pepper slices on top of the bacon and cheese, if desired. Cut into slices, and serve.

Corn Chowder I

Ingredients

2 pounds potatoes - peeled and cubed
1 pound bacon
1 onion, chopped
4 tablespoons all-purpose flour
8 cups milk
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 (14.75 ounce) cans creamed corn
1/4 cup shredded Cheddar cheese
1 dash paprika

Directions

Boil potatoes in salted water until soft. Drain. Mash half of the potatoes and set aside.

Fry the bacon until very crisp. Crumple the bacon and set aside.

Fry the onion in the bacon grease until translucent and soft.

Dump the cooked onions into a large stockpot. Add the flour and heat until the mixture is bubbly and the flour is well dissolved. Add the milk and bring to a boil over medium-low heat, stirring frequently. You need to watch your pot pretty carefully while bringing to a boil and heating. The bottom tends to easily scorch. Once boiling add the salt, pepper, bacon, corn and all the potatoes. (If desired reserve some of the bacon for the garnish.)

Heat soup until hot. Serve garnished with a dash of paprika, a sprinkling of cheddar cheese and some crumbled bacon.

Carnation® New England Clam Chowder

Ingredients

4 slices bacon
1 pound potatoes, peeled and cut into 1/2-inch chunks
1/4 cup chopped carrot
1/4 cup chopped onion
1/4 cup finely chopped celery
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
1/4 cup all-purpose flour
2 (6.5 ounce) cans minced clams
1 cup milk
1/2 cup water
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon ground black pepper

Directions

COOK bacon in medium saucepan over medium heat until crisp; drain. Reserve 2 tablespoons bacon fat. Return bacon fat to saucepan. Add potatoes, carrot, onion and celery. Cook, stirring frequently, for 6 to 7 minutes or until potatoes are tender.

COMBINE evaporated milk and flour in small bowl until blended; add to potato mixture. Stir in clams with juice, milk, water, salt, bacon, Worcestershire sauce and pepper. Reduce heat to medium-low; cook, stirring frequently, for 15 to 20 minutes or until creamy and slightly thick.

Crustless Bacon and Cheese Quiche

Ingredients

5 green onions, chopped, divided
1 tomato, chopped, divided
12 slices OSCAR MAYER Bacon
1 cup sliced fresh mushrooms
12 eggs
1/3 cup BREAKSTONE'S
Reduced Fat Sour Cream
1 cup KRAFT Shredded Cheddar
Cheese
1 cup KRAFT Shredded
Mozzarella Cheese

Directions

Heat oven to 325 degrees F.

Reserve 2 tablespoons each onions and tomatoes. Cook bacon in large skillet until crisp. Remove bacon with slotted spoon to paper towels; reserve 1 tablespoon drippings in skillet. Add mushrooms to skillet; cook and stir 2 minutes or until tender. Remove from heat. Chop bacon. Add to skillet with onions and tomatoes; mix well.

Beat eggs and sour cream with whisk until well blended. Pour into greased 13x9-inch baking dish; top with bacon mixture and cheeses.

Bake 30 minutes or until center is set. Sprinkle with reserved onions and tomatoes. Let stand 5 minutes before cutting to serve.

Lithuanian Pork Spareribs and Sauerkraut Soup

Ingredients

1 pound cubed beef stew meat
1 pound pork spareribs
1 pound pork chops
1 pound smoked pork butt
1 cup water
4 pounds sauerkraut
1 cup water
4 pounds finely chopped cabbage
1/4 pound bacon
1/2 cup chopped onion
2 tablespoons all-purpose flour
1 pound kielbasa sausage, sliced thin
1 (29 ounce) can diced tomatoes
salt and pepper to taste

Directions

Brown the beef, spareribs and loin chops in a large heavy pot. Put the browned meats and the smoked pork butt with 1 cup of water into a separate, covered pan and simmer until tender, removing the pork chops after about 30 minutes, the butt after 1 hour, the beef after 1 1/2 to 2 hours and the spareribs after 2 hours.

Meanwhile, pour off all the fat from the first pot and put in the sauerkraut and one cup of water. Stir in the chopped cabbage. Cover and cook until cabbage is tender, about 30 minutes. Remove lid and keep pot on a very low simmer.

In a third pan, fry bacon until crisp, then crumble into sauerkraut mixture. Remove most of the bacon fat and fry onions and flour until they just brown. Mix into sauerkraut mixture.

As you remove the meats from the second pan, cut away fat and bone and cut the meat into small pieces. Add to sauerkraut mixture.

Skim the fat off the meat juices and add to sauerkraut mixture. Take off skin from kielbasa and cut into slices. Add to sauerkraut mixture with the tomatoes. Salt, pepper to taste. Bring to a boil, simmer 5 minutes and serve hot.

Lazy Man's Pierogi

Ingredients

1 (16 ounce) package rotelle pasta
1/2 pound bacon, chopped
2 onions, chopped
1/2 pound mushrooms, quartered
1 tablespoon butter
1 (16 ounce) can sauerkraut -
rinsed and drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in onions, and cook until translucent. In a separate pan, saute the mushrooms in butter.

In a large bowl, combine pasta, bacon, onion, mushrooms, sauerkraut and condensed soup. Season with salt and pepper. Pour into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes.

Vegetable-Stuffed Baked Onions

Ingredients

8 medium onion, peeled
4 bacon strips, diced
3/4 cup finely chopped carrots
1/2 cup finely chopped sweet red pepper
1 1/2 cups soft bread crumbs
1/3 cup minced fresh parsley
3 tablespoons butter, melted
1 1/2 teaspoons salt
1/2 teaspoon pepper
3/4 cup beef broth

Directions

Cut 1/2 in. off the top of each onion; trim bottom so onion sits flat. Scoop out center, leaving a 1/2-in. shell. Chop remaining onion, set 1/2 cup aside (discarding remaining onion or save for another use). Place onion shells in a Dutch oven or large saucepan and cover with water. Bring to a boil; reduce heat and cook for 8-10 minutes.

Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 teaspoon drippings. In same skillet, saute the chopped onion, carrots and red pepper in dripping for 8 minutes or until tender. Remove from the heat; stir in the bread crumbs, parsley, butter, salt, pepper and bacon.

Drain onion shells; fill each with about 1/3 cup vegetable mixture. Place in an ungreased shallow 3-qt. baking dish. Pour broth over onions. Cover and bake at 350 degrees F for 45-50 minutes or until heated through.

Sweet Floret Salad

Ingredients

1/2 cup mayonnaise
1/3 cup sugar
1/4 cup vegetable oil
1/4 cup vinegar
1 medium head cauliflower,
broken into florets
1 3/4 pounds fresh broccoli florets
1 medium red onion, sliced
1 medium yellow bell pepper, cut
into 1" pieces (optional)
1/2 pound sliced bacon, cooked
and crumbled

Directions

In a small saucepan, combine the mayonnaise, sugar, oil and vinegar. Bring to a boil, whisking constantly. Cool to room temperature. In a large bowl, combine the remaining ingredients. Add dressing and toss to coat. Cover and refrigerate for several hours or overnight, stirring occasionally.

Chicken Carbonara

Ingredients

1 tablespoon olive oil
4 (5 ounce) skinless, boneless
chicken breast halves
1 small onion, chopped
1 slice bacon or pancetta,
chopped
1 cup frozen green peas, thawed
1/3 cup dry white wine or chicken
broth
1 (15 ounce) jar Bertolli® Creamy
Alfredo Sauce

Directions

Heat olive oil in 12-inch nonstick skillet over medium-high heat and brown chicken. Remove chicken and set aside.

Cook onion, bacon and peas in same skillet, stirring occasionally, 6 minutes or until bacon is cooked and onion is tender. Add wine and cook 1 minute. Stir in sauce. Bring to a boil over high heat. Reduce heat to low, then return chicken to skillet. Simmer covered 5 minutes or until chicken is thoroughly cooked. Sprinkle, if desired, with cracked black pepper.

Bacon Potato Omelet

Ingredients

3 bacon strips, diced
2 cups diced peeled potatoes
1 medium onion, chopped
3 eggs, lightly beaten
salt and pepper to taste
1/2 cup shredded Cheddar
cheese

Directions

In a 9-in. nonstick skillet, cook bacon until crisp. Drain, reserving drippings. Set bacon aside. Cook potatoes and onion in drippings until tender, stirring occasionally. Add eggs, salt and pepper; mix gently. Cover and cook over medium heat until eggs, salt and pepper; mix gently. Cover and cook over medium heat until eggs are completely set. Sprinkle with cheese. Remove from the heat; cover and let stand until cheese is melted. Sprinkle with bacon. Carefully run a knife around edge of skillet to loosen; transfer to a serving plate. Cut into wedges.

Beth's Portobello Mushroom Burgers

Ingredients

2 portobello mushroom caps
4 slices turkey bacon
3 teaspoons horseradish sauce
2 leaves romaine lettuce
2 slices tomato
2 hamburger buns

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a cookie sheet with foil, and spray it with cooking spray. With a damp cloth, wipe the mushrooms making sure to get off any excess dirt. Trim the stem so the mushroom will sit even like a hamburger.

Wrap 2 pieces of turkey bacon around each mushroom, tucking the ends under the stem. Place the mushrooms on the cookie sheet. Bake for 10 to 15 minutes. Remove mushrooms from cookie sheet to paper towel to drain.

Spread 1 1/2 teaspoons of the horseradish sauce over each of the buns (adjust to your own taste). Place 1 piece of lettuce and 1 slice tomato onto each bun. Place one mushroom burger on each bun.

Grandmother's Pork Chop Dinner

Ingredients

1/4 pound bacon
4 pork chops
1 onion, sliced
3 potatoes, peeled and cut into thick slices
1 cup water
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet with a lid, and cook over medium-high heat, turning occasionally, until cooked through but not crisp, about 6 minutes.

Place the pork chops, onion, and potato slices into the skillet with the bacon and drippings, and pour the water over the ingredients. Cover the skillet, bring to a boil over medium heat, reduce the heat, and simmer until the potatoes are tender, about 30 minutes. Sprinkle with salt and pepper, and serve.

Yum Yum Green Beans

Ingredients

4 slices bacon, chopped
1/4 cup chopped onion (optional)
1 (15 ounce) can stewed tomatoes
4 (15 ounce) cans green beans

Directions

Fry the bacon in a large skillet over medium heat until browned and crisp. Drain off all but a thin coating of the grease. Add onions to the skillet; cook and stir until browned, about 5 minutes. Mix in tomatoes, stirring to remove any stuck on bits of bacon from the bottom of the skillet. Drain two cans of the beans, leave the liquid in the other two; pour into the skillet. Cook and stir until heated through.

Stuffed Filet Mignon Bites

Ingredients

4 (6 ounce) filet mignon steaks
1 (16 ounce) bottle Italian dressing
1 (8 ounce) package cream cheese
1/4 cup minced jalapeno pepper
20 slices thinly sliced bacon

Directions

Slice the steaks into 1/2-inch wide strips. Pound the strips to about half their original thickness. Place the steak in a bowl; pour the Italian dressing over the meat; allow to marinate at least 2 hours.

Mix together the cream cheese and jalapeno pepper in a bowl; set aside. Remove the strips from the marinade and lay out on a flat surface. Spread about 1 teaspoon of the cream cheese mixture on each strip.

Preheat an outdoor grill for high heat and lightly oil grate.

Remove the strips from the marinade and lay on a flat surface. Spread about 1 teaspoon of the cream cheese mixture on each strip. Fold the meat around the cream cheese mixture to form a ball. Wrap each ball with a slice of bacon. Secure bacon with water-soaked toothpicks or metal skewers.

Cook on preheated grill until steak is no longer pink, about 4 minutes per side.

Texas German Potato Salad

Ingredients

2 pounds red potatoes, scrubbed
1 (12 ounce) package sliced
bacon
2 cups sour cream
2 tablespoons light mayonnaise
2 tablespoons prepared yellow
mustard
1 bunch green onions, chopped
3/4 cup chopped green olives
5 hard-cooked eggs, chopped
1 pinch Italian seasoning
2 tablespoons ranch salad
dressing
1 pinch paprika, as garnish

Directions

Place the potatoes into a large pot and fill with enough water to cover. Bring to a boil and cook until tender enough to pierce with a fork. Drain, cool enough to handle, and cut into cubes.

Meanwhile, cook bacon in a large skillet over medium heat until browned and crisp. Remove from the pan with a slotted spoon and drain on paper towels. Reserve bacon grease.

In a large bowl, combine the potatoes, sour cream, mayonnaise, mustard, green onions, olives, eggs, Italian seasoning and ranch dressing. Crumble the bacon into the bowl and pour half of the reserved bacon grease over all. Stir gently until everything is evenly distributed. Garnish with a dash of paprika before serving.

Broccoli, Leek, and Potato Soup

Ingredients

4 slices bacon, diced
2 tablespoons olive oil
2 tablespoons butter
3 large leeks, chopped
1 onion, chopped
3 stalks celery, chopped
3 cups chicken stock
3 Yukon Gold potatoes, cubed
1 teaspoon herbes de Provence
1/2 teaspoon ground coriander
1/2 teaspoon fennel seed,
crushed
1/2 teaspoon salt
1 tablespoon ground black pepper
3 cups broccoli florets
2 1/2 cups whole milk
3 green onions, chopped
(optional)

Directions

Stir the bacon and olive oil in a large pot over medium heat until the bacon has turned golden brown and released its grease, about 7 minutes. Add the butter, leeks, onion, and celery. Cook and stir until the leeks have softened, about 7 minutes.

Pour in the chicken stock, potatoes, herbes de Provence, coriander, fennel, salt, and pepper. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are just beginning to turn tender, about 8 minutes. Stir in the broccoli, and simmer 5 minutes. Add the milk, and continue simmering until the vegetables are tender, about 5 minutes more.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot. Season to taste with additional salt and pepper; sprinkle with chopped green onions to serve.

Three Can Shrimp Chowder

Ingredients

1 (14.75 ounce) can cream-style corn
1 (10.75 ounce) can condensed cream of potato soup
1 1/2 cups half-and-half cream
1/4 cup bacon bits
2 green onion, chopped
1/4 teaspoon cayenne pepper
1 (8 ounce) package cold cream cheese, cubed
1 (4 ounce) can small shrimp, drained

Directions

Stir together the cream-style corn, cream of potato soup, half-and-half, bacon bits, green onion, and cayenne pepper in a saucepan. Bring to a simmer over medium-high heat, then stir in cream cheese until melted. Add the shrimp, and cook a minute or two to heat through.

Bacon-y Bok Choy

Ingredients

4 slices bacon, chopped
2 pounds baby bok choy
1 teaspoon olive oil
1/2 small red onion, chopped
1 teaspoon red pepper flakes
1 teaspoon minced garlic
salt to taste

Directions

Fry bacon in a large skillet over medium heat until crispy. Remove bacon and drain the fat, reserving one tablespoon of the grease in the skillet. Add the olive oil, onion, red pepper flakes and garlic. Cook and stir over medium heat until the onions are starting to be tender.

Add the bok choy, and place a lid on the pan. Let cook for 3 to 5 minutes. Remove the lid; cook and stir until the bok choy is tender but still crunchy, about 2 minutes. Stir in the bacon, and season with salt. Serve piping hot!

Chicken Livers with Bacon

Ingredients

1 pound chicken livers, rinsed and trimmed
1 cup prepared yellow mustard
1 (4 ounce) can chopped black olives, drained
1 pound bacon
toothpicks

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the mustard and olives. Dip each chicken liver in the mustard mixture, then wrap with a slice of bacon. Secure bacon with toothpicks. Arrange the livers in a single layer in a baking dish.

Bake for about 20 minutes in the preheated oven, or until livers are firm and bacon is browned.

Southwestern Style Fifteen Bean Soup

Ingredients

1 (8 ounce) package 15 bean soup mix
12 cups water
1 pound bacon
2 (4 ounce) cans canned green chile peppers, chopped
1 tablespoon chili powder
1 tablespoon crushed red pepper flakes
1 onion, chopped
2 cloves garlic, minced

Directions

Rinse and sort the beans in the mix. Place them in a slow cooker on low setting with the water. Cook overnight. The next morning, add the ham, chile peppers, chili powder, crushed red pepper, onion and garlic and continue to cook on low for 8 hours.

Homefried Potatoes with Garlic and Bacon

Ingredients

7 slices bacon
2 russet potatoes, quartered and
thinly sliced
1 tablespoon garlic pepper
seasoning
1/2 yellow onion, sliced

Directions

Fry the bacon in a large deep skillet over medium-high heat until evenly browned and crisp. Remove from the pan, and add the potatoes and onions to the bacon drippings. Season with garlic pepper. Reduce the heat to medium, and cook the potatoes for about 20 minutes, stirring occasionally, until tender and browned. Crumble bacon over the top before serving.

Okra Rice

Ingredients

1 pound bacon - cooked and crumbled
1 large onion, chopped
3 cups sliced fresh or frozen okra
1 (14.5 ounce) can chicken broth
1 cup uncooked rice
1 1/2 cups water

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain grease and set aside for later use. Crumble bacon and set aside.

In the same skillet, saute onion in a small amount of reserved bacon grease over medium high heat until tender, about 3 minutes. Add crumbled bacon, sliced okra, and chicken broth. Reduce heat and simmer until okra is tender and falling apart, about 15 minutes. Stir in rice and water. Cover, and simmer for 20 minutes, or until fluffy.

Individual Baked Eggs

Ingredients

1 slice bacon
1 teaspoon melted butter
1 egg
1/4 slice Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, but still flexible. Wrap bacon slice around the inside of a muffin cup. Place a teaspoon of butter (or bacon grease) in the bottom of muffin cup. Drop in egg.

Bake in preheated oven for 10 to 15 minutes. Place 1/4 slice of cheese over egg, and continue cooking until cheese is melted and egg is cooked.

French Egg and Bacon Sandwich

Ingredients

2 eggs, beaten
4 slices bread
4 slices bacon
2 eggs
1/2 cup maple syrup

Directions

Dip bread slices in beaten eggs. Heat a lightly oiled griddle or frying pan over medium high heat. Cook until browned on both sides. Set aside but keep warm.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. Reserve 1 tablespoon of bacon grease in pan and fry remaining two eggs.

Place one piece of French toast on each of two plates. Place the fried eggs on top of the bread, top the eggs with strips of bacon. Cover with the remaining pieces of French toast. Following that by pouring on the syrup.

Liver and Bacon

Ingredients

1 pound bacon
1 pound calves' liver, sliced
1 (5.5 ounce) package pork
flavored seasoning coating mix (e.
g. - SHAKE-N-BAKE)

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Transfer bacon to a plate, reserving a small amount of grease in the pan and the rest aside.

Pour seasoning coating mix into a large resealable plastic bag. Place calves' liver in bag one slice at a time; seal, and toss to coat.

Cook liver in bacon grease over medium high heat, turning occasionally to brown both sides. Depending on the size of your skillet you may need to work in batches and add more bacon grease. Liver is done when juices run clear. Return bacon to the skillet during the last 2 minutes of cooking to warm through. Serve hot with your favorite side dish.

Easy Ham and Swiss Pie Casserole

Ingredients

- 1 pound bacon
- 1 1/2 cups diced cooked ham
- 2 cups shredded Swiss cheese
- 1 cup shredded Cheddar cheese
- 1 onion, chopped
- 4 eggs, lightly beaten
- 1 cup baking mix
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place bacon in a skillet over medium-high heat, and cook until crisp and evenly brown. Drain, crumble and set aside.

Mix the bacon, ham, Swiss cheese, Cheddar cheese, and onion in the baking dish. In a bowl, mix the eggs, baking mix, salt, and pepper. Pour over the ingredients in the baking dish.

Bake 25 minutes in the preheated oven, until top is golden brown and a knife inserted in the center of the casserole comes out clean.

Country Brunch Skillet

Ingredients

6 slices bacon
6 cups frozen cubed hash brown potatoes
3/4 cup chopped green pepper
1/2 cup chopped onion
1 teaspoon salt
1/4 teaspoon pepper
6 eggs
1/2 cup shredded Cheddar cheese

Directions

In a large skillet over medium heat, cook bacon until crisp. Remove bacon; crumble and set aside. Drain, reserving 2 tablespoons of drippings.

Add potatoes, green pepper, onion, salt and pepper to drippings; cook and stir for 2 minutes. Cover and cook, stirring occasionally, until potatoes are browned and tender, about 15 minutes.

Make six wells in the potato mixture; break one egg into each well. Cover and cook on low heat for 8-10 minutes or until the eggs are completely set. Sprinkle with cheese and bacon.

Mom's Sweet Spaghetti Sauce

Ingredients

2 tablespoons vegetable oil
1/2 onion, minced
1/2 green bell pepper, chopped
1 pound ground beef
4 slices bacon
2 (4 ounce) jars mushrooms,
drained
1 (29 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 tablespoons garlic powder
2 tablespoons dried oregano
1/2 cup white wine
3/4 cup sugar
salt and pepper to taste

Directions

In a skillet over medium heat, cook onion and bell pepper in oil until transparent. Add beef to onions and peppers; cook until brown. Set aside.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Reserve drippings and crumble bacon. Combine drippings and crumbled bacon with the beef mixture.

Add mushrooms, tomato sauce, tomato paste, garlic powder and oregano. Pour in wine while stirring. Stir in sugar, then salt and pepper. Cook until hot.

Chipotle Shrimp Tacos

Ingredients

1 (12 ounce) package bacon, cut into small pieces
1/2 onion, diced
2 pounds large cooked shrimp - peeled, deveined, and cut in half
3 chipotle peppers in adobo sauce, minced
12 corn tortillas
1 cup chopped fresh cilantro
1 lime, juiced
salt to taste (optional)

Directions

In a large, deep skillet fry the bacon over medium-high heat until evenly brown. Drain the bacon fat. Add the onions to the pan with the bacon and cook 5 minutes or until the onions are translucent. Stir in the shrimp and chipotle chiles; cook 4 minutes or until heated through.

Heat tortillas on an ungreased skillet over medium-high heat for 10 to 15 seconds. Turn and heat for another 5 to 10 seconds. Fill the heated tortillas with shrimp mixture. Sprinkle with cilantro, lime juice, and salt.

Bacon and Macaroni Salad

Ingredients

1 pound sliced bacon
1 (16 ounce) package elbow macaroni

1 cup mayonnaise
1/2 cup sour cream
2 tablespoons prepared yellow mustard
1/4 cup white sugar
1/4 cup cider vinegar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 tomatoes, seeded and chopped
1 large cucumber, peeled and chopped
4 hard-cooked eggs, chopped
1/2 cup chopped celery
1/2 cup sliced green olives

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Bring a large pot of lightly salted water to a boil. Add the macaroni pasta, and cook until al dente, 8 to 10 minutes. Drain and rinse with cold water.

Whisk the mayonnaise, sour cream, mustard, sugar, vinegar, salt, and pepper in a large bowl until the sugar has dissolved. Add the bacon, pasta, tomato, cucumber, egg, and celery. Gently fold until the salad is evenly covered with the dressing. Sprinkle with the sliced olives to serve.

Bacon Pie

Ingredients

12 slices bacon
1 cup shredded Swiss cheese
1/3 cup chopped onion
2 cups milk
4 eggs
1 cup baking mix
1/8 teaspoon ground black pepper

Directions

Heat oven to 400 degrees F (205 degrees C). Grease glass pie plate, 10x1-1/2 inches. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Sprinkle bacon, cheese, and onion in pie plate.

In a medium bowl, stir milk, eggs, baking mix, and pepper with fork until blended. Pour into pie plate.

Bake 35 to 40 minutes or until knife inserted in center comes out clean.

Bacon Gravy for Biscuits

Ingredients

4 thick slices bacon
1 cup milk, or as needed
1/4 cup all-purpose flour
salt and pepper to taste

Directions

Cook the bacon in a deep skillet over medium heat until crisp, about 10 minutes. Remove bacon to a paper towel lined plate and keep the grease in the pan. Gradually stir in the flour so that no lumps form, then mix in the milk, continuing to cook and stir until thickened. Crumble the bacon into the gravy and season with salt and pepper before serving.

Ultimate Twice Baked Potatoes

Ingredients

4 large baking potatoes
8 slices bacon
1 cup sour cream
1/2 cup milk
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup shredded Cheddar cheese,
divided
8 green onions, sliced, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes in preheated oven for 1 hour.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.

Bake for another 15 minutes.

Mom's Baked Beans II

Ingredients

4 slices bacon
1 onion, diced
2 (28 ounce) cans baked beans
3 tablespoons molasses
2 tablespoons prepared mustard
1/4 teaspoon salt
1/2 cup diced tomatoes
3/4 cup brown sugar
1 tablespoon dry mustard
1/2 cup chopped cooked ham

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon and onions in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large bowl combine beans, molasses, mustard, salt, tomatoes, brown sugar, dry mustard, ham, onions and crumbed bacon. Mix well and transfer to a 2 quart casserole dish.

Bake in preheated oven, covered, for 1 hour. Uncover and bake for 1 hour more.

Old-Fashioned Baked Beans

Ingredients

1 pound dried great Northern beans
1 quart water
1/2 teaspoon salt
1 medium onion, chopped
2 tablespoons prepared mustard
2 tablespoons brown sugar
2 tablespoons dark molasses
1/2 pound sliced bacon, cooked and crumbled

Directions

Place beans in a Dutch oven or kettle; add enough water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain and rinse beans, discarding liquid. Return beans to pan. Add water and salt; bring to a boil. Reduce heat; cover and simmer for 1 to 1-1/4 hours or until beans are tender. Drain, reserving 2 cups cooking liquid.

In a greased 13-in. x 9-in. x 2-in. baking dish, combine the beans, onion, mustard, brown sugar, molasses, bacon and 1 cup reserved cooking liquid. Cover and bake at 400 degrees F for 45 minutes or until beans have reached desired thickness, stirring occasionally (add additional reserved cooking liquid if needed).

Spinach Salad I

Ingredients

1/4 cup diced red onion
2/3 cup white sugar
1 teaspoon ground black pepper
1/2 teaspoon celery salt
1 tablespoon mustard powder
1 cup vegetable oil
1/3 cup white wine vinegar
4 eggs
10 ounces fresh spinach -
chopped, washed and dried
1 head iceberg lettuce - rinsed,
dried, and chopped
1/2 pound bacon - cooked and
crumbled
1 1/2 cups crushed croutons
1 red onion, sliced in rings

Directions

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a small saucepan, combine the diced onion, sugar, black pepper, celery salt, mustard, vegetable oil, and vinegar. Whisk over high heat until all ingredients are well mixed and onions are translucent. Remove from heat and refrigerate until cool.

In a large bowl, combine the eggs, spinach, iceberg, bacon, croutons and onion rings. Toss together.

Pour dressing over salad and toss to coat evenly.

Dalton's Beans

Ingredients

1/2 pound lean ground beef
1 onion, chopped
1/2 pound bacon, cooked and crumbled
1 (15 ounce) can baked beans
1 (15 ounce) can lima beans, drained
1 (15 ounce) can kidney beans, drained
1/2 cup ketchup
1/2 cup brown sugar
1 teaspoon prepared mustard

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a Dutch oven, saute the ground beef and onion for 5 to 10 minutes, or until beef is browned; drain excess fat. Stir in the bacon, baked beans, lima beans, kidney beans, ketchup, brown sugar and mustard. Mix all together well and cover.

Bake at 350 degrees F (175 degrees C) for about 1 hour.

Chicken in Mushroom Sauce

Ingredients

4 boneless, skinless chicken breast halves
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup sour cream
4 bacon strips, cooked and crumbled

Directions

Place chicken in a slow cooker. Combine soup and sour cream; pour over chicken. Cover and cook on low for 4-5 hours or until chicken is tender. Sprinkle with bacon.

Oklahoma Tamale Casserole

Ingredients

3 slices bacon
16 canned beef tamales, cut into 2-inch pieces
4 cups diced cooked chicken
2 cups whole kernel corn, drained
2 cups canned tomatoes, drained
1 cup raisins
1/2 cup stuffed green olives
1 tablespoon chili powder
1/2 teaspoon salt
1/4 cup butter
1 cup chicken broth
1 teaspoon Worcestershire sauce
2 cups shredded sharp Cheddar cheese

Directions

In a skillet over medium heat, fry the bacon until evenly brown and crisp. Drain, crumble, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 4 quart casserole dish.

In a large bowl, mix the tamales, chicken, corn, tomatoes, raisins, and olives. Season with chili powder and salt. Transfer to the prepared casserole dish. Dot with butter. In a separate bowl, mix the chicken broth and Worcestershire sauce. Pour over the casserole.

Bake 45 minutes in the preheated oven. Top with Cheddar cheese, and continue baking 15 minutes, or until cheese is melted and lightly browned.

Aussie Breakfast Egg Mess

Ingredients

1 tablespoon butter
1/2 cup diced onion
1/2 cup diced green bell pepper
1/2 cup sliced fresh mushrooms
1/2 cup diced bacon
4 eggs, lightly beaten
salt and ground black pepper to taste
1/2 cup diced ripe tomato
1/2 cup freshly grated Parmesan cheese
1 tablespoon ketchup (optional)

Directions

Melt the butter over medium heat in a large skillet. Add the onion and bell pepper; cook and stir until the onion is transparent, 5 to 7 minutes. Stir in the mushrooms and bacon, and cook 2 minutes more. Remove skillet from heat, and place the vegetable-bacon mixture in a bowl.

Pour the eggs into the same skillet. Cook and stir gently just until the eggs are soft. Stir the vegetable-bacon mixture into the eggs. Season with salt and pepper. Cook the eggs until firm. Remove skillet from heat and stir in the tomato and cheese. If desired, stir in the ketchup.

Bacon Dumplings

Ingredients

2 slices bacon
2 cups all-purpose flour
1 pinch salt
1 1/2 tablespoons baking powder
1 teaspoon dried parsley
ground black pepper to taste
2 eggs
1/4 cup milk
1 quart vegetable broth

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside.

In a large bowl sift together flour, salt and baking powder. Gently stir in parsley and pepper. In a 1 cup measuring cup, beat eggs and add enough milk to reach the 1/2 cup level. Stir the egg mixture and the bacon drippings into the flour; stir with a fork until well blended. Add more milk if dough is too dry. Stir in the crumbled bacon; mix well.

In a 2 quart saucepan heat broth over medium heat. Drop dough by spoonfuls into simmering broth. Cover and cook about 12 minutes, or until done.

Springtime Spinach Salad

Ingredients

2 eggs
4 slices bacon
5 cups fresh spinach, rinsed and torn into bite-size pieces
1/2 cup sliced fresh mushrooms
1 cup sliced fresh strawberries
1/2 cup thinly sliced onion
1 kiwi, sliced
1/2 mandarin orange, peeled and segmented

1/4 cup ketchup
1/4 cup water
1/4 cup olive oil
1/4 cup brown sugar
2 tablespoons cider vinegar
1/2 teaspoon spicy brown mustard
1 dash garlic powder
salt and pepper to taste
1 cup seasoned croutons

Directions

Place the eggs in a saucepan with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 12 to 15 minutes. Remove from hot water and cool. Peel, chop, and set aside.

Cook the bacon in a skillet over medium high heat until crisp and evenly brown. Drain, crumble and set aside.

In a large bowl, toss together the eggs, bacon, spinach, mushrooms, strawberries, onion, kiwi, and orange.

In a separate bowl, mix the ketchup, water, olive oil, brown sugar, cider vinegar, and brown mustard. Season with garlic powder, salt, and pepper. Pour over the salad mixture, and top the salad with croutons.

Northwoods Wild Rice

Ingredients

1 1/2 cups uncooked wild rice,
rinsed
4 cups water
1 teaspoon salt
1/4 cup butter or margarine
4 slices bacon, diced
1 small onion, chopped
1/2 cup celery, sliced
1/2 cup sliced fresh mushrooms
seasoned salt to taste
1/4 teaspoon pepper
1/2 cup salted cashews

Directions

Place rice, water and salt in a heavy saucepan. Bring to a boil. Reduce heat to simmer; cook 45 minutes or until tender. Uncover and fluff with a fork. Simmer for 5 additional minutes. Drain any liquid. While rice is cooking, fry bacon until crisp. Drain on paper towels. In a skillet, melt butter and saute onion, celery and mushrooms until tender. Add rice, seasoned salt and pepper. Heat through. Just before serving, top with cashews and reserved bacon.

For a make-ahead dish, place cooked rice mixture in a 2-qt. casserole; top with cashews and bacon. Refrigerate until ready to reheat. Bake at 350 degrees F for 20-30 minutes.

Country Manor Breakfast Tart

Ingredients

4 cups all-purpose flour
1 tablespoon white sugar
1 teaspoon baking powder
2 teaspoons salt
1 3/4 cups shortening
1/2 cup cold water
1 egg
1 tablespoon vinegar

8 slices bacon
1 tablespoon butter
1/2 cup chopped onion
1/3 cup finely diced smoked ham
3 cups heavy cream
8 eggs, beaten
1/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon nutmeg
3 tablespoons finely chopped fresh basil
1 tablespoon fresh thyme, minced
1 (3 ounce) package cream cheese, diced
1/2 cup shredded Cheddar cheese
1/2 cup shredded Monterey Jack cheese
1 bunch green onions, chopped
1/3 cup sliced almonds

Directions

Mix together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add water, egg, and vinegar. Mix together but do not work too much. Divide pastry into two pieces, cover and chill for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Form each piece into a round and roll out crust on lightly floured surface. Carefully fit into two 10 inch tart pans.

Blind bake tart shells in preheated oven until golden brown. Let cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Saute onion in butter until translucent. Divide ham, bacon and onion into two equal portions and sprinkle over the bottom of tart shells.

Whisk together cream and beaten eggs. Add salt, pepper, nutmeg, basil, and thyme, and stir well. Pour egg mixture over bacon mixture. Sprinkle cream cheese cubes and grated Cheddar and Monterey Jack cheeses over the top of each filled tart. Sprinkle green onions over cheese, followed by sliced almonds.

Bake in preheated 350 degrees F (175 degrees C) oven for 30 to 40 minutes. Let cool slightly, then cut and serve.

Best Ever Muffins

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup white sugar
1 egg
1 cup milk
1/4 cup vegetable oil

Directions

Preheat oven to 400 degrees F (205 degrees C).

Stir together the flour, baking powder, salt and sugar in a large bowl. Make a well in the center. In a small bowl or 2 cup measuring cup, beat egg with a fork. Stir in milk and oil. Pour all at once into the well in the flour mixture. Mix quickly and lightly with a fork until moistened, but do not beat. The batter will be lumpy. Pour the batter into paper lined muffin pan cups.

Variations: Blueberry Muffins: Add 1 cup fresh blueberries. Raisin Muffins: Add 1 cup finely chopped raisins. Date Muffins: Add 1 cup finely chopped dates. Cheese Muffins: Fold in 1 cup grated sharp yellow cheese. Bacon Muffins: Fold 1/4 cup crisp cooked bacon, broken into bits.

Bake for 25 minutes, or until golden.

Microwave Clam Chowder

Ingredients

4 slices bacon, cut into 1/2 inch pieces
2 (6.5 ounce) cans chopped clams
1 1/2 cups diced peeled raw potatoes
1/3 cup chopped onion
2 tablespoons all-purpose flour
1 1/2 cups milk, divided
1/2 teaspoon salt
1 pinch pepper
1 teaspoon butter or margarine
Minced fresh parsley

Directions

In covered 2-qt. microwave-safe dish, cook bacon on high for 4-5 minutes or until crisp. Remove with slotted spoon to drain; set aside. Drain clam juice into the drippings. Stir in potatoes and onion. Cover and cook on high for 8-10 minutes or until potatoes are tender, stirring once or twice. Stir flour into 1/4 cup of milk; add to potato mixture. Stir in salt, pepper and remaining milk. Cover and cook on medium for 6 minutes, stirring once or twice. Let stand for 3-5 minutes. Stir in clams and butter. Garnish with bacon and parsley.

The Best Stuffed Mushrooms

Ingredients

3 slices bacon
1/2 (8 ounce) package cream cheese, softened
2 tablespoons grated Parmesan cheese
3 drops Worcestershire sauce
2 dashes ground black pepper
1 pound mushrooms, stems removed
2 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble the drained bacon into a bowl. Stir in the cream cheese, 2 tablespoons Parmesan cheese, Worcestershire sauce, and pepper until evenly mixed. Spoon the filling into the mushroom caps and place into an 8x8-inch baking dish. Sprinkle with the remaining 2 tablespoons of Parmesan cheese.

Bake in the preheated oven until the mushrooms are tender and the filling is golden brown, 25 to 30 minutes.

Bebop Baked Beans

Ingredients

3 bacon strips, diced
1/2 cup chopped green pepper
2 (15 ounce) cans pork and beans
1/3 cup hickory smoke flavored
barbeque sauce
1/3 cup packed brown sugar
2 teaspoons prepared mustard

Directions

In a skillet, cook bacon over medium heat until crisp; remove to paper towels. Drain, reserving 1 tablespoon drippings. Saute green pepper in drippings until tender. Drain one can of beans. In a bowl, combine both cans of beans, barbecue sauce, brown sugar, mustard and green pepper.

Transfer to a greased 1-qt. baking dish. Bake, uncovered, at 350 degrees F for 35-40 minutes or until bubbly and heated through. Sprinkle with bacon.

Easy Tasty Dates

Ingredients

20 pitted dates
1/4 cup goat cheese
20 ounces pecans
10 slices bacon, cut in half
1/2 cup balsamic vinegar
1 tablespoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice open the dates, and stuff each with about 1/2 teaspoon goat cheese. Top each date with a pecan, using the goat cheese to hold the pecans in place. Wrap each date with 1/2 slice bacon.

Arrange the wrapped dates on a baking sheet. Bake 15 to 20 minutes in the preheated oven, until the bacon is crisp and evenly brown.

In a saucepan over medium heat, mix the balsamic vinegar and sugar until thickened. Pour over the dates to serve.

Shrimp Kisses with Feta Cheese

Ingredients

20 peeled and deveined medium shrimp
1 cup crumbled feta cheese
3 large jalapeno peppers, seeded and cut into slivers
10 slices thick sliced bacon, cut in half
20 toothpicks, soaked in water

Directions

Preheat an outdoor grill for medium-low heat, and lightly oil the grate.

Use a sharp paring knife to cut down the backs of the shrimp nearly all the way through, so you can spread apart the two halves. Open up the shrimp and lay them out onto your work surface. Spoon some crumbled feta cheese onto each shrimp, then top with slivers of jalapeno pepper. Close up the shrimp and wrap each with a strip of bacon; secure with a toothpick.

Cook on the preheated grill until the bacon has begun to crisp and the shrimp is no longer translucent in the center, 10 to 15 minutes.

Macaroni and Cheese with Caramelized Onions

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter
1/2 cup sour cream
1 egg, beaten
2 tablespoons cream cheese, softened
4 cups grated Asiago cheese
4 cups grated Vermont Cheddar cheese
4 slices bacon
2 tablespoons butter
1 large onion, sliced thin
4 cloves garlic, minced
1/8 teaspoon brown sugar
1/4 cup chopped fresh parsley
1/4 cup panko bread crumbs
2 tablespoons butter
5 tablespoons all-purpose flour
3 cups milk
1/2 teaspoon ground mustard
1/2 teaspoon paprika
1/4 teaspoon salt
1/2 teaspoon pepper
1 tablespoon hot pepper sauce

Directions

Bring a large pot of lightly salted water to a boil, add macaroni and cook for 8 minutes (noodles will still be slightly hard). Drain noodles and transfer to a large bowl with 1/4 cup of butter and toss to coat. Whisk together the sour cream, egg, and cream cheese; add to the pasta and mix well. Stir in 3 cups of grated Asiago and 3 cups of grated Cheddar cheese, reserving the remaining 2 cups of cheese for the topping.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and chop into small pieces.

Preheat an oven to 400 degrees F (200 degrees C).

Stir 2 tablespoons butter, the onion, and garlic into the bacon drippings in the pan and cook and stir for 2 minutes. Reduce the heat to medium-low, and add the brown sugar. Cook, stirring occasionally, for 10 to 15 minutes until the onions are very soft and golden brown. Mix the cooked bacon, parsley, and panko breadcrumbs into the onions, transfer mixture to a small bowl and set aside.

Return the skillet to the heat and melt remaining 2 tablespoons butter over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is smooth and thickened. Stir in the ground mustard, paprika, salt, pepper, and hot sauce. Remove sauce from heat and let cool for five minutes.

Pour the sauce over the macaroni mixture, stirring well. Transfer to a greased 9x13 inch pan and sprinkle with the remaining 2 cups of Cheddar cheese. Top cheese with the onion breadcrumb mixture.

Bake in preheated oven until bubbling, hot and golden brown on top, about 30 minutes.

Quick Creamy Potato Soup

Ingredients

8 slices bacon
1 cup chopped onion
4 cups cubed potatoes
2 (10.75 ounce) cans condensed
cream of chicken soup
2 1/2 cups milk
salt to taste
ground black pepper to taste
1 teaspoon dried dill weed

Directions

In a large saucepan, cook bacon until crisp. Remove bacon, and set aside. Drain all but 3 tablespoons bacon fat from the pan.

Brown onions in bacon fat over medium heat.

Add potatoes, and enough water to cover. Cover and cook until potatoes are tender, 15 to 20 minutes.

Stir together soup and milk until smooth; add to potato mixture. Heat, but do not boil. Add salt and pepper to taste, and stir in dill weed. Crumble bacon; stir in just before serving soup, or sprinkle on top to garnish.

Fresh Spinach and Tarragon Salad

Ingredients

1 bunch spinach, rinsed and torn into bite-size pieces
2 eggs
5 slices bacon
1/2 cup vegetable oil
2 tablespoons red wine vinegar
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon dried tarragon
1/4 teaspoon ground black pepper

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Combine the spinach, egg and bacon.

Whisk together the oil, vinegar, sugar, salt, tarragon and pepper. Pour enough dressing over salad to coat; toss and serve.

Habanero Hellfire Chili

Ingredients

1/2 pound bacon
1 pound ground round
1 pound ground pork
1 green bell pepper, diced
1 yellow onion, diced
6 jalapeno peppers, seeded and chopped
6 habanero peppers, seeded and chopped
8 Anaheim peppers, seeded and diced
2 cloves garlic, minced
1 1/2 tablespoons ground cumin
1 tablespoon crushed red pepper flakes
3 tablespoons chili powder
2 tablespoons beef bouillon granules
1 (28 ounce) can crushed tomatoes
2 (16 ounce) cans whole peeled tomatoes, drained
2 (16 ounce) cans chili beans, drained
1 (12 fluid ounce) can beer
3 ounces tomato paste
1 ounce chile paste
2 cups water

Directions

Place bacon in a large soup pot. Cook over medium high heat until evenly brown. Drain excess grease, leaving enough to coat bottom of pot. Remove bacon, drain on paper towels and chop.

Brown beef and pork in pot over medium high heat. When meat is browned, stir in the bell pepper, onion, jalapeno peppers, habanero peppers, Anaheim peppers, garlic, cumin, red pepper flakes, chili powder, bouillon, crushed tomatoes, whole tomatoes, beer, tomato paste, chile paste and water.

Reduce heat to low and simmer for 45 to 60 minutes, stirring occasionally. Add beans and bacon and continue simmering for another 30 minutes.

BLT Salad

Ingredients

1 pound bacon
3/4 cup mayonnaise
1/4 cup milk
1 teaspoon garlic powder
1/8 teaspoon ground black pepper
salt to taste
1 head romaine lettuce - rinsed, dried and shredded
2 large tomatoes, chopped
2 cups seasoned croutons

Directions

Place bacon in a large, deep skillet. Cook over medium high heat, turning frequently, until evenly browned. Drain, crumble and set aside.

In a blender or food processor, combine mayonnaise, milk, garlic powder and black pepper. Blend until smooth. Season the dressing with salt.

Combine lettuce, tomatoes, bacon and croutons in a large salad bowl. Toss with dressing, and serve immediately.

Fluffy Baked Eggs and Bacon

Ingredients

1/2 pound sliced bacon, cut into
1-inch pieces
1/2 cup chopped onion
3 eggs
1 1/4 cups milk
1/2 cup buttermilk biscuit mix
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup shredded Cheddar
cheese

Directions

In a skillet, cook bacon until almost crisp; add onion. Cook, stirring frequently, until bacon is crisp and onion is tender. Drain. Transfer to a 1-1/2-qt. casserole. In a mixing bowl, beat eggs, milk, biscuit mix, salt and pepper until almost smooth. Slowly pour over bacon and onion. Bake, uncovered, at 375 degrees F for 30 minutes or until a knife inserted near the center comes out clean. Sprinkle with cheese; let stand 5 minutes before cutting.

The Best Spinach Salad Ever

Ingredients

1 cup slivered almonds
1 cup mayonnaise
1/2 cup milk
1/4 cup white sugar
1 (3 ounce) jar bacon bits
1/2 cup grated Parmesan cheese
1 (10 ounce) bag baby spinach leaves
1/2 head cauliflower, chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spread the slivered almonds onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, 5 to 10 minutes. Watch the nuts carefully as they bake, because they burn quickly. Once toasted, set the nuts aside to cool to room temperature.

Mix together the mayonnaise, milk, and sugar in a large salad bowl. Stir in the bacon bits and Parmesan cheese until the dressing is well combined and creamy.

Place the spinach leaves, chopped cauliflower, and toasted almonds into the salad bowl, and stir lightly to coat with dressing.

Cornflake Bacon Cookies

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1 cup all-purpose flour
1/4 teaspoon baking soda
10 bacon strips, cooked and
crumbled
2 cups cornflakes
1/2 cup raisins

Directions

In a mixing bowl, cream butter and sugar until light. Beat in egg. Combine flour and baking soda; gradually add to creamed mixture. Blend thoroughly. Stir in bacon, cornflakes and raisins. Drop by rounded tablespoonfuls 2-in. apart on ungreased baking sheets. Bake at 350 degrees F for 15-18 minutes or until golden brown. Store in the refrigerator.

Pasta Pancetta

Ingredients

5 shallots, chopped
4 cloves garlic, chopped
6 ounces pancetta bacon, diced
2 cups fresh sliced mushrooms
2 pinches freshly ground black pepper
2 pinches dried oregano
1/2 cup chicken broth
1/4 cup olive oil
1 (12 ounce) package linguine pasta
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, cook pancetta in oil until just beginning to brown. Stir in shallots, garlic, and mushrooms: cook for one minute. Season with pepper and oregano, and pour in chicken broth. Bring to a boil over medium-high heat, and simmer for 1 to 2 minutes, stirring occasionally. Cover, and continue to simmer for 5 to 7 minutes.

Strain liquid from pan into cooked linguine, and add olive oil. Toss to coat. Divide pasta onto individual serving plates, and top with equal portions of pancetta and mushrooms. Garnish with freshly grated Parmesan.

Cajun Chicken Club

Ingredients

4 boneless, skinless chicken breast halves
1/2 teaspoon Cajun seasoning
1 tablespoon vegetable oil
4 slices Swiss cheese
1/4 cup creamy Parmesan salad dressing
4 sandwich rolls, split and toasted
8 slices tomato
8 bacon strips, cooked

Directions

Flatten the chicken to 3/8-in. thickness; sprinkle with Cajun seasoning.

In a skillet, cook chicken in oil for 5 minutes on each side or until juices run clear. Place cheese over chicken. Remove from the heat; cover and let stand for 1 minute or until cheese begins to melt.

Spread dressing over both halves of rolls. Layer bottom halves with two slices of tomato, chicken and two strips of bacon; replace tops.

Green and White Salad

Ingredients

1/2 cup cauliflowerets
1/2 cup broccoli florets
1/4 cup frozen peas, thawed
1 green onion, thinly sliced
1 bacon strip, cooked and crumbled

DRESSING:

3 tablespoons mayonnaise
1 tablespoon sour cream
3/4 teaspoon sugar
1/4 teaspoon vinegar
1/4 teaspoon garlic salt
Dash salt

Directions

In a bowl, combine the cauliflower, broccoli, peas, onion and bacon. In a small bowl, combine the dressing ingredients. Pour over vegetable mixture and toss to coat. Cover and refrigerate until serving.

Cream of Pea Soup

Ingredients

1 (15 ounce) can peas
2 tablespoons chopped onion
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 teaspoon sugar
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon rubbed sage
2 cups water
1 (12 ounce) can evaporated milk
4 bacon strips, cooked and crumbled

Directions

Drain peas, reserving 1/3 cup of liquid. Place peas and liquid in a blender or food processor; cover and puree until smooth. Set aside. In a saucepan, saute the onion in butter until tender. Stir in the flour, sugar, salt, pepper and sage until smooth. Gradually add water; bring to a boil. Boil and stir for 2 minutes. Stir in milk and pureed peas; heat through. Garnish with bacon.

Cauliflower Gratin

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1 clove garlic, minced
1 (20 ounce) bag frozen cauliflower florets, thawed
1 cup finely grated Swiss cheese
1/4 cup cooked crumbled bacon or bacon bits

Directions

Spray a 2-quart casserole with cooking spray. Stir the soup, milk, garlic, cauliflower and half of the cheese in the casserole. Sprinkle with the bacon and remaining cheese.

Bake at 350 degrees F for 50 minutes or until the cauliflower is tender and mixture is hot and bubbly.

Chicken Stock Gumbo

Ingredients

- 1 pound bacon
- 1 cup all-purpose flour
- 1/2 cup vegetable oil
- 8 stalks celery, chopped
- 1 red bell pepper, chopped
- 2 cloves garlic, chopped
- 1/2 cup chopped fresh parsley
- 1 onion, chopped
- 1 pound smoked sausage of your choice, sliced
- 2 quarts chicken stock
- 2 quarts water
- 1 (14.5 ounce) can peeled and diced tomatoes with juice
- 1 (10 ounce) package frozen okra, thawed and sliced
- 1/2 cup Worcestershire sauce
- 1 tablespoon hot pepper sauce, or to taste
- 2 bay leaves
- 1 pinch cayenne pepper, or to taste
- 1 cup uncooked white rice
- 1 teaspoon brown sugar
- 1 tablespoon lemon juice

Directions

Place six slices of the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Set aside the cooked bacon and reserve 1/2 cup of the grease in the skillet. Whisk in the flour and vegetable oil until smooth. Stir in the celery, bell pepper, garlic, parsley and onion. Simmer for 15 minutes, stirring constantly.

Transfer the sauce to a large stockpot or Dutch oven. Add the sliced sausage and cook for 8 more minutes. Slice remaining raw bacon and crumble the cooked bacon; add to the pot. Stir in the chicken stock and water until well blended with the gravy mixture. Add the tomatoes and okra. Season with Worcestershire sauce, hot pepper sauce, bay leaves, and cayenne pepper. Simmer uncovered for 2 1/2 hours, stirring occasionally.

Add the rice and cook for an additional 30 minutes, until thick. Stir in the brown sugar and lemon juice. This tastes great served over more rice.

Perogies

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 egg, beaten
2/3 cup cold water
1 pound bacon
5 pounds baking potatoes
1 cup shredded Cheddar cheese
salt and pepper to taste
1/4 pound bacon
1 (32 ounce) jar sauerkraut -
drained, rinsed and minced
3 tablespoons sour cream
salt and pepper to taste

Directions

To Make Dough: In a medium bowl combine the flour, salt, egg and water. Mix all together to form dough; cover bowl and set aside.

To Make Potato Filling: Place potatoes in a large pot. Add water to cover, bring to a boil, and boil for 25 to 35 minutes or until tender. Remove potatoes from water and mash. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and stir into mashed potatoes. Stir in cheese and season with salt and pepper.

To Make Sauerkraut Filling: Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and place in a medium bowl. Stir in sauerkraut, then sour cream. Mix well.

Roll reserved dough out on a floured surface. Cut circles out of dough, using a small round container. Place a spoonful of potato or sauerkraut filling in the center of each circle and fold over, pinching edges together to seal. Bring a large pot of lightly salted water to a boil; drop perogies in boiling water and cook for 4 to 5 minutes, or until they float.

Cheddar Pudding

Ingredients

3 slices bacon, cut into 1 inch pieces
1 small onion, chopped
1/4 cup softened butter
1 tablespoon Dijon mustard
9 slices white bread, crusts removed
2 eggs
1 cup milk
1/4 teaspoon Worcestershire sauce
1 pinch ground nutmeg
1 tablespoon dry sherry
1 (8 ounce) package grated Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie plate.

Cook bacon in a skillet over medium heat until the grease has rendered out and the bacon has begun to brown. Stir in onion, and cook until softened and translucent, about 5 minutes; set aside. Meanwhile, stir together the softened butter and mustard in a small bowl until smooth. Spread this mixture on both sides of the bread, and set aside. Whisk together the eggs, milk, Worcestershire sauce, nutmeg, and sherry in a bowl.

Line the bottom and sides of the pie plate with 3 slices of buttered bread. Spread half of the bacon and onion mixture evenly onto the bread. Add another layer of bread, then the remaining onion mixture. Finish with the remaining 3 slices of bread. Pour the egg mixture over the pudding, then sprinkle with Cheddar cheese.

Bake in preheated oven until the center has firmed and the cheese is bubbly and beginning to brown, about 20 minutes.

World's Best Potato Soup

Ingredients

8 unpeeled potatoes, cubed
1 onion, chopped
2 stalks celery, diced
6 cubes chicken bouillon
1 pint half-and-half cream
1 pound bacon - cooked and crumbled
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups shredded Cheddar cheese

Directions

In a large stock pot combine potatoes, onions, celery, bouillon cubes and enough water to cover all ingredients. Bring to a boil and simmer on medium heat until potatoes are within 15 minutes of being finished.

Add half and half, bacon, cream of mushroom soup and stir until creamy. Add cheese and stir until completely melted. Simmer on low until potatoes are done.

Kecia's Broccoli Salad

Ingredients

1 head fresh broccoli, florets only
1 pound sliced bacon
1 bunch green onions, chopped
1 cup raisins
1 cup unsalted peanuts
3 tablespoons cider vinegar
1/2 cup white sugar
1/2 cup mayonnaise

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside to cool. In a large bowl toss the broccoli florets, bacon, green onions, raisins and peanuts together.

In a small bowl whisk the vinegar, sugar and mayonnaise together. Pour half of the dressing over the broccoli mixture and refrigerate. Let marinate overnight. Just before serving top with remaining dressing.

Crispy Breakfast Quesadilla

Ingredients

CRISCO® Butter Flavor No-Stick Cooking Spray
1 (7 inch) flour tortilla
1/2 cup regular or Southwestern flavored pasteurized refrigerated egg product, well shaken
2 tablespoons Cheddar cheese
1 slice ready to serve bacon, broken into 1/2-inch pieces
2 tablespoons SMUCKER'S® Apricot Low Sugar Preserves, or SMUCKER'S® Concord Grape Jelly

Directions

Spray a small skillet with butter flavored no-stick spray. Place over medium heat; add egg mixture cooking without stirring until edges begin to set. Gently turn eggs to scramble; cook until eggs are set.

Heat a large skillet over medium heat. Coat one side of tortilla with cooking spray; place in pan sprayed side down. Cover half of tortilla with cheese, scrambled egg and bacon. Cook until lightly golden brown. Remove quesadilla to a serving plate. Spread preserves or jelly over other half of tortilla. Fold in half; serve warm.

Greens and Sprouts Salad

Ingredients

1 (10 ounce) package fresh baby spinach
3 cups torn leaf lettuce
2 hard cooked eggs, chopped
5 bacon strips, cooked and crumbled
2 (14.5 ounce) cans bean sprouts, drained
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup chow mein noodles
FRENCH DRESSING:
1/2 cup vegetable oil
1/2 cup sugar
1/3 cup ketchup
2 tablespoons cider vinegar
1 1/2 teaspoons Worcestershire sauce
1/8 teaspoon salt
1 small onion, cut into wedges

Directions

In a large salad bowl, toss the spinach, lettuce, eggs, bacon, bean sprouts and water chestnuts. Sprinkle with chow mein noodles. In a blender, combine the dressing ingredients; cover and process until blended. Serve with salad.

Blue Cheese, Bacon and Pear Brunch Sandwiches

Ingredients

1 Bosc pear, thinly sliced
1 1/2 cups apple juice
6 slices bacon
2 rosemary focaccia bread, or
other square rolls, split
6 ounces blue cheese, crumbled

Directions

Place the pear slices in a skillet, and pour in the apple juice. Cook over medium heat until the pears are soft, about 5 minutes. Drain pears and reserve; discard juice.

Meanwhile, place the bacon in a skillet and cook over medium-high heat until evenly brown. Drain on paper towels. Crumble and set aside.

Preheat the oven broiler.

Place the focaccia bread slices on a baking sheet. Divide the pear slices evenly among the bread, and top evenly with the bacon, and then with the blue cheese.

Broil the sandwiches in the preheated broiler until the cheese melts, about 2 minutes.

French Tourtiere

Ingredients

1 onion, chopped
1/2 clove crushed garlic
2 tablespoons rendered bacon fat
1 1/2 pounds ground pork
3/4 cup chicken broth
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons chopped fresh parsley
1 pinch ground mace
1 pinch ground sage
1 pinch ground savory
2 (9 inch) unbaked pie shells
2 tablespoons cream

Directions

In a saucepan, saute onion and garlic in bacon drippings until light brown. Add ground pork. Cook until light brown, stirring until crumbly; drain. Stir in broth, salt and pepper. Cook for 10 minutes or until liquid is nearly absorbed. Add spices and parsley. Cool to room temperature.

Spoon filling into pastry lined 9 inch deep dish pie plate. Top with remaining pastry; seal edges and cut vents. Brush with cream.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Reduce temperature to 350 degrees F (175 degrees C). Bake for 20 to 30 minutes longer, or until golden brown. Serve warm or cold.

Lucky Pea Soup

Ingredients

- 4 slices bacon
- 1 green bell pepper, chopped
- 1 small onion, chopped
- 2 (15 ounce) cans black-eyed peas, undrained
- 2 (14.5 ounce) cans diced tomatoes, undrained
- 1 cup water
- 1 1/2 teaspoons salt
- 1 1/4 teaspoons cumin
- 1 1/4 teaspoons dry mustard
- 1 teaspoon chili powder
- 1/2 teaspoon curry powder
- 1/2 teaspoon pepper
- 1/2 teaspoon sugar

Directions

Place the bacon in a skillet and cook over medium-high heat until crisp and evenly brown. Drain on paper towels. When cool, crumble into small pieces.

Using the same skillet, add the peppers and onion; stir and cook over medium-high heat until transparent and tender, about 5 minutes.

Pour the black beans, tomatoes, and water into a large pot. Stir in the peppers, onion, salt, cumin, dry mustard, chili powder, curry powder, pepper, and sugar. Bring to a boil, reduce heat to medium, cover, and simmer 20 to 25 minutes. Serve hot sprinkled with bacon, and other toppings of your choice.

Double-Crust Onion Quiche

Ingredients

4 eggs
2 cups shredded sharp Cheddar cheese
1 large onion, quartered then sliced
4 bacon strips, cooked and crumbled
salt and pepper to taste
1 Pastry for double-crust pie (9 inches)

Directions

In a mixing bowl, beat the eggs. Add the cheese, onion, bacon, salt and pepper; mix well. Line a 9-in. pie plate with bottom crust. Add egg mixture. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges; cut slits in top.

Cover edges loosely with foil. Bake at 375 degrees F for 10 minutes. Remove foil; bake 20-25 minutes longer or until the crust is golden brown. Refrigerate leftovers.

Kentucky Hot Brown

Ingredients

1/2 cup butter
6 tablespoons all-purpose flour
3 cups milk
1/2 cup freshly grated Parmesan cheese, divided
1 egg, beaten
salt and pepper to taste
1 tablespoon butter
2 cups sliced fresh mushrooms
1 tomato, thinly sliced
1 pound thinly sliced cooked turkey
8 slices bread, toasted
8 slices bacon, cooked

Directions

In a large skillet, melt 1/2 cup butter over medium heat. Stir in enough flour to absorb all of the butter. Slowly whisk in the milk, and 6 tablespoons of Parmesan cheese. Stir in the egg to thicken the sauce, but do not allow to boil. Remove from heat, and season with salt and pepper to taste.

Heat remaining tablespoon of butter in a small skillet. Saute mushrooms in the butter until soft. Set aside.

Preheat your oven's broiler. For each Hot Brown, place two slices of toast onto a heatproof plate or dish. Cover the toast with about 1/4 cup sauteed mushrooms and a couple of tomato slices. Place a liberal amount of turkey onto each Hot Brown, and pour an even more liberal amount of sauce over. Smother that baby. Sprinkle remaining Parmesan cheese over the top. Repeat with remaining ingredients.

Place the entire dish under the broiler until the sauce is speckled brown and bubbly. Remove from broiler, criss-cross two slices of bacon on top, and serve!

Green Beans with Cheese and Bacon

Ingredients

3 cups trimmed green beans,
snapped in half
3 slices bacon, diced
6 green onions, chopped
1/2 cup shredded sharp Cheddar
cheese
1/4 cup sour cream
1/4 cup mayonnaise
1 pinch salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 2 1/2-quart baking dish with a lid.

Place the green beans in a large pan with water to cover; bring to a boil and cook only until the beans are hot and bright green, about 1 minute. Drain. Transfer to a large bowl.

Cook the bacon in a large, deep skillet over medium-high heat, stirring occasionally, until evenly browned and crisp, about 10 minutes. Pour off all but 1 tablespoon of the drippings. Return to the heat and add the green onions; cook until the onions have softened, about 2 minutes.

Add the bacon mixture, Cheddar cheese, sour cream, mayonnaise, salt, and pepper to the green beans; stir. Spread the mixture into the prepared baking dish; cover with the lid.

Bake in the preheated oven until the casserole is bubbling and the beans are tender, about 20 minutes.

Lobster Tenderloin

Ingredients

1 (3 pound) whole beef tenderloin
2 lobster tails
1 tablespoon butter, melted
6 slices bacon
1 cup sliced green onions
1 cup butter
1 cup dry white wine
1/8 teaspoon garlic salt
1 tablespoon lemon juice

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place bacon in a skillet over medium-high heat. Cook for just a few minutes, until just partly cooked. Set aside.

Meanwhile, bring a pot of lightly salted water to a rolling boil. Add lobster tails, and boil for 5 to 6 minutes, until colored. Drain, and cool slightly. Remove shells by snipping up the center with scissors, and peeling away to the side.

Slice a large pocket into the side of the tenderloin. (A butcher can do this for you also) Stuff the lobster tails into the pocket. Combine 1 tablespoon of butter and lemon juice; pour over the lobster tails. Close the pocket, and tie the roast closed with cotton string at 1 inch intervals. Place the roast in a shallow roasting pan.

Bake for about 35 minutes in the preheated oven for rare, or continue to roast to your desired degree of doneness. The internal temperature of the roast should be at least 145 degrees F (70 degrees C) for rare. Lay bacon over the top of the roast, and continue baking until crisp.

Melt remaining 1 cup of butter in a saucepan over medium heat. Add green onion, wine and garlic salt. Cook until onion is tender. Slice the roast, and arrange on a platter. Spoon sauce over the meat.

Macaroni and Cheese with Bacon

Ingredients

1 (16 ounce) package rotini pasta
1 (1 pound) loaf processed cheese
food (such as VelveetaB®), cubed
2 cups tomato juice
1/4 cup butter
1 pound bacon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil over high heat. Stir in the rotini, and return to a boil. Cook until the pasta is slightly under-cooked, about 8 minutes. Drain well.

Combine the processed cheese, tomato juice, and butter in a large saucepan over medium-high heat. Stir until melted and smooth. Mix the pasta into the cheese sauce; stir well. Transfer macaroni and cheese to the prepared baking dish. Top with the raw bacon slices.

Bake in preheated oven until the bacon is cooked and crisped, about 30 minutes.

Smothered Collard Greens and Cabbage

Ingredients

1/2 pound bacon, chopped
1/2 large onion, chopped
5 leaves collard greens - rinsed,
trimmed and chopped
salt and ground black pepper to
taste
1 teaspoon greens seasoning,
divided
1 head cabbage, chopped
1 pinch white sugar

Directions

Fry the bacon with the onion in a large skillet over medium heat until the bacon is crisp, about 10 minutes. Stir in the chopped collard greens, sprinkle with salt, black pepper, and 1/2 teaspoon of the greens seasoning; cook and stir for 5 minutes.

Add in the darker chopped cabbage leaves, and cook and stir until almost tender, about 5 minutes. Stir in the remaining cabbage; season with salt, black pepper, sugar, and the remaining greens seasoning. Stir well; cover and cook until tender, stirring occasionally so that the greens do not scorch, about 10 minutes.

Creamed Cabbage

Ingredients

4 slices bacon
1/4 cup butter
1 tablespoon all-purpose flour
1 teaspoon salt
1 large head cabbage, cored and shredded
1/2 cup sour cream

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon slices to cool.

Whisk the butter, flour, and salt into the drippings in the same pan. Stir in the cabbage, and cook, stirring occasionally, over medium heat until cabbage is tender, about 15 minutes. Crumble the bacon; stir the bacon pieces and sour cream into the cabbage mixture.

Bacon 'n' Egg Salad Sandwiches

Ingredients

12 hard cooked eggs, chopped
1/2 cup mayonnaise
1 small onion, chopped
1 small sweet pickle, diced
1 tablespoon prepared mustard
2 teaspoons sweet pickle juice
1 1/2 teaspoons salt
1 teaspoon minced fresh parsley
1/4 teaspoon pepper
1/4 teaspoon Italian seasoning
1/4 teaspoon dried oregano
1/8 teaspoon garlic powder
1/8 teaspoon chili powder
1/8 teaspoon paprika
5 bacon strips, cooked and crumbled
Lettuce Leaves
8 sandwich rolls, split

Directions

In a bowl, combine the first 14 ingredients; mix well. Cover and refrigerate for at least 1 hour. Just before serving, stir in the bacon. Place a lettuce leaf and about 1/2 cup egg salad on each roll.

Curried Couscous Salad

Ingredients

3/4 cup water
1/2 cup uncooked couscous
1 cup frozen peas, thawed
3/4 cup diced cucumber
1 large carrot, shredded
1/4 cup crumbled cooked bacon
2 green onions, chopped
1 teaspoon minced fresh parsley

DRESSING:

1/4 cup olive oil
1 tablespoon cider vinegar
1 tablespoon soy sauce
1 teaspoon sugar
1 teaspoon curry powder

Directions

In a small saucepan, bring water to a boil. Stir in couscous. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork. In a large bowl, combine the couscous, peas, cucumber, carrot, bacon, onions and parsley. Cover and refrigerate until chilled.

In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Just before serving, drizzle over salad and toss to coat.

Bacon Ranch Cheese Ball

Ingredients

6 slices bacon
2 (8 ounce) packages cream cheese, softened
1 (1 ounce) package buttermilk Ranch dressing mix
1/2 cup shredded sharp Cheddar cheese
4 green onions, chopped
3 tablespoons chopped black olives
1 1/2 cups chopped pecans (optional)

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the cooled bacon into small pieces.

Stir together the cream cheese and ranch dressing mix in a bowl until smooth. Add the bacon, Cheddar cheese, green onions, and olives; stir until well combined. Shape the mixture into a ball and roll in the chopped pecans. Refrigerate overnight.

Brian's German Potato Salad

Ingredients

4 pounds red potatoes, halved
1 pound Bacon, cut into 1/2-inch pieces
1 cup chopped onion
1/4 cup all-purpose flour
1/4 cup white sugar
1 1/2 teaspoons salt
1 cup apple cider vinegar
2 teaspoons celery seed
2 tablespoons chopped fresh parsley

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until just tender, about 10 minutes. Drain and allow to steam dry for a minute or two; cut into 1/2-inch pieces and place into a large mixing bowl.

Meanwhile, stir the bacon and onion together in a large skillet over medium heat until the fat has rendered from the bacon and the onion is very tender but not brown, about 15 minutes. Stir in the flour, sugar, and salt; cook for 1 minute. Pour in the vinegar; bring to a simmer and cook until slightly thickened, about 5 minutes.

Pour the dressing over the potatoes and sprinkle with celery seed and parsley. Stir gently to combine. Serve hot.

Barbecued Lima Beans

Ingredients

1 pound dried lima beans
6 cups water
1 1/2 cups chopped onions
1 teaspoon salt
1 cup ketchup
3/4 cup packed brown sugar
1/3 cup pancake syrup
1/4 teaspoon hot pepper sauce
4 bacon strips, cooked and crumbled

Directions

Place beans in a large saucepan; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and rinse beans, discarding water. Return beans to the saucepan. Add 6 cups water, onions and salt; mix well. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 1-3/4 hours or until beans are tender.

Drain and discard liquid. Stir in the ketchup, brown sugar, syrup, hot pepper sauce and bacon. Transfer to an ungreased 2-qt. baking dish or bean pot. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 30 minutes longer or until bubbly.

Cottoneyed Peas

Ingredients

6 slices bacon
3 (15.5 ounce) cans jalapeno
black-eyed peas
1 (14.5 ounce) can diced tomatoes
with green chile peppers
1/2 small onion, chopped
2 stalks celery, chopped
1 clove garlic, minced
2 fresh jalapeno peppers, seeded
and chopped (optional)
salt and pepper to taste

Directions

Brown the bacon in a skillet over medium heat until crispy; drain, crumble, and set aside.

In a large saucepan, combine the canned black-eyed peas, canned tomatoes, onion, celery, garlic, and jalapeno peppers. Cook over medium heat until the celery and onion are tender. Season with salt and pepper to taste. Add crumbled bacon before serving.

Martha's Magic Meat Rub Pork Roast

Ingredients

2 tablespoons adobo seasoning
1/2 tablespoon crushed red pepper flakes
2 teaspoons chili powder
2 teaspoons celery salt
1 teaspoon ground black pepper
1 (4 pound) boneless pork shoulder roast, butterflied
6 slices bacon
9 green onions
kitchen twine

Directions

Prepare the grill for indirect heat.

In a bowl, mix the adobo seasoning, crushed red pepper, chili powder, celery salt, and black pepper. Rub the mixture evenly over all sides of the roast.

Arrange the uncooked bacon strips horizontally on a flat surface, and top with 3 green onions. Place the roast on top of the bacon and green onions. Place 3 green onions on top of the roast. Carefully fold over roast, wrapping with the bacon strips and green onions, and secure with kitchen twine.

Place a drip pan inside the grill, and lightly oil grill grate. Position the roast on the grill grate over the drip pan, and top with remaining green onions. Cover, and cook using indirect heat for 4 hours, to a minimum internal temperature of 160 degrees F (70 degrees C).

Spinach Salad Supreme

Ingredients

1/4 cup vegetable oil
2 tablespoons red wine vinegar or
cider vinegar
1 teaspoon sugar
1 teaspoon finely chopped onion
1 teaspoon finely chopped green
pepper
1 teaspoon minced fresh parsley
1 teaspoon ketchup
1/4 teaspoon salt
1/4 teaspoon ground mustard
1/4 teaspoon paprika
2 cups torn fresh spinach
1 hard-cooked egg, sliced
3 bacon strips, cooked and
crumbled

Directions

In a jar with a tight-fitting lid, combine the first 10 ingredients; shake well. Divide spinach between two serving bowls or plates; top with egg and bacon. Drizzle with dressing. Serve immediately.

Split Pea Soup with Rosemary

Ingredients

6 slices bacon, cut into 1 inch pieces
1 small onion, chopped
1 leek, thinly sliced
1 large carrot, chopped
2 cloves garlic, minced
4 (10.5 ounce) cans chicken broth
1 1/2 cups green split peas
2 bay leaves
1 teaspoon chopped fresh rosemary

Directions

Place bacon in a large pot, and cook over medium heat until crisp. Stir in onion, leek, carrot, and garlic; cook until the vegetables are soft, about 8 minutes. Pour in chicken broth. Stir in split peas, bay leaves, and rosemary. Bring to a boil. Reduce heat to low; cover, and simmer until peas are cooked, about 1 hour, stirring occasionally.

Cheese-Stuffed Jalapenos

Ingredients

25 medium fresh jalapeno peppers
1 (8 ounce) package cream cheese, softened
3 cups finely shredded Cheddar cheese
1 1/2 teaspoons Worcestershire sauce
4 bacon strips, cooked and crumbled

Directions

Cut jalapenos in half lengthwise; remove seeds and membranes. In a large saucepan, boil peppers in water for 5-10 minutes (the longer you boil the peppers, the milder they become). Drain and rinse in cold water; set aside.

In a small mixing bowl, beat the cream cheese, cheddar cheese and Worcestershire sauce. Spoon 2 teaspoonfuls into each jalapeno half; sprinkle with bacon. Place on a greased baking sheet. Bake at 400 degrees F for 5-10 minutes or until cheese is melted. Serve warm.

Simple Red Sauce with Pasta

Ingredients

1 (16 ounce) package penne pasta
6 slices bacon
1/2 teaspoon chopped garlic
1 red onion, chopped
2 tablespoons olive oil
3 tomatoes, chopped
1 green chile peppers, diced
1/2 cup grated Parmesan cheese
4 leaves fresh basil
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain well.

Meanwhile, in a medium skillet cook the bacon strips until mostly cooked, but not crisp. Remove from pan, break into bite size pieces. Drain bacon grease from pan. Return cooked bacon to pan, add minced garlic, chopped red onion, olive oil and chili pepper. Sauté until onion is soft, about 5 minutes. Add chopped tomatoes, 1/2 cup of grated Parmesan cheese and fresh basil. Simmer for 10 minutes.

Pour ingredients into a large bowl. Add additional grated Parmesan cheese to top and serve immediately over cooked and drained pasta.

Spinach-Infused Mashed Potatoes

Ingredients

4 potatoes, peeled and cubed
1 tablespoon extra-virgin olive oil
1/2 cup diced red bell pepper
1/2 cup diced yellow bell pepper
1/4 cup all-purpose flour
2 cups chicken broth
ground black pepper to taste

3 ounces baby spinach leaves
1/2 cup grated Parmesan cheese
2 tablespoons bacon bits
1 tablespoon minced garlic
2 tablespoons butter
1/2 cup cream
salt and pepper to taste

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, heat the olive oil in a saucepan over medium heat. Stir in the red and yellow bell pepper, and cook until the peppers begin to soften, about 3 minutes. Stir in the flour, and cook for 3 minutes more. Pour in the chicken broth, and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer gently for 15 minutes. Season to taste with black pepper.

Once the potatoes have finished draining, return them to the pot along with the baby spinach, Parmesan cheese, bacon bits, and garlic; mash until smooth. Fold in the butter and cream until incorporated and season to taste with salt and pepper. Serve the mashed potatoes alongside the bell pepper gravy.

Avocado-Egg Salad Tostada Filling

Ingredients

3 eggs
3 slices bacon
1 avocado - peeled, pitted, and diced
3 tablespoons lime juice
1/2 teaspoon dry mustard powder
1 teaspoon paprika
1/4 cup light creamy salad dressing (such as Miracle Whip LightB®)
1/2 tomato, diced
1/4 small onion, diced
salt and cayenne pepper to taste

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel and chop once cold.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble once cool.

Mash the avocado in a mixing bowl with the lime juice, mustard powder, paprika, and salad dressing. Stir in the chopped eggs, crumbled bacon, diced tomato, and diced onion until evenly combined. Season to taste with salt and cayenne pepper.

Sharese's Spaghetti Salad

Ingredients

1 pound spaghetti, broken into pieces
10 slices bacon
1/2 cup chopped celery
1 large onion, diced
1 green bell pepper, chopped
1 (2 ounce) can sliced black olives, drained
2 tomatoes, chopped
1/4 cup salad seasoning mix
1 (16 ounce) bottle Italian-style salad dressing
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook bacon until crisp. Drain and crumble.

In a large bowl combine spaghetti, bacon, celery, onion, bell pepper, olives, tomatoes, salad seasoning, salad dressing and Parmesan. Toss to coat. Chill until serving.

Bacon Turnip Mash

Ingredients

2 pounds orange turnip
3 tablespoons butter
1 pinch salt
1 pinch ground black pepper
1 dash garlic powder
1/2 pound bacon - cooked and crumbled
2 tablespoons rendered bacon fat

Directions

Peel and cube the turnip. Cook in a saucepan in salted water until very tender. Drain then mash with the butter or margarine, salt, pepper and garlic powder to taste. Set aside.

In a skillet fry the bacon until nice and crispy. Remove from the skillet and crumble. Reserve 2 tablespoons of the bacon grease.

To the skillet with the 2 tablespoons of bacon grease add the mashed turnip and crumbled bacon. Stir and heat to the desired temperature before serving.

Bacon Wrapped Water Chestnuts III

Ingredients

1 cup packed brown sugar
2 tablespoons Worcestershire sauce
2 cups ketchup
1 pound bacon
2 (8 ounce) cans water chestnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium-size mixing bowl, combine brown sugar, Worcestershire sauce, and ketchup.

Cut bacon in half. Wrap one slice of bacon around each chestnut. Secure the bacon with a toothpick. Arrange the water chestnut wraps in a 9x13 inch baking dish.

Bake the water chestnut wraps for 10 to 15 minutes.

Remove from water chestnut wraps from the oven and drain some of the grease out of the pan. Pour the sauce over the wraps.

Bake for 30 to 35 more minutes.

Spinach Pie I

Ingredients

6 slices bacon
3 cups spinach, rinsed and chopped
3 eggs
2 teaspoons white sugar
1 teaspoon salt
1/2 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup minced onion
1 clove garlic, minced
1 cup shredded Monterey Jack cheese
2 cups scalded milk
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (200 degrees C).

Arrange bacon slices in a medium skillet. Fry over medium-high heat until browned and slightly crisp. Drain on paper towels, then crumble into bottom of pie shell. Cover with spinach.

In a medium bowl, beat together eggs, sugar, salt, onion powder, minced onion, garlic, and pepper. Slowly add scalded milk. Pour mixture over spinach in shell. Top with shredded Jack Cheese.

Bake in preheated oven for 20 to 30 minutes, or until knife inserted in the center comes out clean.

Veggie Squares

Ingredients

2 (8 ounce) packages refrigerated crescent rolls
2 (8 ounce) packages cream cheese
1 cup mayonnaise
1 teaspoon dried dill weed
1 head fresh broccoli, minced
1 head cauliflower, finely chopped
1 bunch radishes, finely diced
4 large carrots, shredded
1 bunch green onions, chopped
8 ounces shredded Swiss cheese
1 (2.5 ounce) jar imitation bacon bits

Directions

Preheat oven to 350 degrees F (175 degrees C). Unroll crescent rolls onto a baking sheet, and press together the seams to form a single sheet of dough.

Bake for 15 minutes or until golden brown. Let cool.

Mix cream cheese and mayonnaise together and spread the mixture onto the top of each crescent roll. Sprinkle dill weed or garlic salt over crescent rolls. Arrange the broccoli, cauliflower, radishes and carrots on top of the cheese and mayonnaise mixture.

Sprinkle the cheese over the veggies. Sprinkle the imitation bacon bits over the shredded cheese. Refrigerate until ready to serve. Before serving cut the crescent rolls into squares.

Wake-Up Bacon Omelet

Ingredients

2 bacon strips, diced
2 eggs
2 tablespoons water
2 teaspoons fresh or dried chives
3 drops hot pepper sauce
salt and pepper to taste

Directions

In a 8-in. nonstick skillet, cook bacon until crisp. Remove bacon to paper towel to drain; discard drippings. In a small bowl, beat eggs; add water, chives, hot pepper sauce, salt pepper and bacon. Pour into the same skillet; cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are set, fold omelet in thirds.

Dad's Kentucky Home Fries

Ingredients

2 tablespoons bacon drippings
4 large potatoes, peeled and sliced
1/2 Vidalia onion, chopped
salt and pepper to taste

Directions

Heat the bacon drippings in a large skillet over medium heat. Add potatoes and onion, and stir to coat. Cook, stirring occasionally, until potatoes are tender and golden brown, about 15 minutes. Season with salt and pepper, and serve.

SwansonB® Ultimate Mashed Potatoes

Ingredients

3 1/2 cups SwansonB® Chicken Broth
5 large potatoes, cut into 1-inch pieces
1/2 cup light cream
1/2 cup sour cream
1/4 cup chopped fresh chives
2 tablespoons butter
3 slices bacon, cooked and crumbled (reserve some for garnish)
Generous dash ground black pepper

Directions

Heat the broth and potatoes in a 3-quart saucepan over medium-high heat to a boil.

Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.

Mash the potatoes with 1/4 cup broth, light cream, sour cream, chives, butter, bacon and black pepper. Add the additional broth, if needed, until desired consistency. Garnish with the remaining bacon.

Richard and Suzanne's Famous Red Beans and

Ingredients

3 bacon slices
2 tablespoons extra-virgin olive oil
3 bay leaves
2 tablespoons red pepper flakes
1 large green bell pepper,
chopped
1 large red bell pepper, chopped
1 large yellow onion, chopped
1 bunch green onions, chopped
3 cloves garlic, chopped
4 (15.5 ounce) cans light red
kidney beans
2 quarts water
1/4 cup salted butter
2 pounds andouille sausage,
sliced
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Reserving the drippings, remove the bacon, and blot off excess grease with paper towels; crumble and set aside. Add the olive oil, bay leaves, and red pepper flakes to the bacon drippings in the skillet and reheat. Cook the green bell pepper, red bell pepper, yellow onion, green onion, and garlic in the olive oil mixture until tender.

Place the kidney beans in a heavy pot over medium heat. Pour the water over the beans; add the vegetable mixture from the skillet and the cooked bacon; stir. Simmer 30 minutes, stirring occasionally. Add the butter.

While the butter melts into the bean mixture, return the skillet to the heat and cook the sausage in the skillet until lightly browned; add the sausage to the beans. Rinse the bottom of the skillet with a small amount of water and pour into the bean mixture. Cook the beans another 15 minutes. Season with salt and pepper.

Bacon Wrapped Water Chestnuts I

Ingredients

2 (8 ounce) cans water chestnuts
2 cups teriyaki sauce
1 pound bacon

Directions

Drain chestnuts and place them in a bowl. Cover chestnuts with teriyaki sauce and marinate in the refrigerator for 2 hours or more.

Preheat oven to 350 degrees F (175 degrees C).

Remove water chestnuts from refrigerator and drain well. Cut bacon strips in half so that strips are about 3 inches long. Wrap each chestnut with bacon and secure bacon closed with a toothpick. Arrange all wrapped chestnuts on a baking sheet.

Place in oven until bacon is crispy. Remove from oven and enjoy.

Canadian Bacon Pizza

Ingredients

1 (1 pound) loaf French bread
1/4 cup butter, melted
2 cups marinara sauce
16 slices Canadian bacon
1 (20 ounce) can unsweetened
pineapple tidbits, drained
1/2 cup chopped green pepper
1/4 cup chopped green onions
2 cups shredded mozzarella
cheese

Directions

Cut bread in half lengthwise, then in half widthwise. Place cut side up in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Brush with butter. Bake at 450 degrees F for 5 minutes or until lightly browned.

Spread marinara sauce over bread. Top with Canadian bacon, pineapple, green pepper, onions and cheese. Bake for 8-10 minutes or until cheese is melted. Cut each piece in half.

Michigan Beans N Sausage

Ingredients

1 pound dry navy beans
6 bacon strips, diced
3 medium onions, sliced into rings
1 pound chicken gizzards,
trimmed and halved (optional)
4 cups water
2 garlic cloves, minced
1 teaspoon salt
1/2 teaspoon dried marjoram
1 bay leaf
1/8 teaspoon pepper
1 pound fully cooked kielbasa or
Polish sausage, halved lengthwise
and cut into 1/4-inch slices
1 (8 ounce) can tomato sauce
1 cup soft bread crumbs
2 tablespoons butter or margarine,
melted

Directions

Place beans in a Dutch oven; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and discard liquid. Return beans to pan and set aside.

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons of drippings; set bacon aside. Saute onions and gizzards if desired in drippings until onions are tender and the gizzards are browned. Add the 4 cups of water, garlic, salt, marjoram, bay leaf, pepper, bacon and onion mixture to the beans. Cover and bake at 350 degrees F for 3 hours or until beans are tender. Discard bay leaf. Stir in sausage and tomato sauce. Toss bread crumbs and butter; sprinkle over top. Bake, uncovered, 25 minutes longer or until golden.

Green Beans with Blue Cheese

Ingredients

1 pound fresh green beans, cut
into 2 inch pieces
1/4 cup bacon drippings
3 ounces crumbled blue cheese
1/2 cup chopped walnuts, toasted
salt and pepper to taste

Directions

Place green beans in a saucepan with one inch of water in the bottom. Bring to a boil over medium-high heat, and cook for 5 minutes, or until tender-crisp. Remove from heat, drain, and set aside.

Heat the bacon drippings in a large skillet over medium heat. Add green beans, and toss to coat. Saute until the beans are heated through. Sprinkle with nuts and crumbled blue cheese. Season with salt and pepper to taste.

Onion Rye Appetizers

Ingredients

1 (2.8 ounce) can French-fried onions, crushed
3/4 cup crumbled cooked bacon
1/2 cup mayonnaise or salad dressing
3 cups shredded Swiss cheese
1 (14 ounce) jar pizza sauce
1 (16 ounce) package snack rye bread

Directions

In a bowl, combine the onions, bacon, mayonnaise and Swiss cheese. Spread about 1 teaspoon of pizza sauce on each slice of bread. Top with about 1 tablespoon of the cheese mixture. Cover and freeze in a single layer for up to 2 months, or bake on an ungreased baking sheet at 350 degrees F for 12-14 minutes or until heated through and cheese is melted. To use frozen appetizers: Place on an ungreased baking sheet. Bake at 350 degrees F for 14-16 minutes or until heated through and cheese is melted.

Easy and Fast Cajun Chicken Caesar Salad

Ingredients

1/4 pound bacon
4 skinless, boneless chicken breast halves - cut into strips
1 teaspoon Cajun seasoning
1 tablespoon light olive oil
1 head romaine lettuce- rinsed, dried and chopped
1/2 cup Caesar salad dressing
1/3 cup grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a preheated skillet, add the chicken, seasoning mix and oil. Cook until chicken is golden brown. Remove from heat and set aside.

In a salad bowl, combine Romaine, enough salad dressing to coat, Parmesan cheese and bacon. Toss and place on individual salad plates. Top with the sliced chicken and serve.

Wilted Spinach Salad

Ingredients

6 eggs
1 pound bacon
2 bunches fresh spinach, rinsed
and dried
4 green onions, thinly sliced
2 eggs
1/4 cup white sugar
1/4 cup white vinegar
1/4 cup red wine vinegar

Directions

Place 6 eggs in a medium saucepan with enough cold water to cover. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside, reserving approximately 1/2 cup of drippings in the skillet.

In a large bowl, toss together the spinach and green onions.

Heat the reserved drippings over low heat. In a small bowl, whisk together the 2 remaining eggs, sugar, white vinegar, and red wine vinegar. Add to warm grease, and whisk for about a minute, until thickened. Pour at once over spinach, add crumbled bacon, and toss to coat. Garnish with chopped egg.

Southern Stuffed Quail

Ingredients

1/4 cup ground pork
2 tablespoons chopped fresh parsley
2 tablespoons finely chopped carrots
2 tablespoons finely chopped celery
1 clove chopped fresh garlic
2 1/2 tablespoons fresh bread crumbs
ground black pepper to taste
8 quail, cleaned and split lengthwise
1 tablespoon bacon drippings

Directions

Preheat the oven broiler.

In a bowl, mix the pork, parsley, carrots, celery, garlic, bread crumbs, and pepper.

Arrange the quail in a baking dish. Separate the skin from the breast of each quail, and stuff with equal amounts of the stuffing mixture. Brush with bacon drippings.

Broil the quail 7 minutes on each side in the preheated oven, or to a minimum internal temperature of 180 degrees F (85 degrees C).

The Best BLT Dip

Ingredients

1 pound bacon
1 tomato, chopped
1 (32 ounce) jar mayonnaise
32 ounces sour cream
1/2 teaspoon garlic powder
salt and pepper to taste
1 (1 pound) loaf sliced white sandwich bread

Directions

In a large skillet, brown entire pound of bacon until crisp, placing cooked strips on paper towels to absorb grease.

For best results, finely chop bacon in a food processor or with a hand blender, but finely chopping by hand will also work.

In a large mixing bowl, blend bacon, tomato and jar of mayonnaise. Add half the container of sour cream, blend well. Add more sour cream by spoonfuls, until the mixture isn't overwhelmed by the taste of mayonnaise (you'll be left with about a cup or so of sour cream, typically). LIGHTLY coat the top of the mix with garlic powder, and blend. Add a dash of salt and pepper to taste. Toast the bread, then cut into fours.

Sombrero Chicken

Ingredients

8 bacon strips
1 green bell pepper, cut into 1/2 inch wide strips
1 onion, cut into strips
1 bunch fresh cilantro, chopped
3 pounds skinless, boneless chicken breast halves - cut into 1 inch strips
2 tablespoons garlic powder
2 tablespoons dry fajita seasoning
1 large ripe tomato, chopped
10 ounces shredded Monterey Jack cheese

Directions

Fry bacon strips in a large skillet over medium heat until crisp. Keeping the bacon and drippings in the pan, add the bell pepper, onion, and half the cilantro. Stir and cook for 1 minute. Season the chicken with garlic powder and fajita seasoning and stir into the pan. Cook mixture until chicken is no longer pink in the middle, about 20 minutes. Remove skillet from heat and sprinkle the remaining cilantro, tomato, and Monterey Jack cheese over the top of the chicken mixture. Cover and let sit until cheese melts, about 3 minutes.

BLT Wraps

Ingredients

1 pound thick sliced bacon, cut into 1 inch pieces
4 (12 inch) flour tortillas
1 cup shredded Cheddar cheese
1/2 head iceberg lettuce, shredded
1 tomato, diced

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside.

Place 1 tortilla on a microwave-safe plate. Sprinkle tortilla with 1/4 cup cheese. Cook in microwave 1 to 2 minutes, or until cheese is melted. Immediately top with 1/4 of the bacon, lettuce, and tomato. Fold sides of tortilla over, then roll up. Repeat with remaining ingredients. Cut each wrap in half before serving.

Bacon Potato Bundles

Ingredients

4 large baking potatoes, peeled and quartered
8 slices onion
8 green peppers, sliced
4 bacon strips
salt and pepper to taste

Directions

Place the potatoes on four pieces of greased heavy-duty aluminum foil. Place onion and green pepper between potato quarters; top with bacon. Sprinkle with salt and pepper. Wrap in foil. Grill, covered, over medium-high heat for 40-50 minutes or until the potatoes are tender, turning once.

Calico Beans

Ingredients

1/2 pound bacon
1 pound lean ground beef
1 onion, chopped
1 (15 ounce) can lima beans,
drained
1 (15 ounce) can kidney beans,
undrained
1 (15 ounce) can pork and beans
2 tablespoons ground dry mustard
1/2 cup brown sugar
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. In the same skillet, crumble ground beef and cook over medium-high heat 2 minutes. Mix in onion and continue to saute until beef is browned and onion is golden. Drain grease if desired.

In a 4 quart casserole dish, mix together bacon, beef, onion, lima beans, kidney beans, pork and beans, dry mustard, brown sugar, salt, and pepper. Cover dish and bake in preheated oven for 45 minutes, until bubbly.

Spicy Cranberry Pecan Cornbread Stuffing

Ingredients

10 slices bacon
1/2 cup butter
1 cup chopped celery
2 cloves garlic, minced
1 small onion, chopped
1 cup white wine
1 (16 ounce) can whole berry cranberry sauce
1 (4 ounce) jar diced jalapeno peppers
1 (4 ounce) can diced green chile peppers
1 cup chopped toasted pecans
2 (14 ounce) packages cornbread stuffing mix
1 1/2 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a large skillet over medium heat. Cook the bacon in the skillet until crispy. Lie the cooked bacon on a plate lined with paper towels to drain and cool; crumble the bacon.

Melt the butter in a large skillet over medium-high heat. Cook the celery, garlic, and onion in the hot butter until the onion begins to caramelize; pour the wine into the skillet. When the wine is heated, stir in the cranberry sauce, jalapeno peppers, and green chile peppers. Cover the mixture and cook until boiling. Remove from heat and stir in the bacon and pecans.

Place the stuffing mix in a large bowl. Pour the liquid mixture and the chicken stock over the stuffing mix; stir until completely moist. Transfer to a 9x13 inch baking dish.

Bake in preheated oven until browned on top, about 35 minutes.

Killer Chili

Ingredients

1 (1 pound) package bacon
3 pounds ground beef
4 cloves garlic, minced
2 cups red wine
3 (28 ounce) cans diced tomatoes
2 (14 ounce) cans tomato sauce
2 teaspoons vegetable oil
3 green bell peppers, chopped
4 stalks celery, chopped
2 onions, chopped
2 (19 ounce) cans kidney beans, rinsed and drained
2 (19 ounce) cans white beans, rinsed and drained
1 (19 ounce) can black beans, rinsed and drained
6 tablespoons chili powder
1/4 cup brown sugar
1/4 cup ground cumin
3 tablespoons paprika
2 tablespoons Italian seasoning
2 tablespoons distilled white vinegar
2 tablespoons dried basil
2 tablespoons dried minced onion
3 tablespoons dried parsley
2 tablespoons crushed red pepper flakes
4 teaspoons dried oregano
12 dashes hot pepper sauce (such as Tabasco®)
salt and ground black pepper to taste (optional)

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble and set aside.

Heat a large stock pot over medium-high heat and cook and stir the ground beef until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the bacon and minced garlic. Reduce heat to medium-low and stir in the red wine, diced tomatoes, and tomato sauce.

Heat the vegetable oil in a skillet over medium heat. Stir in the green bell peppers, celery, and chopped onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir onion mixture into the stock pot. Increase the heat to medium-high and bring to a near boil. Mix in the kidney beans, white beans, and black beans. Season with chili powder, brown sugar, cumin, paprika, Italian seasoning, vinegar, basil, dried minced onion, parsley, red pepper flakes, oregano, hot pepper sauce, salt, and pepper. Reduce heat to medium-low and simmer for 1 hour 30 minutes, stirring often.

Hash Brown Egg Bake

Ingredients

1 (32 ounce) package frozen cubed hash brown potatoes, thawed
1 pound sliced bacon, cooked and crumbled
1 cup shredded Cheddar cheese, divided
1/4 teaspoon salt
8 eggs
2 cups milk
1 dash paprika

Directions

In a large bowl, combine hash browns, bacon, 1/2 cup cheese and salt. Spoon into a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, beat eggs and milk until smooth; pour over hash brown mixture. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 45-50 minutes until golden. Top with the remaining cheese.

Sloppy Junk

Ingredients

1 pound bacon, cut into 1/4 inch pieces
1 pound ground chuck
1 (10.75 ounce) can cream of mushroom soup
4 slices American cheese

Directions

Cook the bacon in a skillet over medium heat until brown. Drain on paper towels and set aside.

Cook the ground chuck in the same skillet over medium heat until no longer pink. Drain and return the ground chuck to the skillet. Stir in bacon, cream of mushroom soup, and American cheese until cheese has melted; serve immediately.

Creamy Pea Salad

Ingredients

1/2 cup fat-free sour cream
2 bacon strips, cooked and crumbled
1 green onion, chopped
1 teaspoon white wine vinegar or cider vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
3 cups peas, fresh or frozen

Directions

In a bowl, combine the first six ingredients; mix well. Add peas; toss to coat. Refrigerate for at least 1 hour before serving.

Chicken Livers Fandango

Ingredients

1/2 cup all-purpose flour for coating
1 teaspoon salt
1/4 teaspoon pepper
1 pound chicken livers, trimmed and cut into bite sized pieces
3 slices bacon
3 green onions, chopped
1 cup chicken stock
1 (10.75 ounce) can condensed golden mushroom soup
1 (4.5 ounce) can sliced mushrooms, drained
1/4 cup dry white wine

Directions

In a medium bowl, mix together the flour, salt and pepper. Place chicken livers into the seasoned flour, and toss to coat.

Place bacon in a large skillet over medium-high heat. Fry until browned and crisp. Remove to paper towels to drain. Shake off excess flour from the livers, and fry in the bacon grease along with the green onions until lightly browned on the outside. Pour the chicken stock into the skillet, and stir to scrape up any bits of goodness from the bottom.

Transfer the mixture to a slow cooker, and crumble in the bacon. Stir in the golden mushroom soup, mushrooms and white wine. Cover, and cook on Low for 4 to 6 hours. Thicken the gravy with flour if desired before serving.

Sausage, Bacon, Apple and Cornbread Stuffing

Ingredients

1 (9x9 inch) pan cornbread, cut into small cubes
1 (14 ounce) package dry bread stuffing mix
8 ounces pork sausage links, finely chopped
1 pound bulk pork sausage
1/2 pound bacon slices, chopped
1 cup chopped celery
1 cup chopped onion
1 (16 ounce) package mushrooms, sliced
1 cup chopped fresh parsley
2 Granny Smith apples - peeled, cored and chopped
1 pinch salt and ground black pepper to taste
1 tablespoon dried sage leaves, or amount to taste
2 (13.75 ounce) cans chicken broth, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Place the cubed cornbread and bread stuffing mix into a large bowl. Set aside.

Place the chopped sausage links and ground sausage in a skillet; cook and stir over medium-high heat until evenly browned. Drain, and place sausage into a bowl. Using the same skillet, cook the bacon over medium heat until evenly browned. Drain bacon on paper towels. Drain excess bacon fat from the skillet. Stir the cooked sausage and bacon into the cornbread mixture.

Using the same skillet, cook the celery and onion over medium heat until transparent and tender, about 5 minutes. Stir into the cornbread mixture.

Stir the mushrooms, parsley, and apples into the cornbread mixture. Season with salt, pepper, and sage. Pour enough chicken broth over the cornbread mixture to moisten thoroughly, and toss to distribute evenly. Spoon the mixture into the prepared baking dish.

Bake in preheated oven until top is toasted and the center is firm, about 45 minutes.

Three Bean Potluck Casserole

Ingredients

1/2 pound bacon
1 pound ground beef
1 onion, chopped
1/2 cup ketchup
3/4 cup brown sugar
1 tablespoon vinegar
1 teaspoon dry mustard
1 (16 ounce) can baked beans
1 (15.25 ounce) can kidney beans
1 (15 ounce) can butter beans

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, break into medium pieces and set aside. In same skillet, brown beef and onion. Drain fat.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon/beef mixture in a large bowl and stir in the ketchup, sugar, vinegar, mustard, baked beans, kidney beans (with liquid) and butter beans (with liquid). Mix well.

Spoon casserole mixture into a 9x13 inch baking dish and bake in the preheated oven for 1 hour, uncovered.

Bubbie's Grits Casserole

Ingredients

8 slices bacon
1 cup quick-cooking hominy grits
4 cups water
1 (8 ounce) package processed cheese, cubed
2/3 cup milk
3 eggs, beaten
salt and pepper to taste
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Fry the bacon in a large deep skillet over medium heat until crisp. Drain on paper towels, reserving 3 tablespoons of the drippings.

Bring the water to a boil and stir in the grits. Cook and stir over medium heat until thick, about 5 minutes. Crumble in about half of the bacon and stir in bacon drippings, processed cheese, milk and eggs. Season with salt and pepper. Pour into a greased 9x13 inch baking dish and sprinkle Cheddar cheese over the top.

Bake in the preheated oven until the top is browned and grits are set, about 40 minutes.

Easy Honey Mustard Mozzarella Chicken

Ingredients

4 skinless, boneless chicken breast halves
3/4 cup honey
1/2 cup prepared mustard
lemon pepper to taste
4 slices bacon, cut in half
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the chicken breast halves in a baking dish, and drizzle evenly with honey and mustard. Sprinkle with lemon pepper.

Bake chicken 25 minutes in the preheated oven. Top each breast half with 2 bacon slice halves, and sprinkle evenly with cheese. Continue baking 10 minutes, or until chicken juices run clear, bacon is crisp, and cheese is bubbly.

Bacon Wrapped Stuffed Mushrooms

Ingredients

1/2 cup chopped green onions
2 (8 ounce) packages cream
cheese, softened
20 fresh mushrooms, stems
removed
1 pound sliced bacon, cut in half

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the green onions and cream cheese . Stuff mushroom caps with the cheese mixture. Wrap each mushroom with a half-slice of bacon, and secure with toothpicks. Place on a baking sheet.

Bake for 20 minutes in the preheated oven, until the bacon is cooked through.

Macaroni Caesar Salad

Ingredients

1 (8 ounce) package uncooked macaroni
5 eggs
1 (8 ounce) bottle Caesar salad dressing
3 slices bacon, chopped
2 cups croutons
1 head romaine lettuce, torn into bite-size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add the macaroni and cook until tender, about 8 minutes. Drain and rinse under cold water to cool.

At the same time, Place eggs in a saucepan and fill with enough cold water to cover. Cover with a lid and bring to a boil. Remove from the heat once boiling, and let stand covered for 10 minutes. Drain, cool, peel and chop.

Fry bacon in a skillet over medium heat or cook in the microwave on a paper towel lined plate until crisp. Drain, crumble and set aside.

In a large bowl, combine the lettuce and macaroni. Stir in the eggs, bacon, Caesar dressing and croutons. Refrigerate for about 30 minutes before serving.

Italian White Bean And Pancetta Soup

Ingredients

6 ounces pancetta bacon, finely diced
1/4 cup olive oil
1 cup red onion, chopped
1 cup chopped celery
1 tablespoon chopped fresh sage
1 teaspoon salt
1 teaspoon ground black pepper
6 cups chicken stock
4 (19 ounce) cans cannellini beans, drained and rinsed
2 cups seashell pasta
1 teaspoon salt
2 tablespoons chopped fresh parsley

Directions

In an 8 quart pot, saute pancetta in olive oil until soft. Add onion and celery; saute, stirring, for about 5 minutes. Stir in sage, 1 teaspoon salt, and black pepper. Add chicken stock, cover, and bring to a boil. Add beans to soup, cover, and simmer for 30 minutes.

Cook pasta in 4 quarts boiling water with 1 teaspoon salt until al dente. Drain, and add to soup.

Stir in minced parsley before serving, and sprinkle with grated cheese.

Ranch Red Skin Potato Salad

Ingredients

11 red potatoes
6 slices bacon
1 1/2 cups shredded Cheddar cheese
3 green onions, chopped
1 (15.5 ounce) container ranch-style dip (such as T. Marzettis®)

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat. Reduce heat and simmer until tender, about 20 minutes. Drain and refrigerate until cold, then cut into bite-size pieces.

While the potatoes simmer, cook the bacon. Place the bacon in a large skillet; cook over medium-high heat until brown and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble.

Combine the cooked potatoes, crumbled bacon, Cheddar cheese, and green onions in a large bowl. Fold in the ranch dip. Refrigerate overnight.

Pan-Seared Duck Breast with Blueberry Sauce

Ingredients

2 teaspoons salt
1 teaspoon fresh-ground black pepper
1 1/2 tablespoons dried thyme leaves
1 tablespoon crushed dried rosemary
3 tablespoons olive oil
4 potatoes, cubed
2 pints fresh or frozen blueberries
1/2 cup water
1/2 cup apple juice
1/2 cup white sugar
1 jalapeno pepper, finely chopped
3 slices pancetta or bacon, cut into thin strips
6 shallots, thinly sliced
1/2 cup sliced shiitake mushrooms
2 pounds bok choy, sliced
4 (8 ounce) boneless duck breast halves
2 tablespoons vegetable oil
1 tablespoon butter
2 tablespoons aged balsamic vinegar

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl mix together the salt, ground black pepper, thyme, and rosemary; set aside. This will be your spice blend for seasoning the roasted potatoes and the duck breasts.

Place cubed potatoes into a 9x13 inch baking dish. Drizzle with olive oil and sprinkle 2 tablespoons of your spice blend over the top of the potatoes. Toss the potatoes in the pan until they are evenly coated with oil and seasonings. Spread into a single layer across the bottom of the baking dish and bake for 35 to 40 minutes in the preheated oven.

While the potatoes are roasting, stir together the blueberries, water, apple juice, sugar, and jalapeno in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until the mixture has reduced to the consistency of syrup, about 10 minutes.

Cook the pancetta in a large skillet over medium heat until crispy. Remove the pancetta to drain on a paper towel, leaving the drippings in the skillet. Add the shallots and the mushrooms to the hot skillet; stir and cook them until soft and just beginning to brown. Remove the shallots and mushrooms and set aside. Increase heat to medium-high and place the bok choy in the hot skillet. Stir and cook the bok choy until the leaves are wilted and the white stalk pieces are tender, about 5 minutes. Return the shallots, mushrooms, and pancetta to the skillet, turn off the heat and set aside.

Rinse the duck breast halves and pat dry. Rub the remaining spice blend onto both sides of the duck breasts. Preheat a large skillet over medium-high heat, when the pan is hot put in the vegetable oil and butter. Immediately place the duck breasts in the pan, skin and fat side down. Do not move the duck breasts until the skin is deep brown, about 5 minutes. Turn the breasts and cook until the internal temperature of the thickest part is 160 degrees F (71 degrees C) for well done. Remove the duck from the pan and place on a plate, covered with foil to rest for 5 minutes. While the duck is resting, place the skillet with the bok choy mixture onto a burner over medium heat to warm through.

Slice each duck breast diagonally into 1/2 inch strips. Divide the bok choy mixture among four plates and drizzle each serving with

KNUDSEN Creamy Layered BLT Dip

Ingredients

1 (16 ounce) container KNUDSEN
Sour Cream
1/2 teaspoon onion powder
6 slices OSCAR MAYER Fully
Cooked Bacon
1/2 cup shredded Cheddar
cheese
2 tomatoes, chopped, divided
1 cup shredded lettuce
WHEAT THINS Original Crackers

Directions

Mix sour cream and onion powder; spread onto bottom of 9-inch pie plate.

Heat bacon as directed on package; cut into small pieces. Sprinkle over sour cream mixture. Top with cheese, 3/4 cup tomatoes and lettuce; sprinkle with remaining tomatoes.

Serve with WHEAT THINS crackers.

Easter Breakfast Casserole

Ingredients

1 pound bacon
1/4 cup diced onion
1/4 cup diced green bell pepper
3 cups shredded Cheddar cheese
8 eggs
2 cups milk
1 (16 ounce) package frozen hash brown potatoes, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch casserole dish.

Fry the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate. Crumble.

In a large bowl beat together eggs and milk. Mix in cheese, bacon, onion and green pepper. Stir in the thawed hash browns. Pour mixture into prepared casserole.

Cover with aluminum foil and bake in preheated oven for 45 minutes. Uncover and bake for another 30 minutes until eggs have set.

Italian Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
1 green onion, thinly sliced
1 hard-cooked egg, chopped
3 bacon strips, cooked and crumbled
3 tablespoons Italian salad dressing
2 tablespoons shredded Parmesan cheese

Directions

In a large salad bowl, toss spinach, onion, egg and bacon. In a microwave-safe bowl, heat salad dressing on high for 30-45 seconds or until warm. Pour over the salad and toss to coat. Sprinkle with Parmesan cheese. Serve immediately.

Bacon-Wrapped Hamburgers

Ingredients

1/2 cup shredded Cheddar cheese
1 small onion, chopped
1 egg
2 tablespoons ketchup
1 tablespoon grated Parmesan cheese
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon pepper
1 pound ground beef
6 bacon strips, diced
6 hamburger buns, split

Directions

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into six patties. Wrap a bacon strip around each; secure with a toothpick. Grill until beef is no longer pink. Discard toothpicks. Serve on buns.

Southern Fried Green Beans

Ingredients

5 slices bacon, diced
2 (15 ounce) cans green beans,
drained
1 tablespoon white sugar
salt and pepper to taste

Directions

Place the bacon in a skillet; cook over medium-high heat, turning occasionally, until evenly browned and crisp. Mix the sugar and green beans into the bacon. Cook over medium-high heat until green beans become soft and limp and start to caramelize.

Turkey Sandwiches with Cranberry Sauce

Ingredients

1 loaf French bread
4 tablespoons margarine
8 ounces sliced deli turkey meat
8 slices provolone cheese
8 slices precooked bacon
4 tablespoons mayonnaise
4 tablespoons jellied cranberry sauce
8 slices fresh tomatoes
4 lettuce leaves

Directions

Preheat the oven broiler.

Cut the bread into four pieces, and split lengthwise almost all the way through for four sandwiches. Spread margarine on the inside of each piece. Place on a baking sheet, cut side up.

Toast bread under preheated broiler until lightly browned, 1 to 2 minutes. Remove pan from the oven.

Layer 4 pieces of bread with 2 slices each of the turkey, cheese, and bacon. Remove the remaining 4 slices of bread from the baking sheet and reserve for sandwich tops. Cool bread slightly, and spread mayonnaise onto the cut side of each of the 4 top slices.

Place the bread with turkey and cheese under the broiler just until the cheese melts, about 1 minute. Remove from the broiler, and spread 1 tablespoon cranberry sauce over each sandwich. Layer with the tomatoes and lettuce. Place a top bread slice over each half, and serve.

Blue Cheese Fried Potatoes

Ingredients

2 tablespoons butter
2 russet potatoes, sliced into 1/4 inch slices
1 large onion, cut into 1/4-inch thick rings
1 (4 ounce) package blue cheese crumbles
3 slices bacon, cooked and crumbled
salt and ground black pepper to taste

Directions

Melt the butter in a large skillet over medium heat. Add the potatoes and onions. Cook until the onions are golden brown and the potatoes are tender, 15 to 20 minutes. Stir in the blue cheese and bacon, continue to cook until the blue cheese begins to melt. Season with salt and pepper.

Bacon and Bourbon Thanksgiving Stuffing

Ingredients

1 pound thick-cut bacon, chopped
1 cup butter
2 large onions, peeled and chopped
5 celery stalks, diced
2 cloves garlic, minced
2 tablespoons dried rosemary
1 (1 pound) loaf day-old pumpernickel bread, cubed
1 (1 pound) loaf day-old dark rye bread, cubed
8 eggs, lightly beaten
1 tablespoon dried thyme
3 tablespoons dried sage leaves
2 quarts chicken stock (more as needed)
1 cup good quality bourbon whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x13 inch baking dishes.

Place the bacon in a large, deep skillet, and cook over medium high heat until evenly brown. Drain on paper towels. Pour bacon fat remaining in the skillet into a bowl.

Using the same skillet, melt the butter over medium heat. Stir in the onions, celery, garlic, and rosemary, and cook until onions are soft and transparent, about 5 minutes. Stir in the reserved bacon fat.

Meanwhile, place the pumpernickel and rye bread cubes into a large bowl. Stir in the eggs, thyme, sage, and onion mixture, and toss to mix evenly.

Stir the chicken stock and bourbon together in a bowl. Pour the chicken stock mixture over the bread mixture, adding more stock to reach desired consistency. Use your hands to evenly mix the ingredients together. Spoon stuffing mixture evenly between the prepared baking dishes and pat down lightly.

Bake for 45 minutes in the preheated oven or until a knife inserted into the center comes out clean. If you wish to have a darker crust on top, bake for an additional 10 minutes.

Eggs n Bacon Cupcake

Ingredients

2 red potatoes, peeled and grated
2 bulbs shallots, chopped
6 slices bacon, chopped
1/2 cup grated Parmesan cheese
8 eggs, beaten
1 roma (plum) tomato, thinly sliced
1 avocado - peeled, pitted and sliced (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan with cooking spray.

In a large skillet, fry the bacon pieces over medium heat until browned and crisp, about 8 minutes. Drain off half of the grease. Transfer the bacon and remaining grease to a large bowl. Stir in the shredded potato, shallot and Parmesan cheese. Divide this mixture evenly between the muffin cups. Pour eggs into each cup, filling to the top.

Bake in the preheated oven until the egg is firm, about 12 minutes. Remove from the oven and set the dial to Broil. Place a slice of tomato onto each cupcake and return to the oven. Broil for about 3 minutes, or until toasted. Allow to cool slightly, then arrange the cupcakes on a tray and top each one with a slice avocado, if using.

Savory Breakfast Muffins

Ingredients

4 slices bacon
2 cups all-purpose flour
3 teaspoons baking powder
1/4 teaspoon baking soda
2 tablespoons white sugar
1 tablespoon wheat germ
1/2 teaspoon salt
2 eggs, beaten
1/3 cup milk
1 cup canned cream-style corn
1/4 cup butter, melted
1/4 cup vegetable oil

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 12 muffin cups.

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine flour, baking powder, baking soda, sugar, wheat germ and salt. In a separate bowl, combine eggs, milk, corn, butter, oil and bacon. Stir egg mixture into dry ingredients, just until combined. Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25, until golden brown.

Wilted Lettuce Salad

Ingredients

5 slices bacon
2 tablespoons red wine vinegar
1 tablespoon lemon juice
1 teaspoon white sugar
1/2 teaspoon ground black pepper
1 head leaf lettuce - rinsed, dried and torn into bite-size pieces
6 green onions with tops, thinly sliced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from skillet, crumble and set aside.

To the hot bacon drippings, add the vinegar, lemon juice, sugar and pepper. Stir over medium heat until hot.

In a large bowl, combine the lettuce and green onions. Add the warm dressing and toss to evenly coat. Sprinkle with bacon and serve.

Skillet Zucchini

Ingredients

1/4 cup butter
6 medium zucchini, sliced
1 large onion, sliced
2 large tomatoes, cut into chunks
4 slices cooked bacon
salt and pepper to taste
1/4 cup water
1 cup bread crumbs
1 teaspoon soy sauce
1 cup shredded Cheddar cheese
1/2 grated Parmesan cheese

Directions

Melt butter in a large skillet over medium-high heat. Mix in zucchini, onion, tomatoes, and bacon. Season with salt and pepper, and pour in water. Cover, and cook 10 minutes, stirring occasionally, until vegetables are tender.

Stir the bread crumbs and soy sauce into the skillet, and mix in Cheddar cheese. Cover, and continue cooking 2 minutes, until cheese is melted. Sprinkle with Parmesan cheese to serve.

Oven-Baked Beans

Ingredients

2 bacon strips, diced
1 small onion, diced
2 tablespoons brown sugar
2 tablespoons ketchup
1 teaspoon Worcestershire sauce
1/2 teaspoon prepared mustard
1 (15 ounce) can pork and beans

Directions

In a skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. Saute onion in drippings until tender; drain. Stir in the brown sugar, ketchup, Worcestershire sauce and mustard until blended. Stir in pork and beans; heat through.

Transfer to a greased 3-cup baking dish. Bake, uncovered, at 350 degrees F for 40-45 minutes or until bubbly and mixture reaches desired thickness.

Ham and Beans and More

Ingredients

1 pound dried Great Northern beans, sorted and rinsed
4 cups water
1/4 cup celery, chopped
1 small onion, chopped
2 bay leaves
1/4 teaspoon ground cumin
1/2 teaspoon garlic powder
1 teaspoon dried parsley
1 tablespoon butter
1 tablespoon olive oil
2 leeks (bulb only), cut in half lengthwise
1 pound cooked ham, cut into bite-size pieces
5 slices bacon
4 cups chicken stock
1 pinch sea salt to taste
1 pinch fresh ground black pepper to taste

Directions

Place the beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse before using.

Combine the soaked beans, 4 cups of water, celery, onion, bay leaves, cumin, garlic powder, and parsley into a slow cooker.

Melt the butter with the olive oil in a skillet over medium heat; cook and stir the leeks in the butter mixture until tender and the smaller pieces start to brown, 8 to 10 minutes. Transfer the leeks to the slow cooker. In the same pan, cook and stir the ham until the edges start to brown; stir into the soup. Place the bacon into the hot skillet, and pan-fry until the bacon is crisp, about 10 minutes. Cut the bacon into bite-size pieces and stir into the soup. Pour the chicken stock into the hot skillet, and stir to dissolve any brown flavor bits from the skillet; pour the chicken stock into the soup. Season with sea salt and pepper.

Set the cooker to Low cook the soup until the beans are very tender, 6 to 8 hours. Roughly mash about half the beans with a potato masher to thicken the soup.

Maple-Bacon Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, room temperature
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon maple extract
1/3 cup chopped cooked bacon
1 cup bittersweet chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Whisk together the flour, baking powder, baking soda, and salt; set aside.

Beat together the butter, brown sugar, and white sugar with an electric mixer until smooth. Add one egg; beat until blended into the butter mixture. Add the remaining egg, vanilla extract, and maple extract; beat until well blended and slightly fluffy. Stir in the flour mixture a little at a time, mixing just until combined. Stir in the bacon and chocolate chips. Scoop by rounded tablespoonfuls onto prepared cookie sheets.

Bake in the preheated oven until edges turn golden brown, 10 to 12 minutes. Remove from the oven, and cool on a wire rack.

Country Fried Floured Bacon

Ingredients

1 pound thick sliced bacon
2 cups half-and-half cream
2 cups flour
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1/4 pinch white sugar
2 cups vegetable oil for frying

Directions

Cut the bacon strips in half, and place into a shallow dish with the half-and-half, crisscrossing the bacon in a star pattern. Soak the bacon a minimum of 30 minutes, but no more than 2 hours. This step helps reduce the curling of the bacon during frying, tenderizes it, and adds a wonderful flavor.

Stir together the flour, salt, pepper, and sugar in another shallow dish until blended; set aside. When the bacon has finished soaking, remove it from the half-and-half, and shake off the excess. Press each piece into the flour mixture to coat, then set aside. If desired, you can place a sheet of wax paper between the rows of bacon once the plate is covered. However, the flour does a good job of keeping the bacon from sticking to each other.

Heat the vegetable oil in a deep skillet over medium-low heat. Fry the bacon in batches until browned and cooked to desired degree of crispness, 2 to 3 minutes. Drain on a paper towel.

Chicken Texas Style

Ingredients

4 boneless chicken breast halves, butterflied
2 roma (plum) tomatoes, sliced
4 jalapeno peppers, chopped
1 (1 ounce) package dry Ranch-style dressing mix
2 cups shredded Colby-Monterey Jack cheese
8 slices bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Lay the chicken breasts out flat and sprinkle with Ranch-style dressing mix. Sprinkle a bit of cheese onto each half of each breast. Place 2 tomato slices and a sliced jalapeno pepper onto each one, and sprinkle more cheese over the tomato and pepper. Fold each piece of chicken over, and wrap with 2 slices of bacon. Secure with toothpicks. Place wrapped chicken into a baking dish, and cover with aluminum foil.

Bake for 1 hour in the preheated oven, or until the chicken is no longer pink, and the juices run clear.

Penne Pasta with Spinach and Bacon

Ingredients

1 (12 ounce) package penne pasta
2 tablespoons olive oil, divided
6 slices bacon, chopped
2 tablespoons minced garlic
1 (14.5 ounce) can diced tomatoes
1 bunch fresh spinach, rinsed and
torn into bite-size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta, and cook until tender, 8 to 10 minutes.

Meanwhile, heat 1 tablespoon of olive oil in a skillet over medium heat. Place bacon in the skillet, and cook until browned and crisp. Add garlic, and cook for about 1 minute. Stir in the tomatoes, and cook until heated through.

Place the spinach into a colander, and drain the hot pasta over it so it is wilted. Transfer to a large serving bowl, and toss with the remaining olive oil, and the bacon and tomato mixture.

Mr. Bill's New Mexico Buffalo Chili

Ingredients

1 teaspoon unsweetened cocoa powder
1 teaspoon dried Mexican oregano
1 teaspoon dried basil
1 teaspoon dried marjoram
2 teaspoons ground cumin
1 tablespoon hot chili powder
1 teaspoon garlic powder
2 teaspoons hickory smoked salt
1 teaspoon ground black pepper
2 teaspoons cayenne pepper

2 pounds buffalo stew meat, cubed
2 pounds chorizo sausage, chopped
2 pounds pork stew meat, cubed

2 slices hickory-smoked bacon, diced
3 sweet onions, coarsely chopped
2 habanero peppers, seeded and chopped
4 jalapeno peppers, seeded and chopped
7 cloves garlic, minced
2 teaspoons New Mexico chile powder
1 tablespoon lard, or more as needed
3 (10 ounce) cans diced tomatoes with green chile peppers (such as RO*TELB®), undrained
2 (7.75 ounce) cans salsa (such as El PatoB® Salsa de Chile Fresco)
1 (6 ounce) can tomato paste
1 (16 ounce) jar picante sauce (such as PaceB® Picante Sauce)
2 (4 ounce) cans diced green

Directions

Whisk together the cocoa powder, Mexican oregano, basil, marjoram, cumin, hot chili powder, garlic powder, hickory salt, black pepper, and cayenne pepper. Combine the seasoning mix with the buffalo meat, chorizo, and pork; cover and refrigerate overnight.

Heat a heavy skillet over medium heat, and fry the bacon until crisp. Remove the bacon with a slotted spoon to a large, heavy pot. In the same skillet, cook and stir the onion, habanero peppers, jalapeno peppers, garlic, and New Mexico chile powder in the bacon grease until onions are translucent; add the onion mixture to the pot.

In the same skillet, fry the seasoned meat in small batches until well browned, adding lard as needed; remove the meats to the pot. Stir the diced tomatoes with green chiles, salsa, tomato paste, picante sauce, diced green chiles, and dark beer into the pot. Simmer until the meat is easily pierced with a fork, 2 to 3 hours. If the chili seems too dry, add dark beer as needed.

Chicken Roll Ups

Ingredients

4 skinless, boneless chicken breasts
4 slices honey flavored bacon
1 cup Italian-style salad dressing
1 (18 ounce) bottle barbecue sauce

Directions

At least 4 hours before cooking: Roll each chicken breast (small end to large end), wrap with bacon slice and secure with toothpick or bamboo spear. Place rolled chicken breasts into a shallow glass container and add salad dressing to marinate. Cover and put in refrigerator for 2 hours, turning occasionally.

Lightly oil grill and preheat to high.

Remove chicken rolls from marinade and grill over hot coals until bacon browns; move to cooler spot on grill and cook another 25 minutes or until chicken juices run clear. Baste with barbecue sauce, turning and basting for another 10 minutes or until ready to serve.

Simple Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
1 cup chopped cucumber
1 cup fresh broccoli florets
1/2 cup golden raisins
1/2 cup real bacon bits
1/4 cup slivered almonds
1/4 cup sliced fresh mushrooms
1/4 cup chopped red onion
DRESSING:
1/3 cup mayonnaise
1/4 cup sugar
2 tablespoons red wine vinegar

Directions

In a large salad bowl, combine the spinach, cucumber, broccoli, raisins, bacon, almonds, mushrooms and onion. In a small bowl, whisk the dressing ingredients until smooth. Drizzle over salad and toss to coat.

Bacon and Roquefort Stuffed Burgers

Ingredients

2 pounds ground beef
1 tablespoon Worcestershire sauce
2 tablespoons Dijon mustard
1/2 teaspoon ground black pepper
4 slices bacon, cooked and crumbled
4 ounces Roquefort or other blue cheese, crumbled
1 teaspoon chopped fresh thyme leaves
4 hamburger buns, split and toasted
1 tomato, sliced
1 red onion, sliced
4 leaves lettuce

Directions

In a large bowl, lightly mix the ground beef, Worcestershire sauce, mustard and pepper. Divide into 8 equal portions and flatten each one into 1/4 inch thick patty. In a separate bowl, combine the crumbled bacon, Roquefort cheese and thyme. Place an equal portion of the bacon mixture onto 4 of the patties. Top with the remaining 4 patties, pressing the edges together to enclose the filling.

Preheat a grill for medium heat. When hot, lightly oil the grate.

Grill the patties for 6 to 8 minutes on each side, or until cooked through. Serve immediately on toasted buns, topped with tomato, onion and lettuce.

Chicken N Biscuits

Ingredients

1 (16 ounce) package frozen mixed vegetables
2 1/2 cups cubed cooked chicken
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
3/4 cup milk
1 1/2 cups shredded Cheddar cheese, divided
8 slices bacon, cooked and crumbled (optional)

BISCUITS:

1 1/2 cups biscuit/baking mix
2/3 cup milk
1 (2.8 ounce) can French-fried onions

Directions

In a large bowl, combine the vegetables, chicken, soup, milk, 1 cup cheese and bacon if desired. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 400 for 15 minutes.

Meanwhile, in another bowl, combine biscuit mix and milk. Drop batter by tablespoonfuls onto chicken mixture. Bake, uncovered, for 20-22 minutes or until biscuits are golden brown. Top with onions and remaining cheese. Bake 3-4 minutes longer or until the cheese is melted.

Fresh Corn and Tomato Casserole

Ingredients

4 slices bacon
8 ears fresh corn
1/4 cup butter
1 teaspoon salt
2 large tomatoes, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until crisp and evenly brown; drain. Chop bacon, and set aside.

Cut corn from cobs. There should be about 4 or 5 cups of corn kernels. Melt butter in a large skillet over medium heat. Add the corn, and cook for about 5 minutes, stirring constantly. Stir in the bacon and salt, and remove from heat.

Spread a layer of the corn mixture into the bottom of a 2-quart casserole dish, then layer with tomatoes. Repeat layers twice, ending with tomatoes on the top.

Bake uncovered in preheated oven for 30 minutes, or until corn is tender.

Cheese Sausage Strata

Ingredients

1 1/2 pounds bulk pork sausage
9 eggs, lightly beaten
3 cups milk
9 slices bread, cubed
1 1/2 cups shredded Cheddar cheese
1/2 pound sliced bacon, cooked and crumbled
1 1/2 teaspoons ground mustard

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Add the eggs, milk, bread, cheese, bacon and mustard. Transfer to a greased shallow 3-qt. baking dish. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F for 60-65 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Savory Filled Cottage Cheese Pancakes

Ingredients

1/2 cup instant oatmeal
1/4 cup cottage cheese
1/2 cup egg whites
water, as needed
1 clove garlic, minced
1/2 teaspoon Italian seasoning
1 dash cayenne pepper
salt and pepper to taste
olive oil cooking spray
1/2 cup chopped mushrooms
1 cup chopped fresh spinach
2 slices Canadian bacon, diced
1 ounce crumbled feta cheese

Directions

Blend the oatmeal, cottage cheese, and egg whites in a blender until smooth; add water as needed to keep the mixture moving. Add the garlic, Italian seasoning, cayenne pepper, salt, and black pepper; blend to combine.

Prepare a saucepan with cooking spray and place over medium heat; cook the mushrooms in the hot pan until tender, 5 to 7 minutes; set aside.

Prepare a large skillet with cooking spray and place over medium-high heat; cook the cottage cheese mixture in the hot skillet until bubbles begin to form on the top. Flip the pancake and cook until browned on the bottom; remove from heat. Spread the mushrooms over one half of the pancake; top the mushrooms with the spinach, Canadian bacon, and feta cheese. Fold the other half of the pancake over the fillings like you would an omelet.

Southwestern Cheese Dip

Ingredients

1 pound plain or Mexican-flavored process American cheese, cubed
1 (8 ounce) jar process cheese spread
1 pound sliced bacon, cooked and crumbled
1 bunch green onions with tops, sliced
1 (4 ounce) can chopped green chilies
Raw vegetables or tortilla chips

Directions

Place cheeses in a 1-1/2-qt. microwave-safe bowl. Top with bacon, onions and chilies. Microwave at 50 percent power for 6-8 minutes or until cheese is melted, stirring every 2 minutes. Serve with vegetables or chips.

Fresh Broccoli Salad

Ingredients

2 heads fresh broccoli
1 red onion
1/2 pound bacon
3/4 cup raisins
3/4 cup sliced almonds
1 cup mayonnaise
1/2 cup white sugar
2 tablespoons white wine vinegar

Directions

Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble.

Cut the broccoli into bite-size pieces and cut the onion into thin bite-size slices. Combine with the bacon, raisins, your favorite nuts and mix well.

To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.

Monterey Chicken

Ingredients

4 skinless, boneless chicken breast halves
1 cup teriyaki marinade sauce
1/2 pound bacon
2 tablespoons butter
1 small onion, cut into long slices
1 small green bell pepper, cut into thin strips
1 (8 ounce) package fresh mushrooms, coarsely chopped
4 slices mozzarella cheese

Directions

To Marinate: Place chicken in a nonporous glass dish or bowl. Pour marinade over chicken and toss to coat. Cover and refrigerate to marinate for 1 to 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish and bake preheated oven for 20 to 30 minutes, or until cooked through and juices run clear. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In same skillet, melt butter over medium high heat. Saute onion, bell pepper and mushrooms for about 3 to 5 minutes. Add remaining 1/3 cup of marinade and simmer until soft. Drain and set onion mixture aside.

Top baked chicken with bacon strips. Add onion mixture and top each breast with a slice of cheese. Bake for another 10 to 15 minutes, or until cheese is melted and bubbly.

Farmer's Salad

Ingredients

1 head iceberg lettuce, torn into bite-sized pieces
1 head fresh broccoli florets
3/4 cup mayonnaise
3 tablespoons white sugar
1 tablespoon distilled white vinegar
1 pound bacon

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, measure out 1 cup and set aside.

In a large bowl, combine the lettuce and broccoli.

Prepare the dressing by whisking together the salad dressing, sugar and vinegar.

Pour dressing over lettuce mixture and toss evenly to coat. Sprinkle with bacon and refrigerate until chilled. Serve cold.

Crown Roast of Pork with Sausage Stuffing

Ingredients

5 1/2 pounds crown roast of pork
2 tablespoons butter
12 ounces pork sausage
1 onion, chopped
4 cups dry French breadcrumbs
1 (7 ounce) can steamed chestnuts, chopped
1/2 cup low-sodium chicken broth
1/2 cup chopped parsley
2 teaspoons dried sage
2 teaspoons dried thyme
salt and pepper to taste
2 cups low-sodium chicken broth
1 1/2 cups dry vermouth
3 slices bacon
3 tablespoons butter, softened
1 1/2 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 8x8x2 inch glass baking dish and set aside.

Cover roasting rack with aluminum foil and place in roasting pan. Place crown roast, bone ends up, on foil lined rack. Bake at 350 degrees F (175 degrees C) for 1 hour.

Prepare the stuffing by melting 2 tablespoons butter in a large skillet over medium-high heat. Add sausage and onion; cook until sausage is crumbled and fully cooked. Remove from heat. Stir in bread crumbs, chestnuts, chicken broth, parsley, sage, thyme, salt and pepper. Mix well.

Boil 2 cups broth and vermouth in large saucepan until reduced by half.

Place the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In the same skillet over medium high heat, melt 3 tablespoons butter. Add flour; mix and cook until golden brown. Add broth mixture and boil until slightly thickened, about 5 minutes. Add bacon; season with salt and pepper.

Remove pork from oven and fill cavity with stuffing; cover stuffing with foil. Transfer remaining stuffing to prepared baking dish.

Place roast and extra stuffing in oven. Bake until thermometer inserted into center of pork registers 155 degrees F (68 degrees C), about 1 hour. Baste roast occasionally with drippings. Transfer roast to serving platter and cover.

Carve pork between the bones into chops. Serve with stuffing and gravy.

Hearty Ham Omelet

Ingredients

3 tablespoons butter or margarine,
divided
1 cup diced fully cooked ham
1 cup diced cooked potatoes
1/4 cup shredded Cheddar
cheese
1 tablespoon milk
1/2 teaspoon prepared
horseradish
1 bacon strip, cooked and
crumbled
4 eggs
2 tablespoons water
1/4 teaspoon salt
Dash pepper

Directions

In a 10-in. nonstick skillet, melt 2 tablespoons butter over medium heat. add ham and potato; cook and stir until potato is lightly browned. Stir in the cheese, milk, horseradish and bacon; cook until cheese is melted. Remove and keep warm.

In the same skillet, melt remaining butter. In a bowl, beat the eggs, water, salt and pepper. Pour into skillet; cook over medium heat. As eggs set, lift the edges, letting uncooked portion flow underneath. When eggs are nearly set, spoon potato mixture over half of the omelet. Fold omelet over filling. Cover and cook for 1-2 minutes or until heated through.

Red Wine Pork

Ingredients

3 tablespoons bacon drippings
3 pounds pork roast
1/4 cup butter
2 cloves garlic, minced
2 carrots, diced
1 tablespoon chopped fresh parsley
1 bay leaf
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 tablespoons tomato paste
1 1/2 tablespoons sugar
1 1/2 cups red wine
16 ounces fresh mushrooms, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat bacon drippings in a large skillet over medium-high heat. Brown roast on all sides. Remove roast to a casserole dish. Place butter, garlic, and carrots in the skillet. Reduce heat to medium. Stir in parsley, bay leaf, salt, pepper, tomato paste, and sugar. Pour in red wine, and stir to combine. Pour over pork roast.

Bake in preheated oven for 1 hour. Remove, and arrange mushrooms around the roast. Return to oven, and bake 1/2 hour.

Bacon Fried Bananas

Ingredients

1 pound bacon
3 ripe bananas, sliced

Directions

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Reduce heat to medium. Place the bananas cut side down and cook one minute. Flip with a spatula and cook an additional minute. Drain the banana slices on a paper towel-lined plate. Serve warm with bacon.

Sunday Brunch Casserole

Ingredients

1/2 pound sliced bacon
1/2 cup chopped onion
1/2 cup chopped green pepper
12 eggs
1 cup milk
1 (16 ounce) package frozen hash brown potatoes, thawed
1 cup shredded Cheddar cheese
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon dill weed

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Crumble bacon and set aside. In same skillet, saute onion and green pepper in drippings until tender; remove with a slotted spoon.

In a large bowl, whisk the eggs and milk. Stir in hash browns, cheese, salt, pepper, dill, onion mixture and reserved bacon.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean.

Tartiflette

Ingredients

2 1/2 pounds red potatoes, peeled and cut into 1/4-inch slices
1 tablespoon butter
1 yellow onion, diced
1/2 pound bacon, cut crosswise into 1/4-inch pieces
1 (8 ounce) container creme fraiche
salt and ground black pepper to taste
1 (8 ounce) round Brie cheese, sliced

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 10 to 12 minutes. Drain and allow to steam dry for a minute or two, then place in a large bowl.

Heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the bacon, and continue cooking and stirring until the bacon is browned and beginning to crisp, 2 to 3 more minutes. Mix onion mixture into the potatoes. Stir in the creme fraiche and season with salt and pepper. Spread potato mixture into the prepared baking dish, and arrange the sliced Brie cheese on top. Cover with aluminum foil.

Bake in the preheated oven for 30 minutes, then remove the aluminum foil. Return the pan to the oven, and continue baking until bubbly, 10 to 15 more minutes.

New England Clam Chowder I

Ingredients

4 slices bacon, diced
1 1/2 cups chopped onion
1 1/2 cups water
4 cups peeled and cubed potatoes
1 1/2 teaspoons salt
ground black pepper to taste
3 cups half-and-half
3 tablespoons butter
2 (10 ounce) cans minced clams

Directions

Place diced bacon in large stock pot over medium-high heat. Cook until almost crisp; add onions, and cook 5 minutes. Stir in water and potatoes, and season with salt and pepper. Bring to a boil, and cook uncovered for 15 minutes, or until potatoes are fork tender.

Pour in half-and-half, and add butter. Drain clams, reserving clam liquid; stir clams and 1/2 of the clam liquid into the soup. Cook for about 5 minutes, or until heated through. Do not allow to boil.

Warm Mushroom Salad with Pancetta

Ingredients

8 thick slices pancetta
3 tablespoons olive oil
12 shiitake mushrooms, sliced
15 crimini mushrooms, sliced
1 clove garlic, minced
15 kalamata olives, pitted and halved
2 tablespoons capers
3 tablespoons lemon juice
1 tablespoon balsamic vinegar
2 cups fresh spinach, stems removed
2 cups arugula
1/2 cup crumbled feta cheese
ground black pepper to taste

Directions

Place the pancetta in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop into small pieces.

Heat the olive oil in a skillet over medium-high heat. Cook and stir the shiitake and crimini mushrooms in the hot oil for 5 minutes. Reduce heat to medium and add the garlic, olives, capers, lemon juice, and balsamic vinegar; cook another 8 minutes.

Combine the spinach, arugula, bacon pieces, and the mushroom mixture in a large bowl; toss until the spinach and arugula leaves are coated. Sprinkle the feta cheese over the salad; season with black pepper to serve.

Wilted Cabbage Salad with Bacon

Ingredients

1/2 pound bacon
1 medium head cabbage,
shredded
1 onion, chopped
1 clove garlic, minced
1/2 cup tarragon vinegar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon, crumble and set aside. Reserve bacon fat.

Add the onion and garlic and fry in the bacon fat until browned.

Add the vinegar. Bring to a simmer and add the cabbage and bacon. Saute briefly and serve warm.

Cauliflower Salad

Ingredients

1 head cauliflower, trimmed and cut into bite-size florets
3/4 cup mayonnaise
1 tablespoon mustard
1 teaspoon salt
ground black pepper to taste
3 hard boiled eggs, chopped
1 onion, chopped
3/4 cup frozen green peas, thawed
1/4 cup dill pickles, chopped
3 slices crisply cooked bacon, crumbled (optional)

Directions

Place cauliflower in a large saucepan and cover with water. Bring to a boil and cook until just fork tender, about 10 minutes. Drain and cool slightly.

In a large bowl whisk together the mayonnaise, mustard, salt, and pepper. Add the cauliflower, eggs, onion, peas, dill pickles, and bacon to the dressing and stir until well coated. Cover and refrigerate for 2 to 24 hours. The longer the cauliflower salad chills, the better the flavor.

Bacon Nut Meatballs

Ingredients

10 bacon strips, diced
2 eggs
1/3 cup tomato paste
1 1/2 cups soft bread crumbs
1/3 cup minced fresh parsley
2 tablespoons chopped slivered almonds
1 tablespoon dried oregano
1 tablespoon salt
1 1/2 teaspoons pepper
2 pounds ground beef
1 pound fresh mushrooms, sliced
1 medium onion, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (10.5 ounce) can beef consomme

Directions

In a large skillet, cook bacon. Remove bacon with a slotted spoon; drain on paper towels. Reserve drippings in skillet. In a large bowl, combine the eggs, tomato paste, crumbs, parsley, almonds, oregano, salt, pepper and bacon. Crumble beef over mixture and mix well. Shape into 1-in. balls. Brown meatballs in drippings. Remove with a slotted spoon. Drain, reserving 1 tablespoon drippings. Sauté mushrooms and onion in the drippings. Combine soup and consomme; stir into the mushroom mixture until blended. Return meatballs to pan. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes or until meat is no longer pink.

German-Style Spinach

Ingredients

2 (10 ounce) packages frozen
chopped spinach
1 large onion, chopped
2 garlic cloves, minced
2 tablespoons butter or margarine
6 bacon strips, cooked and
crumbled
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
pepper to taste

Directions

Cook spinach according to package directions. Drain well and set aside. In a large skillet, saute onion and garlic in butter until tender. Stir in the spinach, bacon, nutmeg, salt and pepper; heat through.

Hash Brown Omelet

Ingredients

4 bacon strips
2 cups frozen shredded hash brown potatoes
1/4 cup chopped onion
1/4 cup chopped green pepper
4 eggs, lightly beaten
1/4 cup milk
1/2 teaspoon salt
Dash pepper
1 cup shredded sharp Cheddar cheese

Directions

In a medium nonstick skillet, cook bacon until crisp. Remove bacon; crumble and set aside. Add potatoes, onion and green pepper to drippings. Cook and stir over medium heat for 7-10 minutes or until potatoes are lightly browned and vegetables are tender. In a bowl, beat eggs, milk, salt and pepper; pour over potatoes. Sprinkle with cheese and bacon. Cover and cook over medium-low heat for 10-15 minutes or until eggs are set. Do not stir. Fold in half.

Chicken with Oriental Stuffing

Ingredients

3/4 cup finely chopped onion
1 1/4 cups butter or margarine,
divided
3 bacon strips, cooked and
crumbled
1 (14.5 ounce) can bean sprouts,
drained
1 (8 ounce) can sliced water
chestnuts, drained
1 (4 ounce) can mushroom stems
and pieces, drained and chopped
1 tablespoon Worcestershire
sauce
1/8 teaspoon ground ginger
10 cups cubed day-old bread
1/2 teaspoon salt
pepper to taste
8 chicken leg quarters

Directions

In a large saucepan, saute onion in 1 cup butter until tender. Add bacon, bean sprouts, water chestnuts, mushrooms, Worcestershire sauce and ginger. cook and stir over medium heat for 1 minute. Remove from the heat; stir in the bread cubes, salt and pepper. transfer to a greased 3-qt. baking dish.

Place the chicken in a greased 15-in. x 10-in. x 1-in. baking pan. Melt the remaining butter; brush over chicken. Bake at 350 degrees F for 40-45 minutes or until a meat thermometer reads 180 degrees F. Bake the stuffing alongside for 30-35 minutes or until heated through.

Sizzling Bacon-Wrapped Apricots with Cranberry

Ingredients

2 teaspoons cornstarch mixed with
2 teaspoons water
3/4 teaspoon whole-grain mustard
1 1/2 teaspoons packed brown sugar
1/2 teaspoon ground nutmeg
12 slices maple-cured bacon, halved crosswise
24 dried apricots
1 1/2 cups Ocean Spray® 100% Juice Cranberry Juice Blend

Directions

Boil cranberry juice blend in medium saucepan over high heat until reduced to 1 cup. Whisk in cornstarch, brown sugar, mustard and nutmeg. Bring to a boil over medium heat and boil 1 minute until thickened. Cool to room temperature. Reserve 1/2 cup of the glaze.

Meanwhile, line rimmed baking sheet with foil; set wire rack over foil and spray with cooking spray. Wrap bacon halves around apricots and secure with wooden pick. Brush with glaze and place on wire rack.

Broil 3 to 7 minutes, or until bacon is browned, turning once. Serve warm with reserved glaze.

BBQ Chicken and Bacon Bread

Ingredients

1 egg
1/4 cup water
3 cooked skinless, boneless chicken breast halves, chopped
6 slices bacon - cooked and crumbled
1 small green bell pepper, chopped
1 1/2 cups honey barbecue sauce, divided
1 (8 ounce) package shredded Cheddar-Monterey Jack cheese blend, divided
all-purpose flour for rolling
1 (11.5 ounce) can refrigerated crusty French loaf dough

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk egg and water; set aside.

Combine chicken, bacon, bell pepper, 1 cup barbecue sauce, and 1 cup of shredded cheese blend. The barbecue sauce should coat the meat; if the mixture is too dry, add more sauce.

Unroll dough on smooth, clean, well-floured surface, and spread or roll out to 1/4 inch thick, keeping rectangular shape. Spread the chicken mixture down the middle of the dough. Top the mixture with more barbecue sauce and the rest of the cheese. Fold one side of dough over mixture. Brush egg wash on edge of folded dough; then fold over other side of dough, sealing with egg wash. Seal both ends of loaf well with egg wash and brush it over the top of the bread.

Carefully place the bread on a greased baking sheet. Bake in the preheated oven until golden brown, about 25 to 35 minutes. Cool slightly before slicing.

Black Beans with Bacon

Ingredients

1 (8 ounce) package dry black beans
2 1/2 quarts water
3 tablespoons olive oil
3 cloves garlic, peeled and minced
1 large onion, chopped
1 tomato, cubed
1 carrot, cubed
1/2 pound bacon strips, diced
1 tablespoon chopped fresh parsley
salt and pepper to taste

Directions

Place beans in a pressure cooker with enough water to cover, and soak 12 hours, or overnight.

Add 2 1/2 quarts water to the beans, or enough to fill pressure cooker about 2/3 full. Cover, and cook 30 minutes at 10 pounds pressure. Remove from heat, and set aside.

Heat the oil in a medium saucepan over medium heat, and saute the garlic and onion until tender. Stir in the tomato and carrot. Cook about 5 minutes, and mix in the bacon. Cook and stir until bacon is crisp and evenly browned.

Mix the vegetable and bacon mixture into the pressure cooker with the black beans. Cover, and continue cooking approximately 10 minutes at 10 pounds pressure. Garnish with parsley, and season with salt and pepper to serve.

Julie's Sheperd's Pie

Ingredients

3 medium potatoes, coarsely chopped
1 cup coarsely chopped fresh cauliflower
1/2 cup milk
1 beef bouillon cube
1/4 cup warm water
1 pound beef stew meat, cut into small pieces
3 strips bacon, chopped
3/4 cup chopped carrot
1/4 cup chopped onion
2 cloves garlic, minced
1 tomato, chopped
1/2 cup shredded Cheddar cheese

Directions

Bring a pot of water to a boil; add the potatoes and cauliflower and cook at a boil until soft, about 20 minutes. Drain and transfer to a large bowl. Pour the milk over the mixture and mash with a potato masher until smooth.

Crumble the beef bouillon cube into the water; whisk until the bouillon is dissolved. Pour into a slow cooker. Add the stew meat, bacon, carrot, onion, garlic, and tomato to the slow cooker. Spread the mashed cauliflower and potato mixture over the meat and vegetable mixture. Sprinkle the Cheddar cheese over the top.

Set the slow cooker to Low and cook for 8 hours, or, if you prefer, at High for 4 hours.

New Mexico Green Chile Breakfast Burritos

Ingredients

4 potatoes, shredded
1 small onion, finely chopped
1 clove garlic, minced
1 (8 ounce) container frozen Hatch, New Mexico green chile peppers
1/2 cup chicken broth
12 strips bacon
1/3 cup vegetable oil
1 tablespoon onion powder
salt and pepper to taste
6 (10 inch) flour tortillas
butter flavored cooking spray
12 extra large eggs, beaten
2 cups shredded Cheddar cheese

Directions

Place the shredded potatoes in a bowl, cover with water, and set aside. Bring the onion, garlic, green chiles, and chicken broth to a boil in a saucepan over high heat. Reduce the heat to low, and simmer until the sauce thickens; turn off the heat.

Meanwhile, place the strips of bacon on paper towels on a microwave-safe plate, and cook on High until crisp, about 1 minute per strip; set aside.

Heat the vegetable oil over medium-high heat in a large skillet. Drain the potatoes, and add to the skillet. Spoon hot oil over the potatoes; sprinkle with the onion powder, salt, and pepper. Flip the potatoes occasionally, but let them fry until crispy bits form and the potatoes are cooked through, about 15 minutes.

Place the tortillas between two damp paper towels. Microwave on High until warm, about 30 seconds.

Spray a separate skillet with butter flavored cooking spray and cook the eggs over medium heat, whisking them continuously until the eggs are completely set; turn off the heat.

Lay a tortilla flat in front of you. Place some potatoes, scrambled egg, and a strip of bacon on the lower third, leaving about an inch of room from the bottom, and about 1-1/2 inches on the left and right clear for folding the burrito. Spoon on a little of the green chile sauce, and sprinkle with Cheddar cheese.

Fold the left and right edges into the middle about 1-1/2 to 2 inches. Take the bottom edge closest to you with the stuffing and pick it up, pulling it OVER the filling, while keeping the sides in place until that edge now touches the tortilla about 7/8 of the way up to the top edge. Check to see that the sides are still tucked well. If they aren't slide them in a bit now that you have the filling covered. Finish by tucking the bottom flap that you pulled over the filling UNDER the filling a bit to seal it, then continue rolling the burrito up to the top edge, forming a tight cylinder. Let it rest seam-side down, and it will stay nice and tight. Repeat with remaining ingredients.

Skillet Fried Corn

Ingredients

1 pound bacon, chopped
1 onion, chopped
2 medium green bell peppers,
chopped
2 (16 ounce) packages frozen corn
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown, but still soft. Stir in onion and green bell peppers, and cook until tender, about 10 minutes.

Reduce heat to low. Stir corn into skillet, and cook until tender, about 15 minutes. Salt and pepper to taste. Do not drain grease from bacon - that is the secret to the flavor.

Carnation® Quiche Lorraine

Ingredients

1 (9 inch) unbaked (4-cup volume)
deep-dish pie shell
6 slices bacon
1/2 cup chopped onion
1 1/2 cups shredded Swiss
cheese
1 (12 fluid ounce) can NESTLE®
CARNATION® Evaporated Milk
3 large eggs
1/4 teaspoon salt
1/8 teaspoon ground black
pepper
1/8 teaspoon ground nutmeg

Directions

PREHEAT oven to 350 degrees F.

COOK bacon in large skillet over medium heat. When bacon starts to turn brown, add onion. Cook until bacon is crisp; drain. Sprinkle cheese into bottom of pie shell. Top with bacon mixture. Combine evaporated milk, eggs, salt, pepper and nutmeg in small bowl until blended. Pour into pie shell.

BAKE for 30 to 35 minutes or until knife inserted halfway between center and edge comes out clean. Cool for 5 minutes on wire rack before serving.

NOTE: Quiche fits a variety of meal occasions from brunch to dinner and also makes an outstanding appetizer. If using metal or foil pans, bake on preheated heavy-duty baking sheet.

Hash Brown Potato Salad

Ingredients

5 bacon strips, diced
6 green onions, sliced
1 (16 ounce) package frozen
cubed hash brown potatoes
1/4 cup white wine vinegar or
cider vinegar
1/2 teaspoon celery salt

Directions

Place bacon in a 1-1/2-qt. microwave-safe bowl. Cover and microwave on high for 5-6 minutes or until bacon is crisp. Remove with a slotted spoon to paper towels to drain. Add onions to the drippings; cover and microwave on high for 1 minute.

Add the potatoes; cover and cook on high for 10 minutes, stirring several times. Add vinegar, celery salt and bacon; toss.

Guy Approved Meatloaf

Ingredients

1 1/2 pounds ground beef
2 eggs
1 onion, chopped
1/2 cup barbecue sauce
3/4 cup crushed crackers
1 cup crushed potato chips
3/4 teaspoon liquid smoke
flavoring
3/4 teaspoon ground black
pepper
1 teaspoon salt
1/2 teaspoon garlic powder
1 pinch cayenne pepper
6 slices bacon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the beef, eggs, onion, barbecue sauce, cracker crumbs, potato chips, liquid smoke, ground black pepper, salt, garlic powder and cayenne pepper and mix well.

On a lightly greased cookie sheet, shape the mixture into a loaf. Lay the bacon slices across the width of the loaf so that the entire surface is covered. Cover the loaf loosely with foil.

Bake at 375 degrees F (190 degrees C) for 1 1/2 hours.

Nat and Darcy's Amazing Eggplant Lasagna

Ingredients

1 large eggplant
4 ounces bacon
2 cups favorite spaghetti sauce
1/4 cup crumbled feta cheese
1/4 cup ricotta cheese
1 1/2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Peel the eggplant and trim the ends. Slice lengthwise into 1/4 inch thick slices to resemble lasagna noodles. Set on a tray and sprinkle with salt. Let stand for 15 minutes to sweat out some of the liquid. Turn slices over and repeat salting and sweating. Brush off excess salt.

Preheat the oven to 350 degrees F (175 degrees C). Place bacon in a skillet over medium-high heat. Cook until evenly browned on both sides. Remove to drain on paper towels.

Spread a thin layer of sauce in the bottom of a 9x7 inch casserole dish. Cover with a layer of eggplant slices. Sprinkle with a little of the shredded mozzarella, then top with another thin layer of sauce, and another layer of eggplant slices. Spread the ricotta cheese only on top of this layer of eggplant, and cover with more eggplant. Spoon on more sauce, then crumble feta cheese and bacon over the sauce, followed by half of the remaining mozzarella cheese. Top with a final layer of eggplant, remaining sauce, and the rest of the shredded cheese.

Bake for 25 minutes in the preheated oven, if cheese does not brown, turn on the broiler for about 5 minutes at the end.

Sweet Bacon Crackers

Ingredients

36 buttery crackers such as
Keebler Club® Crackers
12 slices bacon, cut into thirds
3/4 cup packed light brown sugar

Directions

Preheat the oven to 250 degrees F (120 degrees C). Line two rimmed cookie sheets with aluminum foil.

Arrange crackers on the prepared cookie sheets in a single layer. Place a piece of bacon on top of each cracker, then put about a teaspoon of brown sugar on top of the bacon.

Bake in the preheated oven until bacon is browned and crackers and bacon are glazed, about 45 minutes. Drain on paper towels before serving.

Bacon and Tomato Cups

Ingredients

8 slices bacon
1 tomato, chopped
1/2 onion, chopped
3 ounces shredded Swiss cheese
1/2 cup mayonnaise
1 teaspoon dried basil
1 (16 ounce) can refrigerated
buttermilk biscuit dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a mini muffin pan.

In a skillet over medium heat, cook bacon until evenly brown. Drain on paper towels. Crumble bacon into a medium mixing bowl, and mix with tomato, onion, Swiss cheese, mayonnaise and basil.

Separate biscuits into halves horizontally. Place each half into cups of the prepared mini muffin pan. Fill each biscuit half with the bacon mixture.

Bake for 10 to 12 minutes in the preheated oven , or until golden brown.

Creamy Cauliflower Salad

Ingredients

1 head cauliflower, cut into florets
1/2 cup grape tomatoes,
quartered
3 tablespoons bacon bits
1/4 cup shredded Cheddar
cheese
3 hard-boiled eggs, chopped
1 cup mayonnaise
1/3 cup sugar
2 tablespoons vinegar
1 tablespoon lemon juice

Directions

Place egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

Toss cauliflower florets, tomatoes, bacon bits, cheese, and eggs together in a bowl.

In a separate bowl, dissolve sugar into vinegar and lemon. Whisk in mayonnaise until thoroughly combined.

Pour dressing over salad, and toss gently to coat. Cover and refrigerate until well-chilled. Toss again gently, and serve.

Bacon Corn Bread

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/2 cup frozen corn, thawed
1/3 cup milk
1/4 cup shredded Cheddar cheese
1/4 cup grated onion
5 bacon strips, cooked and crumbled
1/2 teaspoon poppy seeds
1/8 teaspoon paprika

Directions

In a bowl, combine the first six ingredients just until blended. Pour into a greased 8-in. square baking dish. Sprinkle with bacon, poppy seeds if desired and paprika. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Shrimp Ramakis

Ingredients

24 jumbo shrimp, peeled and deveined
1 1/2 cups bottled teriyaki sauce
1 pound bacon strips, cut in half
1 (8 ounce) can whole water chestnuts, drained
24 wooden toothpicks

Directions

In a glass bowl, toss shrimp with teriyaki sauce. Cover with plastic wrap and let marinate in the refrigerator for one hour.

Adjust oven rack to the middle setting and set oven to preheat.

Remove shrimp from marinade and place each on a half strip of bacon with a water chestnut. Roll and secure with a toothpick, then place onto a broiler pan approximately 1/2 inch apart from each other. Discard remaining marinade.

Broil ramakis for 5 minutes on each side, or until the shrimp is pink and the bacon is cooked (keep the oven door ajar and watch carefully). Drain on paper towels and serve immediately.

Baked Potato Soup V

Ingredients

9 baking potatoes
2/3 cup butter
2/3 cup all-purpose flour
6 cups whole milk
1/2 tablespoon salt
1 teaspoon ground black pepper
1/2 cup bacon bits, divided
4 green onions, chopped
10 ounces shredded Cheddar cheese
1 (8 ounce) container sour cream

Directions

Prick potatoes with a fork and cook in the microwave, 3 or 4 at a time, and scoop out the flesh (while the others are cooking).

In a large saucepan over medium heat, melt butter. Stir in flour and cook about a minute. Whisk in milk, a little at a time, stirring constantly until thickened. Stir in potatoes, salt, pepper, 1/3 cup bacon bits, 2 tablespoons green onions and most of the cheese. Cook until thoroughly heated. Stir in sour cream and heat through. Serve topped with remaining bacon, onions and cheese.

Spinach Cheese Strata

Ingredients

1/2 cup chopped onion
1/4 cup chopped sweet red pepper
1/4 cup chopped green pepper
2 tablespoons butter or margarine
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups Wheat Chex® cereal
1/2 cup shredded Cheddar cheese
1/2 cup shredded Swiss cheese
6 eggs
2 cups milk
1/3 cup crumbled cooked bacon
1 teaspoon Dijon mustard
1 teaspoon salt
1/4 teaspoon white pepper

Directions

In a skillet, saute the onion and peppers in butter until crisp-tender. Remove from the heat. Add spinach and cereal; mix well. Spoon into a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with cheese. In a bowl, combine the eggs, milk, bacon, mustard, salt and pepper. Pour over cheese. Bake at 325 degrees F for 45-50 minutes or until knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Catalina Spinach Salad

Ingredients

1/2 cup vegetable oil
1/4 cup ketchup
1/4 cup red wine vinegar
1/4 cup finely chopped onion
3 tablespoons sugar
2 teaspoons Worcestershire sauce
1/2 teaspoon salt
2 (10 ounce) packages fresh spinach, torn
2 large tomatoes, diced
2 (8 ounce) cans sliced water chestnuts, drained
2 cups chow mein noodles
2 hard-cooked eggs, chopped
12 bacon strips, cooked and crumbled

Directions

Combine the first seven ingredients in a jar with tight-fitting lid; shake well. Combine remaining ingredients in a large salad bowl; add dressing and toss. Serve immediately.

Knefla Soup II

Ingredients

1 cup all-purpose flour
1 egg
1/2 cup water
1 pinch salt
1 large potato, diced
1 onion, diced
1/2 pound bacon, chopped
3 cups milk
1 cup heavy cream
salt and pepper to taste

Directions

In a medium bowl, combine flour, egg, 1/2 cup water and salt to form a dough. Cut into thin strips or small pieces.

Bring a large pot of water to boil. Stir in dough, potatoes and onion. Cook 20 minutes, until potatoes are tender. Drain.

While pasta and potatoes are cooking, cook bacon in a large skillet over medium heat until crisp. Save drippings.

Return pasta and potato mixture to large pot over medium-low heat, and combine with bacon, a teaspoon of bacon grease, milk, cream and salt and pepper. Adjust bacon grease to taste and milk or cream to cover. Simmer 20 minutes, without boiling. Serve hot.

Bacon Cheese Frittata

Ingredients

6 eggs
1 cup milk
2 tablespoons butter or margarine,
melted
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup chopped green onions
5 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese

Directions

In a bowl, beat eggs, milk, butter, salt and pepper. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with onions, bacon and cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean.

Green Pepper Meat Loaf

Ingredients

2 eggs, lightly beaten
2 medium green peppers,
chopped
1 large onion, finely chopped
1/4 cup chopped celery leaves
1/4 cup minced fresh parsley
1 envelope onion soup mix
2 pounds ground beef
1 pound bulk pork sausage
4 bacon strips

Directions

In a large bowl, combine eggs, green peppers, onion, celery leaves, parsley and soup mix. Crumble beef and sausage over the mixture and mix well. Shape into a 12-in. x 4-in. loaf. Place on a rack in a shallow baking pan. Bake, uncovered, at 350 degrees F for 1 hour. Place bacon strips over top if desired. Bake 45-60 minutes longer or until no pink remains and a meat thermometer reads 160 degrees F.

Potato Soup II

Ingredients

2 (16 ounce) packages frozen hash brown potatoes, thawed
1 cup chopped onion
1 cup grated carrots
1 cup chopped celery
5 slices bacon, diced
4 (14.5 ounce) cans chicken broth
3 cups water
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of chicken soup
3 cups milk
salt and pepper to taste

Directions

Place hash browns, onions, carrots, celery, water, and chicken broth in large stock pot. Simmer for 30 minutes.

Stir in undiluted cream soups, milk, and bacon. Season with salt and pepper. Let simmer for another 30 minutes.

Laura's Stuffed Burgers with Zinfandel Sauce

Ingredients

3/4 pound ground beef
1 (1 ounce) package dry onion soup mix
1 cup minced red onion
1 1/2 teaspoons Worcestershire sauce
2 teaspoons garlic, minced
1 tablespoon Dijon mustard
2 ounces fontina cheese, cubed
3/4 cup bacon bits
1 tablespoon olive oil
1 cup minced red onion
6 ounces button mushrooms, sliced
1 teaspoon minced garlic
1 (14 ounce) can low-sodium beef broth
1 cup full-bodied red wine, such as Zinfandel
1 (4 ounce) container crumbled Gorgonzola cheese
2 Kaiser rolls, split

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix together the ground beef, onion soup mix, 1 cup minced red onion, Worcestershire sauce, garlic, and Dijon mustard with your hands. Shape the mixture into 4 patties of equal size. Place about half of the fontina cheese and bacon bits in the center of 2 of the patties; top with the other 2 patties and press edges of the patties to seal the cheese and bacon inside.

Heat the olive oil in a large skillet over medium-high heat. Cook 1 cup red onion in the hot oil until translucent, about 5 minutes. Add the mushrooms and garlic to the onions; cook and stir until the mushrooms are softened, about 5 minutes. Pour the beef broth and Zinfandel into the skillet and bring to a simmer; allow to cook until the liquid reduces by about half.

Cook burgers on the preheated grill to your desired degree of doneness, 7 to 10 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top the burgers with equal amounts of the Gorgonzola cheese; cook until the Gorgonzola begins to melt, about 1 minute more. Place the burgers on the Kaiser rolls and top with the Zinfandel reduction sauce to serve.

Sweet-and-Sour Cabbage

Ingredients

2 tablespoons bacon drippings, or vegetable oil
1/4 cup packed brown sugar
3 tablespoons vinegar
1 cup water
1/4 teaspoon salt
Dash pepper
4 cups shredded red cabbage
2 apples, peeled and sliced

Directions

In a large skillet, combine drippings or oil, brown sugar, vinegar, water, salt and pepper. Cook for 2-3 minutes or until hot, stirring occasionally. Add cabbage; cover and cook for 10 minutes over medium-low heat, stirring occasionally. Add apples, cook, uncovered, for about 10 minutes more or until tender, stirring occasionally.

Bacon 'n' Egg Bundles

Ingredients

1 teaspoon butter or margarine
12 bacon strips
6 eggs
Fresh parsley sprigs

Directions

Lightly grease six muffin cups with the butter. In a large skillet, cook the bacon over medium heat until cooked but not crisp. Drain on paper towels.

Cut six bacon strips on half width-wise; line the bottom of each muffin cup with two bacon pieces. Line the sides of each muffin cup with one or two bacon strips. Break an egg into each cup. Bake, uncovered, at 325 degrees F for 12-18 minutes or until whites are completely set and yolks begin to thicken but are not firm. Transfer to a serving plate; surround with parsley.

Loaded Potatoes

Ingredients

4 large baking potatoes
2 tablespoons butter, melted
3 tablespoons grated Parmesan cheese
1/2 teaspoon dried rosemary, crushed
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup shredded Cheddar cheese
1/4 cup real bacon bits
1 green onion, chopped

Directions

Scrub potatoes. With a sharp knife, slice potatoes thinly but not all the way through, leaving slices attached at the bottom. Place on a microwave-safe plate; drizzle with butter.

Combine the Parmesan cheese, rosemary, salt and pepper; sprinkle over potatoes and between slices.

Microwave, uncovered, on high for 12-18 minutes or until potatoes are tender. Top with cheddar cheese, bacon and onion. Microwave for 1-2 minutes longer or until cheese is melted.

Rotelle Pasta Salad

Ingredients

1 (8 ounce) package rotelle pasta
6 slices bacon
1 (16 ounce) package frozen mixed vegetables
1 cup Italian-style salad dressing
1 teaspoon yellow mustard
1 tablespoon seasoning salt
1/4 teaspoon black pepper
1/2 green bell pepper, chopped
3 ounces turkey breast, cut into bite size pieces
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add rotelle pasta and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Cook the frozen vegetables in the microwave approximately 4 to 6 minutes, making sure they stay crisp; drain.

In a large bowl mix together Italian dressing, mustard, seasoning salt, and pepper. Add pasta, mixed vegetables, bell pepper, turkey, 1/2 of the bacon and 1/2 of the cheese; mix well. Sprinkle remainder of cheese and bacon on the top. Cover and chill thoroughly before serving.

Deluxe Turkey Club Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 tablespoon sesame seeds
1/4 cup mayonnaise*
1 teaspoon grated lemon peel
1 medium tomato, thinly sliced
1/2 cup cubed cooked turkey
4 bacon strips, cooked and crumbled
2 medium fresh mushrooms, thinly sliced
1/4 cup chopped onion
1 1/2 cups shredded Colby-Monterey Jack cheese

Directions

Unroll pizza dough and press onto a greased 12-in. pizza pan; build up edges slightly. Sprinkle with sesame seeds. Bake at 425 degrees F for 12-14 minutes or until edges are lightly browned.

Combine mayonnaise and lemon peel; spread over crust. Top with tomato, turkey, bacon, mushrooms, onion and cheese. Bake for 6-8 minutes or until cheese is melted. Cut into slices.

Monica's He-Man Chili

Ingredients

1/2 pound bacon
1 pound kielbasa sausage, cut into 1 inch pieces
1 pound ground beef
1 large onion, chopped
1 green bell pepper, chopped
1 tablespoon chopped jalapeno pepper
1 cup Merlot wine
2 (28 ounce) cans whole peeled tomatoes, mashed, liquid reserved
2 tablespoons chili powder, or to taste
2 (15.5 ounce) cans pinto beans, drained (optional)

Directions

In a skillet over medium-high heat, cook the bacon until evenly brown and crisp. Reserve juices in skillet, and set bacon aside. Brown the sausage in the bacon juices. Set aside. Cook the ground beef in the skillet until evenly brown. Set aside. Saute the onion and green pepper in the skillet juices until tender.

In a large pot over medium heat, mix the bacon, sausage, beef, onion, green pepper, and jalapeno pepper. Pour in the wine and tomatoes, and season with chili powder. Cook 20 minutes, stirring often. Mix in the beans, and continue to cook and stir 25 minutes.

Chicken and Creamy Garlic Sauce

Ingredients

1 teaspoon olive oil
4 boneless, skinless chicken breasts
1 (16 ounce) jar Ragu® Cheesy! Roasted Garlic Parmesan Sauce
1 small tomato, chopped
8 ounces rotelle, penne or gemelli pasta, cooked and drained

Directions

Heat olive oil in 12-inch nonstick skillet over medium heat and lightly brown chicken. Stir in Roasted Garlic Parmesan Sauce and tomato.

Simmer covered, stirring occasionally, 10 minutes or until chicken is thoroughly cooked. Spoon chicken and sauce over hot rotelle and garnish, if desired, with crisp-cooked crumbled bacon and chopped fresh basil.

Asparagus-Stuffed Potatoes

Ingredients

4 medium baking potatoes
1 tablespoon milk
1/2 cup sour cream
1 teaspoon onion salt
1/8 teaspoon pepper
1 pound fresh asparagus, cut into
1-inch pieces and cooked
1 cup shredded Cheddar cheese
2 bacon strips, cooked and
crumbled

Directions

Bake potatoes at 400 degrees F for about 1 hour or until done. Cut a thin slice off the top of each potato and discard. Carefully scoop out pulp while leaving shell intact. In a mixing bowl, mash pulp with milk, sour cream, onion salt and pepper until smooth. Fold in asparagus. Stuff shells; place in an ungreased shallow baking dish. Sprinkle with cheese and bacon. Return to the oven for 20-25 minutes or until heated through.

Bacon-Topped Meat Loaf

Ingredients

1/2 cup chili sauce
2 eggs, lightly beaten
1 tablespoon Worcestershire sauce
1 medium onion, chopped
1 cup shredded Cheddar cheese
2/3 cup dry bread crumbs
1/2 teaspoon salt
1/4 teaspoon pepper
2 pounds lean ground beef
2 bacon strips, halved

Directions

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into a loaf in an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with bacon.

Bake, uncovered, at 350 degrees F for 70-80 minutes or until meat is no longer pink and a meat thermometer reads 160 degrees F. Drain; let stand for 10 minutes before cutting.

Liege Style Salad

Ingredients

2 pounds potatoes, peeled and cubed
2 pounds fresh green beans, trimmed and snapped into 1 1/2 inch pieces
1 pound thick cut bacon
3 small onions, sliced
2 cups balsamic vinegar
salt and pepper to taste

Directions

Place the potatoes in to a pot and fill with enough water to cover. Bring to a boil and cook until tender, about 10 minutes. Bring a separate pot of water to a boil. Add the green beans and cook for about 5 minutes. Drain.

Fry the bacon in a large skillet over medium heat until crisp. Remove bacon and set aside. Fry onions in the bacon drippings until tender and browned. Remove them and set aside. Pour balsamic vinegar into the skillet and stir to release all of the browned bits from the bottom of the pan.

In a large bowl, combine the green beans, potatoes, onions and bacon. Pour the balsamic vinegar over them and toss to coat. Season with salt and pepper.

Sliced Potatoes with Bacon and Parsley

Ingredients

4 pounds small Yukon Gold potatoes, peeled and sliced
1 tablespoon coarse salt
1/2 cup apple cider vinegar
1 tablespoon white sugar
2 teaspoons coarse salt
1 pound bacon, cut into 1/2 inch pieces
1 cup diced onion
2 cups beef broth
1/2 cup chopped fresh parsley

Directions

Place potatoes in a large pot with enough water to cover by several inches. Bring to a boil over high heat, add 1 tablespoon salt, and reduce to a gentle boil. Cook until potatoes are just tender when pierced with a knife. Do not overcook. Drain, cool, and transfer to a bowl.

While the potatoes cook, combine the vinegar, sugar, and remaining salt in a small saucepan and place over medium heat until sugar is dissolved. Drizzle over the potatoes, and gently toss to coat.

Saute bacon in a large skillet placed over medium-low heat, stirring frequently until browned and crisp. Remove with a slotted spoon; drain on paper towels. Drain excess fat from skillet, leaving a thin coat of bacon grease in skillet.

Saute onions in skillet with the reserved bacon grease until translucent but not browned. Pour in the beef broth and bring to a boil over high heat. Reduce heat to a simmer and cook until reduced by half; about 20 minutes. Pour the broth mixture over the potatoes, and sprinkle with the bacon and chopped parsley. Gently stir, and serve immediately.

Alyson's Broccoli Salad

Ingredients

1 head fresh broccoli, cut into bite size pieces
1/2 cup raisins
1/4 cup red onion, chopped
2 tablespoons white sugar
3 tablespoons white wine vinegar
1 cup mayonnaise
1 cup sunflower seeds
10 slices bacon

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a salad bowl, toss together broccoli, raisins and red onions. In a separate bowl, whisk together the white sugar, vinegar and mayonnaise. Pour over broccoli mixture and toss to coat. Refrigerate for at least 2 hours.

Before serving, sprinkle with sunflower seeds and crumbled bacon. Toss and serve.

Steak and Kidney Pie with Bacon and Mushrooms

Ingredients

1/2 pound beef kidney
1 tablespoon vegetable oil
1/4 cup all-purpose flour
salt and pepper to taste
1 pound beef for stew, cut in 1 inch pieces
4 slices thick sliced bacon, cut into 1 inch pieces
1 medium onion, chopped
1 (6 ounce) package sliced mushrooms
1/2 cup beef stock
1/2 cup red wine
4 large potatoes, peeled, cut into 1-inch chunks
2 tablespoons butter
1/2 cup milk
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten with 2 teaspoons water

Directions

Cut the kidneys in half, and remove the tubes and skins; rinse well under cold running water. Pat dry, and cut into 1/2 inch dice. Pour the vegetable oil into a large, heavy bottom pot, and set over medium-high heat. Season the flour to taste with salt and pepper in a bowl. Toss the kidney and stew meat in the flour; shake off the excess. Sear the meat in the hot oil until well browned, then remove. Add the bacon to the pot and cook until crisp. Stir in the onion and mushroom, and cook to soften, about 2 minutes. Pour in beef stock, wine, and browned meat; bring to a boil, stirring constantly, until the mixture starts to thicken, about 5 to 10 minutes. Reduce heat to low, and simmer 1 1/2 to 2 hours, until meat is tender. Remove from heat, and cool to room temperature.

Place potatoes in a saucepan with enough water to cover, over high heat. Bring to a boil, then reduce heat to medium-low, and simmer until potatoes are tender, about 20 minutes. Drain, then mash with the butter and milk; season with salt and pepper. Allow to cool.

Preheat oven to 375 degrees F (190 degrees C).

Press one sheet of the puff pastry into a 9 inch pie dish, and trim the edges to fit. Fill with the cooled meat mixture. Spread mashed potatoes over top, about one inch thick. Place the remaining sheet of puff pastry over the top of the pie. Trim the excess pastry around the edges, then flute the edges with a fork. Brush the top with the beaten egg.

Bake in the preheated oven for 20 to 25 minutes, or until crust is golden.

Cajun Shrimp with Potatoes

Ingredients

1/2 cup chopped onion
2 tablespoons vegetable oil
1/4 cup chopped green onions
1/4 cup chopped celery
6 medium potatoes, peeled and diced
1 teaspoon salt
2 teaspoons Cajun seasoning
1/2 teaspoon pepper
1 pound uncooked medium shrimp, peeled and deveined
1/4 cup crumbled cooked bacon

Directions

In a 2-1/2-qt. microwave-safe dish, combine the onion and oil. Cover and microwave on high for 3 minutes. Stir in green onions and celery; cover and cook 3 minutes longer. Add potatoes, salt, Cajun seasoning and pepper. Cover and cook for 12 minutes or until potatoes are nearly tender.

Stir in the shrimp and bacon. Cover and cook on high for 5 minutes or until shrimp is pink and potatoes are tender.

Bacon Chicken Livers

Ingredients

1/2 pound bacon
1 pound fresh chicken livers
4 tablespoons honey

Directions

Preheat oven to broil setting.

Cut each slice of bacon in half and wrap around each chicken liver, securing with toothpicks.

Broil until bacon is cooked and crisp on one side, then turn and repeat (about 6 to 8 minutes each side). Serve with honey in a bowl, for dipping.

Frijoles a la Charra

Ingredients

1 pound dry pinto beans
5 cloves garlic, chopped
1 teaspoon salt
1/2 pound bacon, diced
1 onion, chopped
2 fresh tomatoes, diced
1 (3.5 ounce) can sliced jalapeno peppers
1 (12 fluid ounce) can beer
1/3 cup chopped fresh cilantro

Directions

Place pinto beans in a slow cooker, and completely cover with water. Mix in garlic and salt. Cover, and cook 1 hour on High.

Cook the bacon in a skillet over medium high heat until evenly brown, but still tender. Drain about half the fat. Place onion in the skillet, and cook until tender. Mix in tomatoes and jalapenos, and cook until heated through. Transfer to the slow cooker, stirring into the beans.

Cover slow cooker, and continue cooking 4 hours on Low. Mix in the beer and cilantro about 30 minutes before the end of the cook time.

Rhinelanders Lentil Soup

Ingredients

4 tablespoons olive oil
5 slices bacon, cut into small pieces
1 cup chopped carrots
1 cup chopped onions
1 cup chopped celery
3/4 cup all-purpose flour
3 1/2 quarts water
2 bay leaves
2 teaspoons salt
1 cup dry lentils
2 cubes beef bouillon
1 teaspoon dried thyme
1 pinch ground nutmeg
1 pinch ground white pepper
1 cup potatoes, diced

Directions

In a large pot over medium high heat, combine the oil, bacon, carrots, onions and celery. Saute for 5 minutes, or until bacon is crisp. Stir in the flour until it's dissolved and mixture is pasty.

Slowly add the water, stirring constantly. Then add the bay leaves, salt, lentils, beef base, thyme, nutmeg, white pepper and potatoes. Stir all together well, bring just to a boil, reduce heat to low and simmer for 3 hours.

Amish Breakfast Casserole

Ingredients

1 pound sliced bacon, diced
1 medium sweet onion, chopped
6 eggs, lightly beaten
4 cups frozen shredded hash
brown potatoes, thawed
2 cups shredded Cheddar cheese
1 1/2 cups small curd cottage
cheese
1 1/4 cups shredded Swiss
cheese

Directions

In a large skillet, cook bacon and onion until bacon is crisp; drain. In a bowl, combine the remaining ingredients; stir in bacon mixture. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

Bake, uncovered, at 350 degrees F for 35-40 minutes or until set and bubbly. Let stand for 10 minutes before cutting.

Old World Escarole and Beans

Ingredients

2 slices bacon
1 tablespoon olive oil
1 head escarole, coarsely
chopped
2 cloves garlic, pressed
1 (15 ounce) can chicken broth
1 (15.5 ounce) can cannellini
beans, rinsed and drained
1/8 teaspoon crushed red pepper
flakes
2 tablespoons grated Parmesan
cheese

Directions

Place bacon in a large skillet over medium-high heat. Cook until crisp, 7 to 8 minutes. Remove the bacon and reserve the drippings in the pan. Add olive oil to the drippings and heat for 1 minute. Add the escarole; cook and stir for 3 to 4 minutes. Stir in the garlic, and continue cooking and stirring until fragrant, about 1 minute. Pour in the chicken broth and beans, and season with red pepper flakes. Simmer for 5 to 7 minutes. Ladle into bowls to serve and top with the crumbled bacon and Parmesan cheese.

Charleston Shrimp 'n' Gravy

Ingredients

3 slices bacon
1 onion, chopped
1 green bell pepper, seeded and chopped
2 teaspoons seasoned salt with no MSG
ground black pepper to taste
garlic powder to taste
2 tablespoons butter
4 tablespoons all-purpose flour, divided
1 pound large shrimp, peeled and deveined
1 1/2 cups chicken stock
1 green onion, chopped

Directions

Place the bacon in a large skillet over medium heat. Fry until browned, then remove to paper towels to drain. Add the butter to the bacon grease. When the butter begins to sizzle, sprinkle 3 tablespoons of flour over it. Reduce the heat to medium-low, and cook for about 12 minutes, stirring frequently, until dark brown. Don't let it scorch - if it starts to, just reduce the heat.

When the roux reaches dark brown, increase the heat to medium-high, and add the onions and bell pepper. Cook and stir for a couple of minutes, just until softened. Meanwhile, place the shrimp in a bowl, and toss with seasoned salt, pepper, garlic powder, and remaining flour. Pour into the pan, and stir constantly for 1 minute. Whisk in the chicken stock, and reduce the heat to low. Cook for just a few minutes to thicken the broth. Don't cook much longer, or the shrimp will become tough. Sprinkle the chopped green onion over it, and remove from the heat. Serve over fresh hot grits, rice or biscuits. Crumble the bacon slices on top.

Peppered Shrimp and Eggs

Ingredients

3 bacon strips, diced
3/4 cup chopped green pepper
1/2 cup chopped onion
6 eggs
1/4 cup half-and-half cream
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
1/2 pound cooked large shrimp,
peeled, deveined and halved

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels; drain, reserving 2 tablespoons drippings.

In the drippings, saute green pepper and onion until tender. In a bowl, whisk the eggs, cream, salt and cayenne; add to the vegetable mixture. Add shrimp and bacon. Cook and stir until the eggs are completely set.

Crispy Deep Fried Bacon

Ingredients

3 eggs
1/2 cup milk
1 pound thick sliced bacon, cut in half
3 cups all-purpose flour
salt and pepper to taste
2 cups vegetable oil for frying

Directions

Whisk together the eggs and milk in a bowl until smooth. Separate the bacon strips, and soak in the milk mixture for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Heat oil in deep skillet to 375 degrees F (190 degrees C).

Whisk together the flour, salt, and pepper in a separate bowl. Remove the bacon from the egg mixture, and toss with the flour to coat. Line a baking sheet with aluminum foil.

Fry the bacon strips 3 to 5 slices at a time until golden brown, about 4 minutes. Drain on a paper towel-lined plate. Once all of the bacon has cooked, place onto the prepared baking sheet, and bake in the preheated oven until crispy, about 7 minutes.

Bacon Chicken I

Ingredients

6 skinless, boneless chicken
breast halves
6 slices bacon
1 (10.75 ounce) can condensed
cream of celery soup
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap each chicken breast in one piece of bacon.

Place the chicken breasts in a 9x13 inch baking dish. Mix the soup and milk and pour mixture over the chicken breasts. Cover dish with foil.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until chicken is cooked through and juices run clear. Remove foil for the last 15 minutes of baking, to brown the bacon.

Beef Rouladen

Ingredients

2 tablespoons Dijon mustard,
divided
2 (4 ounce) beef cube steaks
1 dill pickle, cut lengthwise into 8
pieces
1 small onion, thinly sliced,
divided
1 bacon strip, halved
2 tablespoons butter or margarine
1 bay leaf
2 teaspoons beef bouillon
granules
1/2 teaspoon dried rosemary,
crushed
1/8 teaspoon salt
1 1/2 cups water, divided
1 tablespoon all-purpose flour
1 teaspoon browning sauce

Directions

Spread 1 tablespoon mustard over one side of each piece of meat. Top each piece with four pickle pieces, a fourth on onion and a piece of bacon. Roll up jelly-roll style and secure with toothpicks. In a skillet, cook meat in butter on all sides until browned. Add the bay leaf, bouillon, rosemary, salt and remaining onion. Stir in 1-1/4 cups water; bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 1-3/4 hours or until meat is tender.

Remove meat and keep warm. Combine flour and remaining water until smooth. Gradually stir into juices in skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Discard bay leaf. Stir in browning sauce if desired. Remove toothpicks before serving.

Bacon Biscuit Wreath

Ingredients

1 (5 ounce) jar sharp American cheese spread
3 tablespoons butter flavored shortening
1 (12 ounce) package refrigerated flaky biscuits
4 bacon strips, cooked and crumbled
2 tablespoons minced fresh parsley

Directions

In a small saucepan, melt the cheese spread and shortening; stir until blended. Pour into a well-greased 6-cup oven-proof ring mold or 9-in. fluted tube pan. Cut each biscuits into quarters and place over cheese mixture. Bake at 400 degrees F for 12-14 minutes or until golden brown. Immediately invert pan onto a serving platter and remove. Sprinkle with bacon and parsley. Serve warm.

Dave's Georgia Black Eyed Peas

Ingredients

2 pounds dried black-eyed peas
12 cups water
8 cubes chicken bouillon
1 pound bacon
1/2 cup butter
2 large yellow onions, chopped
1 pound cooked ham, cut into
bite-size pieces
salt and black pepper to taste

Directions

Rinse, pick over, and place the peas in a large bowl. Cover with several inches of cool water; let stand 8 hours to overnight.

Pour the water into a large saucepan or soup pot. Add the bouillon cubes and bring to a boil, stirring occasionally to dissolve the bouillon. Stir in the peas, reduce heat, and bring to a simmer.

Place the bacon in a large, deep skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside.

Melt the butter in the pan with the bacon grease; cook and stir the onions until they begin to turn brown at the edges, about 10 minutes. Stir the onions and cooking fat into the peas; add the crumbled bacon, ham, and salt and pepper to taste. Simmer the peas over low heat for 8 hours, stirring every hour.

Bacon Crackers

Ingredients

1 (16 ounce) package buttery
round crackers
1 pound sliced bacon, cut into
thirds
1 pound brown sugar

Directions

Preheat oven to 250 degrees F (120 degrees C).

Arrange the crackers in a single layer on a large baking sheet. Top each cracker with 1/3 slice bacon, and sprinkle desired amount of brown sugar over all.

Bake 1 hour in the preheated oven, or until browned and crisp.
Serve warm.

Broccoli and Cheese Dip

Ingredients

6 slices bacon
1 (10 ounce) package frozen broccoli
2 tablespoons water
2 cups shredded Cheddar cheese
1/2 cup mayonnaise
1/4 teaspoon ground white pepper
1/2 cup sour cream
1 tablespoon yellow mustard

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place broccoli and water in a medium saucepan. Cover and bring to a boil. Cook 5 minutes. Uncover, continue cooking 2 to 3 minutes, until tender. Remove from heat and drain.

In a medium saucepan, mix the Cheddar cheese, mayonnaise, white pepper, sour cream and mustard. Cook and stir over medium heat until well blended and warm. Stir in the crumbled bacon and cooked broccoli. Transfer to a medium dish to serve.

Christmas Broccoli Salad

Ingredients

4 1/2 cups broccoli florets
3 cups chopped sweet red pepper
10 bacon strips, cooked and crumbled
1/3 cup sliced green onions
1/4 cup chopped pecans
3/4 cup mayonnaise
1 tablespoon cider or red wine vinegar
Dash pepper

Directions

In a large bowl, combine the first five ingredients. In a small bowl, combine the mayonnaise, vinegar and pepper until smooth. Pour over broccoli mixture; toss to coat. Cover and refrigerate until serving.

Hearty Hash Brown Soup

Ingredients

2 pounds frozen shredded hash brown potatoes
4 cups water
1 large onion, chopped
3/4 cup sliced celery
4 cubes chicken bouillon
1/2 teaspoon celery seed
1/4 teaspoon pepper
4 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 quart milk
2 cups cubed fully cooked ham
1 tablespoon dried parsley flakes
1 1/2 teaspoons garlic salt
8 slices bacon, cooked and crumbled

Directions

In a Dutch oven or soup kettle, combine the first seven ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. Mash vegetables with cooking liquid. Add soup and milk; stir until smooth. Add ham, parsley and garlic salt; simmer for 10 minutes or until heated through. Garnish with bacon.

Strata with Breakfast Strips and Gorgonzola

Ingredients

1 (1 pound) loaf French bread
4 slices Morningstar Farms®
Veggie Bacon Strips
6 eggs, lightly beaten
3 1/4 cups 1% low-fat milk
1 cup low-fat ricotta cheese
1/2 cup crumbled Gorgonzola
cheese
1/4 teaspoon ground red pepper
1 3/4 cups finely chopped plum
tomato
1 cup chopped onions
1 1/2 teaspoons dried rosemary
leaves
1/4 cup finely shredded Parmesan
cheese

Directions

Cut bread into 1-inch-thick slices. Place bread on baking sheet and lightly toast. Set aside.

Prepare MORNINGSTAR FARMS Veggie Breakfast Bacon Strips per package instructions. Cut into bite-size pieces.

In medium bowl stir together eggs, milk, ricotta cheese, Gorgonzola cheese and red pepper.

In small bowl combine tomato, onions and rosemary.

In 13 x 9 x 2-inch baking dish coated with cooking spray arrange bread slices in single layer. Spoon tomato mixture evenly over bread slices. Sprinkle MORNINGSTAR FARMS Veggie Breakfast Bacon Strips over tomato mixture. Pour egg mixture over all. Sprinkle with Parmesan cheese.

Cover and refrigerate 8 hours or overnight.

Bake, uncovered, at 350 degrees F for 45 to 55 minutes or until set. Let stand for 10 minutes. Serve hot.

Scallop Blankets Appetizer

Ingredients

1/2 pound scallops
2 tablespoons sherry
1/2 teaspoon white sugar
1/2 teaspoon salt
6 slices bacon, cut in half
6 water chestnuts, sliced
1 green onion, cut into 1 inch pieces

Directions

In a large bowl, stir together sugar and sherry. Add scallops to the bowl, and marinate for 30 minutes.

Remove scallops from marinade, and sprinkle with salt. Center a scallop or scallop piece, a slice of water chestnut, and a slice of scallion on a piece of bacon. Wrap, and secure with a toothpick. Arrange on a broiling pan.

Place pan under broiler for 10 minutes, turning once, until bacon is golden and cooked.

Bacon Wrapped Water Chestnuts I

Ingredients

1/2 pound bacon, cut in half
1 (8 ounce) can water chestnuts
3/4 cup ketchup
1/2 cup packed brown sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

Wrap 1/2 strip of bacon around each water chestnut. Combine ketchup and sugar in a small bowl and mix together; dip each wrapped water chestnut into this mixture.

Place water chestnuts in a lightly greased 9x13 inch baking dish and bake covered in the preheated oven for 20 minutes, or until bacon is crisp.

Honey Glazed Stuffed Chicken

Ingredients

4 skinless, boneless chicken
breast halves
4 tablespoons Boursin cheese
with herbs
8 slices bacon
toothpicks
1/2 cup honey

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a slit in each chicken breast, and stuff with equal amounts Boursin cheese. Wrap each breast with 2 slices bacon. Secure with toothpicks. Arrange on a baking sheet.

Bake 25 minutes in the preheated oven, or until chicken juices run clear. Drizzle breasts with equal amounts of honey during the final 5 minutes of cook time.

Quiche Lorraine II

Ingredients

1 recipe pastry for a 9 inch single crust pie
6 slices bacon
1 onion, sliced
3 eggs, beaten
1 1/2 cups milk
1/4 teaspoon salt
1 1/2 cups shredded Swiss cheese
1 tablespoon all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C). Line pastry shell with foil. Bake in oven for 8 minutes. Remove foil and bake for an additional 5 minutes, or until crust is set and dry. Remove from oven and turn down temperature to 325 degrees F (165 degrees C).

In a large skillet, cook bacon until crisp. Drain and reserve 2 tablespoons of drippings. Crumble the bacon and set aside. Cook onion in skillet with reserved drippings; cook until onion is tender and then drain.

In a large bowl, mix together milk, salt and eggs. Stir in bacon and onion. In a separate bowl, toss cheese and flour together, then add to egg mixture. Be sure to mix well. Pour egg mixture into pie crust.

Bake in preheated oven for 35 to 40 minutes, or until knife inserted in center of quiche comes out clean. If necessary, cover edge of crust with foil while baking to prevent burning or overbrowning. Let stand for 10 minutes before serving.

Chunky and Creamy Potato Salad

Ingredients

3 pounds yellow mini potatoes
12 slices bacon
5 hard-boiled eggs, chopped
1 cup chopped broccoli florets
1 cup diced Cheddar cheese
1 (8 ounce) bottle ranch salad dressing (such as Hidden Valley® Original Ranch®)
2 1/2 teaspoons dried dill weed
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Place the potatoes in a saucepan of lightly salted water, bring to a boil, and cook until tender, about 20 minutes. Drain the potatoes in a colander, and let cool.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Snip the cooked bacon into pieces with a scissors, or chop.

In a large bowl, mix the mini potatoes, chopped bacon, hard-boiled eggs, broccoli, Cheddar cheese, ranch salad dressing, dill weed, salt, and pepper until thoroughly combined, and serve.

Snow Days Potato Soup

Ingredients

1 pound bacon
1 large onion, diced
8 potatoes, diced
1 tablespoon salt
1 tablespoon ground black pepper
3 tablespoons all-purpose flour
3 cups water
1 gallon whole milk

Directions

In a large pot over medium heat, cook the bacon until evenly brown, but not crisp. Mix in the onion, and coat with the bacon drippings. Stir in potatoes, and season with salt and pepper. Mix in the flour and water, stirring until smooth. Cover pot, and cook 10 minutes, until potatoes are tender.

Reduce heat to low. Gradually stir in the milk. Simmer soup 1 hour, stirring frequently to avoid scorching.

Great British Fry Up

Ingredients

- 1/4 cup vegetable oil
- 1 link pork sausage
- 1 frozen hash brown patty
- 2 thick slices bacon
- 1 tomato, cut in half
- 4 mushrooms, sliced
- 1 egg
- 1 slice white bread
- 1 teaspoon butter, or as needed

Directions

Heat the oil in a skillet over medium heat. Add the sausage and hash brown. Fry until browned on one side, about 5 minutes. Turn them over to fry on the other side and add the tomato, bacon and mushrooms. The idea is to start cooking with the things that take the longest.

When the tomato, bacon and mushrooms are just about cooked, crack the egg into the center and allow to cook. You might want to add a little more oil just to crisp the edges. Toast the slice of bread while the egg cooks and then spread butter on it. Serve everything on a plate with the toast on the side.

Bacon Chicken II

Ingredients

4 skinless, boneless chicken
breast halves
1 (18 ounce) bottle honey
barbecue sauce
1 pound sliced bacon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wash chicken and pat dry, then place in a 9x13 inch baking dish. Smother chicken with 1/2 of the barbecue sauce, then layer bacon slices cross-ways on top. Pour remaining 1/2 of barbecue sauce over all.

Bake at 350 degrees F (175 degrees C) for about 45 minutes or until chicken is cooked through and juices run clear. Serve one chicken breast per person with just the crispy, top pieces of bacon.

Potato Egg Supper

Ingredients

4 cups diced cooked peeled potatoes
8 bacon strips, cooked and crumbled
4 hard-cooked eggs, sliced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1 small onion, chopped
1 tablespoon chopped green pepper
1 tablespoon chopped sweet red pepper
1 cup shredded Cheddar cheese

Directions

Place half of the potatoes in a greased 2-qt. baking dish. Top with bacon, eggs and remaining potatoes. In a saucepan, combine the soup, milk, onion and peppers. Cook over medium heat until heated through. Pour over the potatoes.

Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with cheese. Bake 10-15 minutes longer or until heated through.

Chicken Ranch Pizza with Bacon

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 (12 inch) prepared thin pizza
crust
1 (4.5 ounce) can Swanson®
Premium Chunk Chicken Breast in
Water, drained
1 cup shredded mozzarella
cheese
1 cup shredded Mexican cheese
blend
8 slices bacon, cooked and
crumbled
ranch salad dressing

Directions

Heat the oven to 375 degrees F.

Spread the soup onto the pizza crust to within 1/4-inch of the edge. Top with the chicken, cheeses and bacon. Bake for 10 minutes or until the cheese is melted and the crust is golden.

Drizzle the ranch dressing over the pizza.

Baby BLT

Ingredients

1 pound bacon, cooked and crumbled
1/2 cup mayonnaise
1/4 cup green onions, chopped
2 tablespoons chopped fresh parsley
24 cherry tomatoes

Directions

Place bacon in a large, deep skillet. Cook over medium high heat for 6 to 8 minutes, or until evenly brown. Once cooled, crumble and set aside.

In a bowl, stir together the mayonnaise, bacon, green onions, and parsley until well blended. Set aside.

Cut a small slice from the top of each tomato. Using a melon baller or small spoon, scoop out the inside of each tomato and discard. Fill each tomato with the bacon mixture, and refrigerate for 1 hour. Serve chilled.

Pull-Apart Bacon Bread

Ingredients

3/4 cup finely chopped onion
3/4 cup finely chopped green pepper
1 teaspoon vegetable oil
3 (7.5 ounce) packages refrigerated buttermilk biscuits
1 pound sliced bacon, cooked and crumbled
1/2 cup butter or margarine, melted
1/2 cup shredded Cheddar cheese

Directions

In a small skillet, saute onion and green pepper in oil until tender. Cut each biscuit into quarters. In a large bowl, gently toss onion mixture, biscuits, bacon, butter and cheese until combined. Transfer to a greased 10-in. tube pan. Bake at 350 degrees F for 25-30 minutes or until golden brown. Immediately invert onto a serving plate. Serve warm. Refrigerate leftovers.

Monday Morning Breakfast

Ingredients

4 hard-cooked eggs, chopped
1 medium fresh tomato, chopped
3 slices turkey bacon, cooked and crumbled
salt and pepper to taste

Directions

In a bowl, stir together eggs, tomato, and bacon. Season with salt and pepper.

Shrimp Stuffed Mushrooms

Ingredients

2 pounds large mushrooms
3/4 pound cooked baby shrimp
1 cup crushed bacon flavored
crackers
1 cup cream cheese, softened
1/2 cup shredded sharp Cheddar
cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a medium baking dish.

Remove stems from mushrooms. Finely chop stems, and set aside. Arrange caps cavity side up in the baking dish.

In a medium bowl, mix mushroom stems, cooked baby shrimp, crushed bacon flavored crackers and cream cheese.

Stuff mushroom caps generously with the mushroom stem mixture. Top with sharp Cheddar cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and lightly browned.

Asparagus Quiche

Ingredients

1 pound fresh asparagus
1 teaspoon salt
1 (10 inch) unbaked pastry shell
1 egg white, lightly beaten
2 cups shredded Swiss cheese
10 bacon strips, cooked and crumbled
4 eggs
1 1/2 cups light cream
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 pinch pepper
cherry tomatoes, halved

Directions

Cut eight asparagus spears 4-in. long for garnish. Cut remaining asparagus into 1/2-in. pieces, using only tender parts of stalks. Boil 1 qt. of water in a large saucepan; add salt and all of the asparagus. Return to a boil. Reduce heat; cover and simmer for 5 minutes. Drain and rinse asparagus. Brush bottom of pastry shell with egg white. In a bowl combine asparagus, Swiss cheese and bacon; mix gently. Place in bottom of pastry shell. In another bowl, beat eggs, cream, nutmeg, salt and pepper until smooth. Pour into shell. Bake, uncovered, at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Arrange the asparagus spears, spoke fashion, on top of quiche; place cherry tomato halves between spokes.

Bacon Bean Stalks

Ingredients

1 pound fresh wax or green beans
6 bacon strips
1/4 teaspoon onion powder

Directions

Place beans in a saucepan and cover with water; bring to a boil. Cook, uncovered, for 8 minutes or until crisp-tender.

Meanwhile, in a skillet or microwave, cook bacon until partially cooked, about 3 minutes; drain on paper towels. Drain beans; place about 12 beans on each bacon strip. Position one end of beans so they are nearly even; cut about 1/4 in. from that end so stalks will stand when served. Wrap bacon strip around beans; secure with a toothpick. Lay stalks flat on an ungreased baking sheet. Sprinkle with onion powder. Bake, uncovered, at 400 degrees F for 10-15 minutes or until bacon is crisp.

Gouda Spinach Quiche

Ingredients

Pastry for a single-crust 9-inch pie
1 medium onion, chopped
1 tablespoon butter
8 cups torn fresh spinach
1 cup shredded Gouda cheese
6 bacon strips, cooked and crumbled
4 eggs
2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Line a deep-dish 9-in. pie plate with pastry. Trim and flute edge. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Place on a wire rack. Reduce heat to 350 degrees F.

In a skillet, saute the onion in butter until tender. Stir in spinach. Remove from the heat. Sprinkle cheese and bacon into crust; top with spinach mixture. In a bowl, beat eggs. Add the cream, salt and pepper; mix well. Carefully pour into crust.

Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Pierogies and Cabbage

Ingredients

1/4 pound bacon, diced
1/2 small head cabbage, chopped
1 large onion, thinly sliced
2 tomatoes, chopped
1 tablespoon vegetable oil
2 teaspoons white wine vinegar
1/2 teaspoon white sugar
1/2 teaspoon salt
1 (16 ounce) package frozen
potato and cheese filled pierogies,
thawed

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.

Heat bacon drippings over medium heat and stir in cabbage and onion; cover and cook for 10 minutes.

Stir in tomatoes, vegetable oil, vinegar, sugar, salt and bacon; cook uncovered for 5 minutes.

Meanwhile, prepare pierogies according to package directions; drain. Combine pierogies with cabbage mixture and serve.

Cheddar Bacon Hamburgers

Ingredients

1 pound ground beef
1/2 cup shredded Cheddar cheese
2 tablespoons prepared horseradish
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1/2 cup real bacon bits
4 hamburger buns

Directions

Preheat grill for high heat.

In a large bowl, mix together the ground beef, Cheddar cheese, horseradish, salt, pepper, garlic powder, and bacon bits using your hands. Shape the mixture into 4 hamburger patties.

Lightly oil the grill grate. Place hamburger patties on the grill, and cook for 5 minutes per side, or until well done. Serve on buns.

Bacon Wrapped Hotdogs

Ingredients

10 hot dogs, cut into thirds
15 slices bacon, cut in half
1/2 cup packed brown sugar

Directions

Wrap 1/2 slice of bacon around each piece of hot dog. Secure the bacon with a toothpick.

Place hot dogs into a slow cooker on low heat. Pour brown sugar over hot dogs, let cook for 5 to 6 hours; until the bacon is cooked.

Penne with Garlicky Broccolini

Ingredients

1 (16 ounce) package dry penne pasta
6 slices bacon
3/4 pound broccolini, cut into 1 inch pieces
12 cloves garlic, minced
salt and pepper to taste
1/3 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta, and cook until tender, about 8 minutes. Drain.

Meanwhile, place the bacon in a large skillet over medium heat. Turn frequently to cook until browned and crisp. Drain on paper towels.

Add half of the garlic to the bacon grease, and cook over medium-low heat for 3 minutes, stirring frequently. Add the broccolini, and continue to cook and stir for 3 or 4 minutes, or until the broccolini is tender but still bright green. Stir in the remaining garlic, salt and pepper. Add the pasta to the skillet, and stir to coat. Remove from the heat and mix in the Parmesan cheese, and crumble in the bacon. Toss again, and serve!

Clams Casino

Ingredients

24 large clams
2 tablespoons olive oil
1 tablespoon butter
1/2 cup minced onion
1/4 cup chopped green bell pepper
2 cloves garlic, minced
1 cup dried bread crumbs
4 slices bacon
1/2 teaspoon dried oregano
2 tablespoons grated Parmesan cheese
2 teaspoons dried parsley
1/4 teaspoon paprika
2 tablespoons olive oil

Directions

In a small skillet, cook bacon until crisp over medium heat. Crumble, and set aside.

Wash clams. Place on a baking sheet. Heat in a preheated 350 degree F (175 degree C) oven for 1 to 2 minutes, or until clams open. Discard any that do not open. Remove meat from shells. Chop, and set aside.

Add 2 tablespoons oil and butter to a small skillet, and place pan over medium heat. Add onion, pepper, and garlic; saute until tender. Remove from heat, and cool.

In a medium bowl, combine bread crumbs, bacon, oregano, cheese, sauteed vegetables, and chopped clams. Mix well. Fill clam shells with mixture, and place on baking sheet. Sprinkle with parsley and paprika. Drizzle with olive oil.

Bake at 450 degrees F (230 degrees C) for 7 minutes. Serve.

Delicious Potato Salad Bake

Ingredients

8 potatoes
12 slices bacon
2 onions, finely chopped
1 cup sliced mushrooms
1 cup heavy cream
1/2 cup milk
1 1/2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter or grease one 8x16 inch baking dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Add onions, mushrooms, salt and pepper. Cook until onions and mushrooms are soft.

Slice potatoes and place a thin layer in the baking dish. Follow with a layer of the bacon mixture and repeat layers until all ingredients are used. Pour cream and milk over layers; sprinkle with grated cheese.

Bake for approximately 35 minutes, or until cream and milk have almost reduced completely.

Egg Pesto Breakfast Wrap

Ingredients

2 eggs
1 1/2 teaspoons reduced-fat sour cream
1/4 cup shredded reduced-fat Cheddar cheese
2 tablespoons finely chopped onion
1 1/2 teaspoons prepared pesto sauce
3 grape tomatoes, sliced
1 slice turkey bacon
1/2 ounce marinated artichoke hearts, drained and thinly sliced
1 10-inch flour tortilla
salt and pepper to taste

Directions

Beat the eggs in a bowl with the sour cream until blended, and stir in the Cheddar cheese.

Spray a skillet with cooking spray, and cook and stir the onion and pesto sauce over medium heat until the onion is translucent, about 6 minutes. Stir in the tomatoes, and pour the egg mixture into the skillet. Cook and stir the egg mixture until the eggs are cooked but not dry, about 3 minutes. Remove eggs from the skillet, and set aside.

Place the turkey bacon into the skillet, and fry, flipping once, until the bacon is thoroughly cooked and starting to crisp, about 3 minutes per side. When the bacon is cooked, place the artichokes into the skillet to heat for about 1 minute, and remove the bacon and artichokes from the pan.

Spray the skillet with cooking spray, and place the tortilla into the hot skillet. Heat the tortilla until warm and flexible, and remove to a plate.

Spoon the eggs, turkey bacon, and artichokes into the center of the tortilla, and season with salt and pepper. Fold the bottom 2 inches of the tortilla up to enclose the filling, and wrap tightly.

Light Linguine Carbonara

Ingredients

8 ounces uncooked linguine
1 egg, lightly beaten
1 cup fat-free evaporated milk
1/4 cup finely chopped sweet red pepper
1/8 teaspoon crushed red pepper flakes
1/8 teaspoon pepper
1/2 cup grated Parmesan cheese, divided
1/2 cup frozen peas, thawed
2 bacon strips, cooked and crumbled

Directions

Cook linguine according to package directions. Meanwhile, in a small saucepan, combine the next five ingredients. Cook and stir over medium-low heat until mixture reaches 160 degrees F and coats the back of a metal spoon. Stir in 1/4 cup Parmesan cheese, peas and bacon; heat through. Drain linguine; toss with sauce. Sprinkle with the remaining Parmesan cheese.

Shrimp Brochette

Ingredients

2 pounds large shrimp - peeled, deveined and butterflied
1 (8 ounce) package Monterey Jack cheese, sliced
3 fresh jalapeno peppers, seeded and julienned
1 pound bacon, cut into thirds
1 teaspoon Cajun seasoning, or to taste
skewers

Directions

Preheat a grill for high heat. Soak skewers in water.

Place a strip of jalapeno into the opening of butterflied shrimp. Wrap with a piece of the bacon, and thread onto skewers so that the shrimp is pierced once through the head, and once through the tail, and bacon is secure. You can usually fit about 6 shrimp on a skewer. Make sure there is a little space between the shrimp, this will help the bacon cook better. Season both sides of the shrimp generously with Cajun seasoning.

Lightly oil the grill grate. Place shrimp skewers on the grill, and cook for 2 to 3 minutes on one side. Turn, and place slices of cheese over the shrimp. Cook for another 2 to 3 minutes, until bacon is browned, and cheese is melted.

Tortellini a la Carbonara

Ingredients

3 cups spinach tortellini
3 egg yolks
4 cups heavy whipping cream
1 cup grated Parmesan cheese
1 pound bacon

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente; drain. Meanwhile, in a medium bowl, mix egg yolks, cream and cheese.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Add tortellini and bacon to carbonara sauce; cook sauce over medium heat for 5 minutes, stirring constantly.

Bacon Tomato Chowder

Ingredients

3 bacon strips, diced
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 dash ground nutmeg
1 (14.5 ounce) can chicken broth
3/4 cup canned diced tomatoes,
with juices
2/3 cup half-and-half cream

Directions

In a saucepan, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. Discard drippings. In same pan, melt butter. Stir in flour and nutmeg until smooth. Gradually whisk in broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in tomatoes; heat through. Reduce heat; stir in tomatoes; heat through. Reduce heat; stir in cream. Heat through (do not boil). Add bacon.

Southwestern Hash

Ingredients

8 bacon strips, diced
1/2 cup chopped onion
1 garlic clove, minced
4 cups frozen cubed hash brown potatoes
1 (4 ounce) can chopped green chilies
1 medium tomato, diced
4 eggs, poached
Salsa

Directions

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons drippings; set the bacon aside. In the drippings, saute onion and garlic until tender. Stir in hash browns and chilies. Cook and stir over low heat for 20 minutes or until lightly browned and heated through. Just before serving, add tomato. Spoon onto plates; top with eggs and bacon. Serve with salsa.

Egg Breakfast Pizza

Ingredients

1 pound ground sausage
2 (12 inch) prepared pizza crusts
12 eggs
3/4 cup milk
salt and pepper to taste
1 (10.75 ounce) can condensed cream of celery soup
1 (3 ounce) can bacon bits
1 small onion, minced
1 small green bell pepper, chopped
4 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Place pizza crusts upside down on cookie sheets and bake for 5 to 7 minutes. Do not allow to brown.

Beat eggs, milk, salt and pepper. Scramble eggs until firm.

Remove crusts from oven, turn right side up, spread 1/2 can of cream of celery soup on top of each crust. Spread 1/2 of egg mixture on each crust. Sprinkle bacon bits on one pizza and cooked sausage on the other. Cover each with onions and peppers. Top each pizza with 2 cups of cheese.

Bake in preheated oven, for 25 to 30 minutes, until cheese is golden brown.

Kentucky Style Fried Green Tomatoes

Ingredients

1/2 cup bacon grease
1/3 cup all-purpose flour
3/4 cup cornmeal
1/4 teaspoon ground black pepper
1 egg
1/4 cup milk
1 green tomato, cut into 1/4 inch slices

Directions

Heat the bacon grease in a large skillet over medium heat. In one small bowl, stir together the flour, cornmeal and pepper. In another small bowl, whisk together the egg and milk using a fork.

Dip the tomato slices into the egg and milk, then coat with the dry mixture. Place the breaded tomato slices in the hot bacon grease. Cook until browned on each side, about 3 to 4 minutes per side. Bacon grease burns easily, so adjust your heat if you need to.

Easy Bacon and Cheese Quiche

Ingredients

1 (3 ounce) can bacon bits
1/2 cup chopped onion
5 ounces shredded Swiss cheese
3 ounces grated Parmesan
cheese
1 (9 inch) deep dish frozen pie
crust
4 eggs, lightly beaten
1 cup half-and-half cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix the bacon, onions, and both cheeses. Place this mixture in the unfrozen pie crust.

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Charleston Red Rice

Ingredients

2 cups uncooked long-grain white rice
6 cups boiling water
1 tablespoon salt
6 slices bacon
2 onions, chopped
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 tablespoon white sugar
2 teaspoons Worcestershire sauce
1 dash hot pepper sauce

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish.

Bring the rice, water, and salt to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and most of the liquid has been absorbed, 20 to 25 minutes.

While the rice is cooking, cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Reserve about 1 tablespoon of bacon drippings in the pan. Reduce heat to medium. Drain the bacon on a plate lined with paper towels; crumble the bacon once cooled enough to handle.

Cook and stir the onions in the reserved bacon drippings until translucent, 5 to 8 minutes. Stir in the crumbled bacon, tomato sauce, tomato paste, sugar, Worcestershire sauce, and hot sauce; bring the mixture to a simmer, reduce heat, and simmer for 10 minutes. Spoon the cooked rice into the prepared baking dish and stir the tomato-bacon mixture into the rice until evenly combined.

Cover the dish and bake in the preheated oven for 45 minutes.

Sweet Italian Green Beans

Ingredients

4 slices bacon
3 green onions, chopped
2 cloves garlic, chopped
2 (15 ounce) cans green beans, drained
1 (14.5 ounce) can Italian-style diced tomatoes
1 pinch dried basil
1 pinch dried oregano
1/4 cup brown sugar

Directions

Cook bacon in a skillet over medium heat until crisp. Remove from the pan to drain on paper towels. Reserve the grease in the skillet and add the onions; cook and stir over medium heat until softened. Add garlic and cook for about 30 seconds more. Remove from the heat.

In a saucepan, combine the green beans, tomatoes, basil, oregano and brown sugar. Crumble in the bacon and add the onion and garlic from the skillet. Warm over medium heat until heated through, 5 to 10 minutes.

Baked Potato Soup

Ingredients

3 bacon strips, diced
1 small onion, chopped
1 clove garlic, minced
3 tablespoons all-purpose flour
1 teaspoon salt
1 teaspoon dried basil
1/2 teaspoon pepper
3 cups chicken broth
2 large baked potatoes, peeled
and cubed
1 cup half-and-half cream
1/2 teaspoon hot pepper sauce
Shredded Cheddar cheese
Minced fresh parsley

Directions

In a large saucepan, cook bacon until crisp. Drain, reserving 1 tablespoon drippings. Set bacon aside. Saute onion and garlic in the drippings until tender. Stir in flour, salt, basil and pepper; mix well. Gradually add broth. Bring to boil; boil and stir for 2 minutes. Add the potatoes, cream and hot pepper sauce; heat through but do not boil. Garnish with bacon, cheese and parsley.

French Bean Salad

Ingredients

2 cups frozen French-style green beans, thawed
2 tablespoons chopped onion
3 bacon strips, cooked and crumbled
1/4 cup Ranch salad dressing

Directions

In a serving bowl, combine the beans, onion and bacon; stir in dressing. Refrigerate until serving.

Spanish Rice with Bacon

Ingredients

6 bacon strips, diced
1 tablespoon canola or vegetable oil
1 medium onion, chopped
1 cup uncooked long grain rice
1 3/4 cups water
2 large tomatoes, chopped
1 medium green pepper, chopped
2 jalapeno peppers, seeded and chopped*
1 teaspoon chili powder
1/2 teaspoon salt

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. Add oil to the drippings; saute onion for 3 minutes. Add rice; stir until golden brown, about 5 minutes. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until rice is tender. Sprinkle with bacon.

Sunday Chicken Supper

Ingredients

4 medium carrots, cut into 2-inch pieces
1 medium onion, chopped
1 celery rib, cut into 2 inch pieces
2 cups fresh green beans (2-inch pieces)
5 small red potatoes, quartered
1 (3 pound) broiler/fryer chicken cut up
4 bacon strips, cooked and crumbled
1 1/2 cups hot water
2 teaspoons chicken bouillon granules
1 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1 pinch pepper

Directions

In a 5-qt. slow cooker, layer the first seven ingredients in order listed.

In a bowl, combine the remaining ingredients; pour over the top. Do not stir. Cover and cook on low for 6-8 hours or until vegetables are tender and chicken juices run clear.

Remove chicken and vegetables. Thicken juices for gravy if desired.

Broccoli Salad IV

Ingredients

1/4 cup bacon bits
1 head fresh broccoli florets
1 cup shredded Cheddar cheese
1/2 cup raisins
1/2 cup hulled sunflower seeds
1 red onion, chopped
1 cup creamy salad dressing, e.g.
Miracle Whip B„ř
1/4 cup white sugar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, mix together the bacon, broccoli, cheese, raisins, onion and sunflower seeds.

In a small bowl, whisk together the creamy salad dressing and sugar. Pour over broccoli mixture and toss well to coat. Cover and refrigerate until chilled.

Stacey's Fabulous Purple Potato Gratin

Ingredients

4 slices bacon, chopped
1 leek, sliced
8 purple potatoes, thinly sliced
3 tablespoons all-purpose flour
1/2 cup milk
6 ounces crumbled goat cheese
3/4 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until it starts to brown. Stir in leeks and cook until just tender.

Toss potatoes with flour and stir into leek mixture, coating thoroughly. Pour in milk and stir in goat cheese. Cook until cheese is melted and mixture is bubbly. Pour into a 7x11 inch baking dish and sprinkle with Parmesan cheese.

Bake in preheated oven for 45 minutes, or until top is golden brown and potatoes are tender.

Bodacious Broccoli Salad

Ingredients

8 slices bacon
2 heads fresh broccoli, chopped
1 1/2 cups sharp Cheddar cheese, shredded
1/2 large red onion, chopped
1/4 cup red wine vinegar
1/8 cup white sugar
2 teaspoons ground black pepper
1 teaspoon salt
2/3 cup mayonnaise
1 teaspoon fresh lemon juice

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and crumble.

In a large bowl, combine broccoli, cheese, bacon and onion.

Prepare the dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Combine dressing with salad. Cover, and refrigerate until ready to serve.

Elegant Stuffed Chicken and Asparagus Bundles

Ingredients

2 tablespoons vegetable oil
1/2 red onion, chopped
1 tablespoon finely minced garlic
4 ribs celery, minced
1/2 cup grated carrot
6 large mushrooms, chopped
1 cup cubed corn bread
1/2 cup freshly grated Parmesan cheese
Salt and pepper to taste
2 (8 ounce) skinless, boneless chicken breast halves
12 asparagus spears, trimmed
2 slices thick sliced bacon

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a small baking dish with cooking spray and set aside.

Heat vegetable oil in a skillet over medium heat. Stir in the onions and garlic; cook for 1 minute. Add the celery, carrot, and mushrooms; cook until the vegetables have softened. Stir in the cornbread and Parmesan cheese. Season to taste with salt and pepper, then set aside.

Lay the chicken breasts flat on a work surface. Create a pocket in each breast by using a paring knife to make a horizontal cut down one side; making sure not to cut all the way through. Stuff the breasts with enough cornbread mixture to make them quite plump. Sprinkle with salt and pepper, then place into the prepared baking dish.

Bake in preheated oven until a thermometer inserted into the center of the stuffing reads 160 degrees F (70 degrees C), about 45 minutes.

While the chicken is cooking, divide the asparagus spears into two, 6-piece portions, and wrap each bundle with a slice of bacon. Place into a shallow baking dish, and bake along with the chicken during the final 20 minutes. The asparagus should be soft, and the bacon crisp when done.

To serve, slice the breasts on the diagonal into 1/4-inch slices. Fan the slices out into a half-moon shape on one side of the plate, and place an asparagus bundle on the other.

Cindy's Awesome Clam Chowder

Ingredients

1/2 pound bacon, cut into 1/2 inch pieces
5 unpeeled potatoes, diced
2 carrots, diced
salt and pepper to taste
2 (6.5 ounce) cans chopped clams with juice
2 (1.8 ounce) packages dry leek soup mix
1 quart half-and-half

Directions

Place the bacon in a large pot and cook over medium-high heat, stirring occasionally, until crisped and browned, about 10 minutes. Remove the bacon with a slotted spoon, leaving the drippings in the pot. Set the bacon aside. Stir the potatoes and carrots into the bacon fat. Season with salt and pepper, and cook for 5 minutes, stirring frequently.

Pour the juice from the clams into the pot, and add enough water to just cover the potatoes. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes are just tender, 10 to 15 minutes.

Gently stir the leek soup mix into the potatoes until no lumps of soup remain. Stir in the clams, reserved bacon, and half-and-half cream. Cook and stir until the chowder returns to a simmer and thickens, about 10 minutes more.

French Tartiflette

Ingredients

3 large potatoes, peeled and sliced
7 slices bacon, chopped
1 tablespoon butter
1 large onion, sliced
1/4 cup white wine
2 tablespoons creme fraiche
1 (8 ounce) round Reblochon cheese
salt and ground black pepper to taste

Directions

Bring a large pot of salted water to a boil over high heat. Add the potatoes, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Preheat an oven to 425 degrees F (220 degrees C). Grease an 8-inch square baking dish.

Stir-fry bacon in a skillet over medium high heat for about 5 minutes. Remove bacon; pour off bacon fat. In the same skillet, melt the butter, add onions, and cook and stir until the onions are translucent, about 5 minutes. Return the bacon to the pan, add the wine, and simmer until most of the wine has evaporated. Remove from heat.

Place 1/2 of the potatoes into the prepared dish; then spread 1/2 of the bacon mixture over the potatoes. Layer in the remaining potatoes, then spread the creme fraiche over them. Add the remaining half of the bacon mixture. Cut the rind from the Reblochon, cut it into thin slices, and layer the slices evenly over the top of the casserole.

Bake in the preheated oven until cheese is melted and a bit brown, about 15 minutes. Season to taste with salt and pepper and serve hot.

Twice-Baked New Potatoes

Ingredients

1 1/2 pounds small red potatoes
2 tablespoons vegetable oil
1 cup shredded Monterey Jack cheese
1/2 cup sour cream
1 (3 ounce) package cream cheese, softened
1/3 cup minced green onions
1 teaspoon dried basil
1 garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 pound sliced bacon, cooked and crumbled

Directions

Pierce potatoes; rub skins with oil. Place in a baking pan. Bake, uncovered, at 400 degrees F for 50 minutes or until tender. Allow to cool to the touch. In a mixing bowl, combine Monterey Jack, sour cream, cream cheese, onions, basil, garlic, salt and pepper. Cut potatoes in half; carefully scoop out pulp, leaving a thin shell. Add pulp to the cheese mixture and mash; stir in bacon. Stuff potato shells. Broil for 7-8 minutes or until heated through.

Bacon-Wrapped Chicken

Ingredients

4 bacon strips
2 skinless, boneless chicken breast halves
1/4 teaspoon seasoned salt
2 ounces cream cheese, softened
1 (4 ounce) can chopped green chilies, drained
2 garlic cloves, minced

Directions

In a skillet, cook bacon over medium heat until cooked but not crisp. Remove to paper towels to drain; keep warm. Flatten chicken to 1/4-in. thickness. Sprinkle chicken breasts with seasoned salt. In a bowl, combine the cream cheese, chilies and garlic. Spread half of the mixture on each chicken breast. Roll up chicken and wrap with two bacon strips; secure with toothpicks.

Place chicken in a greased shallow 4-1/2 cup baking dish. Bake, uncovered, at 375 degrees F for 45 minutes. Cover and bake 10-15 minutes longer or until chicken juices run clear. Discard toothpicks before serving.

Bacon Wrapped Duck Breasts

Ingredients

1/4 cup salt
8 cups water
12 duck breast halves
12 slices bacon
1 (16 ounce) bottle Italian-style
salad dressing
toothpicks

Directions

Mix together salt and water. Set aside 2/3 of the mixture, and pour the rest into a glass baking dish. Soak the duck in the salt water overnight to remove the gamey. Change the salt water twice, or until mostly clear.

The next morning, discard the salt water, and pour salad dressing over the duck breasts, and marinate for at least 8 hours.

Preheat the oven to 350 degrees F (175 degrees C). Wrap each breast half in one strip of bacon, and secure with a toothpick. Place the breasts in a 9x13 inch baking dish.

Bake for about 1 hour, or until bacon is crisp, and duck is cooked through.

Spanish Potato Salad

Ingredients

1 1/2 pounds potatoes
8 slices bacon, cooked and crumbled
1 small apple
1 (2 ounce) can chopped black olives
1/4 cup diced red onion
1/3 cup white wine vinegar
3 tablespoons olive oil
2 cloves garlic, minced
salt to taste
1/2 teaspoon ground black pepper

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain and cool. Cut each potato lengthwise into 1 inch spears. Place spears in 9x13 inch baking dish.

Prepare the marinade by whisking together the white wine vinegar, olive oil, garlic, salt and pepper. Reserve 1 tablespoon and pour the remainder over the potatoes and turn gently to coat. Cover and refrigerate until chilled.

Remove potatoes from refrigerator and bring to room temperature. Arrange potato spears on serving platter.

Core apple and finely chop; add to reserved marinade. Stir in bacon (or ham), olives and onion. Spoon over potatoes and serve.

Country French Cheese

Ingredients

1/2 pound bacon - cooked and crumbled
1 pound cream cheese
1/2 pound shredded sharp Cheddar cheese
1/2 cup French dressing
1 cup chopped fresh parsley
1 cup chopped walnuts

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, cream cheese, Cheddar cheese and salad dressing. Mix together well and form into a ball.

In a shallow dish, mix together the parsley and chopped walnuts. Roll cheese ball in mixture to coat. Refrigerate until chilled.

Golden Potato Salad with Creamy Harvest

Ingredients

For the Creamy Harvest Dressing:

1 (15 ounce) can sweet potatoes
or yams in light syrup, drained
1 slice yellow onion, 1/2-inch thick
3/4 cup apple juice
1/2 cup orange juice
1/4 cup red-wine vinegar
1/8 teaspoon dried thyme
1/4 teaspoon pumpkin pie spice
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black
pepper
2 tablespoons chopped, flat-leaf
(Italian) parsley

For the salad:

3 pounds Yukon Gold potatoes,
washed, cut in 1 1/2-inch chunks
1 small red onion, finely chopped
3 ribs celery, peeled and finely
diced
2 bacon strips, cooked crisp, fat
drained and crumbled

Directions

To make the dressing, puree all of the dressing ingredients, except for the parsley, in a blender or food processor until smooth; stir in the parsley.

Boil the potatoes in a large pot of water until tender, about 15 minutes; drain. While still hot toss the potatoes, onion, celery and bacon and the dressing prepared before; set aside to cool.

Slow Cooker Creamy Potato Soup

Ingredients

6 slices bacon, cut into 1/2 inch pieces
1 onion, finely chopped
2 (10.5 ounce) cans condensed chicken broth
2 cups water
5 large potatoes, diced
1/2 teaspoon salt
1/2 teaspoon dried dill weed
1/2 teaspoon ground white pepper
1/2 cup all-purpose flour
2 cups half-and-half cream
1 (12 fluid ounce) can evaporated milk

Directions

Place bacon and onion in a large, deep skillet. Cook over medium-high heat until bacon is evenly brown and onions are soft. Drain off excess grease.

Transfer the bacon and onion to a slow cooker, and stir in chicken broth, water, potatoes, salt, dill weed, and white pepper. Cover, and cook on Low 6 to 7 hours, stirring occasionally.

In a small bowl, whisk together the flour and half-and-half. Stir into the soup along with the evaporated milk. Cover, and cook another 30 minutes before serving.

Creole Stuffed Tomatoes

Ingredients

6 large tomatoes
1/2 teaspoon salt
2 cups cooked long-grain rice
1/2 pound sliced bacon, cooked and crumbled
3/4 cup shredded Cheddar cheese
1/2 cup finely chopped onion
1/4 cup minced fresh parsley
1 egg, beaten
1/2 teaspoon pepper
1 pound cooked small shrimp
1/4 cup dry bread crumbs
2 tablespoons butter or margarine, melted

Directions

Cut a thin slice off the top of each tomato; scoop out the discard pulp. Sprinkle salt inside the tomatoes; invert on paper towels to drain. In a large bowl, combine the rice, bacon, cheese, onion, parsley, egg and pepper. Fold in shrimp. Spoon into tomatoes. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine bread crumbs and butter; sprinkle over the tomatoes. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.

Grilled Potato Skins

Ingredients

2 large baking potatoes
2 tablespoons butter, melted
2 teaspoons minced fresh rosemary
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup shredded Cheddar cheese
3 bacon strips, cooked and crumbled
2 green onions, chopped
Sour cream

Directions

Cut each potato lengthwise into four wedges. Cut away the white portion, leaving 1/4 in. on the potato skins. Place skins on a microwave-safe plate. Microwave, uncovered, on high for 8-10 minutes or until tender. Combine the butter, rosemary, salt and pepper; brush over both sides of potato skins.

Grill potatoes, skin side up, uncovered, over direct medium heat for 2-3 minutes or until lightly browned. Turn potatoes and position over indirect heat; grill 2 minutes longer. Top with cheese. Cover and grill 2-3 minutes longer or until cheese is melted. Sprinkle with bacon and onions. Serve with sour cream.

German Potato Casserole

Ingredients

5 pounds red potatoes, peeled and cut into 1/2 inch chunks
1 pound sliced bacon, diced
8 hard-cooked eggs, chopped
1 large onion, chopped
1/2 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups mayonnaise*
3 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
1 pound process cheese (eg. Velveeta), cubed

Directions

Place potatoes in a Dutch oven and cover with water. Bring to a boil. reduce heat; cover and cook for 15-20 minutes or until tender. Drain. In a skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 1 tablespoon drippings.

In a large bowl, gently toss the potatoes, bacon, eggs, onion, salt and pepper. Combine the mayonnaise, vinegar, Worcestershire sauce and reserved bacon drippings; add to potato mixture and toss to coat.

Divide half of the mixture between one greased 13-in. x 9-in. x 2-in. baking dish and one 9-in. square baking dish. Top with half of the cheese cubes. Repeat layers. Bake, uncovered, at 350 degrees F for 40-45 minutes or until golden brown and bubbly.

Bacon and Egg Breakfast Tarts

Ingredients

1 (11 ounce) package pie crust mix
1 (6 ounce) package Canadian-style bacon
1 cup shredded Cheddar cheese
4 eggs
1/4 cup milk
1/4 teaspoon ground nutmeg
1/4 teaspoon ground black pepper

Directions

Preheat oven to 425 degrees F (220 degrees C).

Prepare pastry for a one crust pie as directed on package. Divide pastry into 4 equal parts. Roll each part into a 6 inch circle on a well floured, cloth covered board with a floured, cloth covered rolling pin. Fit pastry over backs of large muffin cups (3 x 1 1/2 inch), or 6 ounce custard cups; make pleats so pastry will fit closely. If using individual pie pans or tart pans, cut circles 1 inch larger than inverted pans, and fit into pans. Prick surface. Place tarts on an ungreased cookie sheet.

Bake until light brown, about 8 to 10 minutes. Cool 5 minutes, and carefully remove from cups. Reduce oven temperature to 350 degrees F (175 degrees C).

Place 2 bacon slices in the bottom of each pastry cup. Sprinkle cheese over the meat, making slight well in centers. Break 1 egg into each. Add 1 tablespoon milk into each tart. Sprinkle with nutmeg and pepper. Place tarts on an ungreased cookie sheet

Bake until eggs are soft cooked, about 15 to 20 minutes.

Breakfast Pie

Ingredients

8 bacon strips, diced
1/4 cup crushed cornflakes
5 eggs, lightly beaten
1/2 cup milk
1/2 cup small curd cottage cheese
1 1/2 cups shredded Cheddar cheese
1 green onion, sliced
1/2 teaspoon salt
1/8 teaspoon pepper
2 1/2 cups frozen cubed hash brown potatoes

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. Drain, reserving 2 teaspoons drippings. Stir reserved drippings into cornflakes; set aside. In a bowl, combine the eggs, milk, cottage cheese, cheddar cheese, onion, salt and pepper until blended. Stir in hash browns. Pour into a greased 9-in. pie plate. Sprinkle with bacon and the cornflake mixture. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5-10 minutes before cutting.

Cobb Salad

Ingredients

8 slices bacon
3 eggs
1 head iceberg lettuce, shredded
3 cups chopped, cooked chicken meat
2 tomatoes, seeded and chopped
3/4 cup blue cheese, crumbled
1 avocado - peeled, pitted and diced
3 green onions, chopped
1 (8 ounce) bottle Ranch-style salad dressing

Directions

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Divide shredded lettuce among individual plates.

Evenly divide and arrange chicken, eggs, tomatoes, blue cheese, bacon, avocado and green onions in a row on top of the lettuce.

Drizzle with your favorite dressing and enjoy.

Hearty Pork Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1/2 cup shortening
1/2 cup sour cream
1 egg, lightly beaten
FILLING:
4 bacon strips, diced
1 1/2 pounds boneless pork, cut into 1/2-inch cubes
3 small onions, chopped
1 garlic clove, minced
2 tablespoons all-purpose flour
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground allspice
3/4 cup water
1 teaspoon beef bouillon granules
3 tablespoons minced fresh parsley
1 tablespoon whipping cream

Directions

In a bowl, combine the flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Combine sour cream and egg; add to crumb mixture, tossing with a fork until dough forms a ball. Cover and refrigerate for 2 hours.

Meanwhile, in a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Brown pork in drippings. Add onions and garlic; cook and stir until tender. Sprinkle with flour, salt, pepper and allspice; stir until blended. Add the water, bouillon, parsley and bacon. Cover and cook over medium-low heat for 30 minutes or until meat is tender.

Divide dough in half; roll out one portion to fit a 9-in. pie plate. Transfer to pie plate; trim pastry even with edge. Spoon filling into crust. Roll out remaining pastry to fit top of plate; place over filling. Trim, seal and flute edges. Cut slits in pastry; brush with cream. Bake at 400 degrees F for 25-30 minutes or until golden brown. Let stand for 15 minutes before cutting.

Bacon & Eggs Spaghetti

Ingredients

12 ounces cooked and drained spaghetti
8 thick slices bacon, diced
2 onions, chopped
4 eggs
4 ounces processed cheese food (eg. Velveeta), cubed

Directions

In a large skillet, cook the bacon and remove to a paper towel-lined plate. Add the onion to the bacon drippings and cook until clear (about 5 minutes). Add the spaghetti and the bacon to the onions and toss until well mixed.

Add the eggs and the cheese and stir until the cheese is melted. Serve while warm.

Tom Szaller's Great Pan or Bird Stuffing

Ingredients

6 ounces sliced bacon
1 pound ground pork sausage
1 1/2 pounds sweet onions,
peeled and chopped
2 green bell peppers, chopped
2 red bell peppers, chopped
1 cup fresh mushrooms, sliced
1/2 cup butter
1 tablespoon ground black pepper
2 tablespoons celery salt
1 tablespoon seasoning salt
2 1/2 tablespoons poultry
seasoning
1 tablespoon dried basil
2 tablespoons garlic powder
4 cups water
3 (1 pound) loaves white bread,
torn into pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place sausage in a large Dutch oven. Cook over medium high heat, stirring to crumble, until evenly brown. Drain.

Add the bacon to the sausage along with the onions, green bell peppers, red bell peppers, mushrooms, butter, pepper, celery salt, seasoning salt, poultry seasoning, basil, garlic powder and water. Bring to a boil; cook and stir 10 to 20 minutes, until the vegetables are soft.

Gradually place the bread into the mixture, thoroughly blending until all pieces are coated. Transfer to a large baking dish or two medium baking dishes.

Bake in the preheated oven 40 to 60 minutes, or until the top begins to brown.

Pasta Carbonara II

Ingredients

4 tablespoons butter
4 tablespoons olive oil
1 pound chopped ham
1 pound spaghetti, cooked and drained
1/2 pound bacon, cooked and crumbled
1/2 cup chopped fresh parsley
4 eggs, beaten
1 (4 ounce) jar diced pimento peppers, drained
2/3 cup grated Parmesan cheese
2 cloves garlic
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (6 ounce) can black olives, chopped

Directions

Melt butter or margarine in a large skillet.

Add the oil and ham and saute lightly.

Add the cooked spaghetti, bacon, cheese, garlic, parsley, salt and pepper. Stir well.

Turn off the heat and pour beaten eggs over all. Toss to coat evenly, then add the olives and pimentos and toss again. Serve at once.

Bacon Tater Bake

Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/3 cups sour cream
1 large onion, chopped
1 pound sliced bacon, cooked and crumbled
1 (32 ounce) package tater tots

Directions

In a large bowl, combine the soup, sour cream and onion. Add the bacon and Tater Tots; stir until combined.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 50 minutes. Uncover and bake 8-10 minutes longer or until golden brown.

Stuffed and Wrapped Chicken Breast

Ingredients

8 slices bacon
6 ounces cream cheese, softened
4 green onions, chopped
1/4 cup chopped red bell pepper
1 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon pepper
4 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

Place the bacon in a large, deep skillet. Cook over medium-high heat until the grease has mostly rendered, but the bacon is still very soft, about 3 minutes. Remove, and pat dry with paper towels; set aside.

Stir together the cream cheese, green onions, bell pepper, garlic powder, salt, and pepper in a bowl until combined. Divide this mixture onto each chicken breast. Fold the breasts in half, and wrap with 2 slices of bacon. Secure with toothpicks as needed. Place into the prepared baking dish.

Bake in the preheated oven until the chicken is no longer pink in the thickest part, 30 to 35 minutes. Remove the toothpicks before serving.

Beer Braised Irish Stew and Colcannon

Ingredients

Irish Stew:

1 tablespoon vegetable oil
1 (3 pound) beef chuck roast,
trimmed of fat and cut into 1/2-
inch cubes
2 tablespoons all-purpose flour
1 cup coarsely chopped onion
1 cup coarsely chopped carrot
1 (12 fluid ounce) can or bottle
dark beer
2 bay leaves
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black
pepper
2 cloves garlic, minced
2 tablespoons Worcestershire
sauce

Colcannon:

3 slices bacon
2 pounds russet potatoes, peeled
and cut into chunks
2 cups thinly sliced cabbage
1/4 cup milk, warmed
2 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon ground black
pepper
2 tablespoons minced fresh
parsley

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the vegetable oil in a large Dutch oven over medium-high heat until very hot, and brown the meat in 2 batches, stirring to brown the cubes on all sides. Return all the meat to the Dutch oven, sprinkle with flour, and stir lightly to coat the meat with flour. Stir in onion, carrots, dark beer, bay leaves, thyme, 1 teaspoon salt, 1/2 teaspoon pepper, garlic, and Worcestershire sauce. Bring the mixture to a boil, and cover.

Place the Dutch oven into the preheated oven, and cook for 45 minutes; uncover, stir the stew, and cook until the beef is very tender and the liquid is reduced by half, about 45 more minutes.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside.

About 30 minutes before the stew is ready, make the colcannon: Place the potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Place the cabbage into a microwave-safe bowl, and add 1 or 2 tablespoons of water. Cover and microwave on High for about 2 1/2 minutes; uncover (watch out for steam) and stir the cabbage. Cover and microwave for about 2 1/2 more minutes, until the cabbage is slightly tender but not mushy. Drain excess liquid, and set the cabbage aside, covered.

Place the potatoes into a large bowl, and add milk, butter, 1/2 teaspoon of salt, and 1/4 teaspoon of pepper. Beat the potatoes with an electric mixer until smooth and creamy. Stir in the cabbage, crumbled bacon, and parsley until well combined.

To serve, place a scoop of colcannon onto a plate, make a hollow, and fill with braised beef stew.

Shortcut Minestrone

Ingredients

4 bacon strips, diced
1 large onion, chopped
3 medium carrots, chopped
3 garlic cloves, minced
1 (28 ounce) jar spaghetti sauce
4 cups beef broth
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
2/3 cup uncooked pasta shells
2 teaspoons brown sugar
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 cup frozen cut green beans
grated Parmesan cheese

Directions

In a Dutch oven or soup kettle, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, saute onion and carrots for 3-4 minutes or until tender. Add garlic; cook 2 minutes longer.

Stir in spaghetti sauce, broth and beans. Bring to a boil. Add the pasta, brown sugar, basil and oregano. Cook, uncovered, for 8-10 minutes or until pasta is tender, stirring occasionally. Add green beans; cook 5 minutes longer or until heated through. Garnish with Parmesan cheese if desired and bacon.

Yankee Beans

Ingredients

1 pound dried great Northern beans, soaked overnight
1 teaspoon canola oil
1 large onion, chopped
1/2 pound bacon, diced
3 cloves garlic, minced
1 teaspoon dried thyme
1 pinch red pepper flakes
1/4 cup pure maple syrup
1/4 cup tomato puree
2 tablespoons Worcestershire sauce
1 tablespoon mustard powder
1 ham bone with some meat
3 cups boiling water, or as needed
1 bay leaf
1 1/2 tablespoons apple cider vinegar
1 dash hot pepper sauce, or to taste
salt and pepper to taste

Directions

Heat oil in a large skillet over medium-high heat. Add onions and bacon, and cook until onions are tender and golden, about 5 minutes. Add garlic, thyme and red pepper flakes to the skillet, and cook for a minute to blend flavors.

Place the soaked beans in a 3 1/2 quart or larger slow cooker. Stir in the onion and bacon mixture, maple syrup, tomato puree, Worcestershire sauce, and mustard powder. Bury the ham bone in the beans, and fill the slow cooker with enough hot water to cover the beans. Add bay leaves to the top.

Cover and cook for 5 hours on High, or 10 to 11 hours on Low. Remove bay leaves, and season with vinegar, hot sauce, salt and pepper before serving.

Bacon-Topped Brussels Sprouts

Ingredients

1 (16 ounce) package frozen
Brussels sprouts
2 tablespoons butter or margarine,
melted
1/2 teaspoon garlic salt
1/4 teaspoon onion powder
1/4 teaspoon dried oregano
1/2 pound sliced bacon, cooked
and crumbled

Directions

Cook brussels sprouts according to package directions; drain. Add butter, garlic salt, onion powder and oregano; toss. Place in a serving dish. Top with bacon.

Deluxe Bacon Burgers

Ingredients

2 large carrots, grated
1 large onion, grated
1 cup mashed potato flakes
2 eggs, lightly beaten
1 garlic clove, minced
1 teaspoon salt
pepper to taste
2 pounds ground beef
8 bacon strips
8 hamburger buns
8 lettuce leaves

Directions

In a large bowl, combine the first seven ingredients. Crumble beef over mixture and mix gently. Shape into eight patties. Wrap a bacon strip around each patty; secure with toothpicks. In a large skillet, cook burgers until meat is no longer pink and bacon is crisp. Remove toothpicks. Serve on lettuce-lined buns if desired.

Stewed Squash

Ingredients

1 slice bacon, cut into strips
1 small onion, chopped
2 yellow squash, cut into large chunks
1 large zucchini, cut into large chunks
salt and pepper to taste
2 cups water

Directions

Saute bacon in a medium skillet; when it is half done, add onion and saute until lightly caramelized and bacon is done.

Add squash and zucchini and brown lightly on both sides. Season with salt and pepper to taste and pour in water. Reduce heat to low, cover pan and simmer for about 15 to 20 minutes, or until tender.

Bela's Potato and White Bean Chowder

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
1/2 onion, chopped
2 cloves garlic, minced
4 medium red potatoes, chopped
1/2 tablespoon imitation bacon bits
1/8 teaspoon dried celery flakes
1 pinch ground dry mustard
1 pinch ground cloves
cayenne pepper to taste
salt and pepper to taste
1 1/2 cups rice milk
1 1/2 cups water
1 (15 ounce) can European soldier beans, drained, liquid reserved

Directions

In a large saucepan over medium heat, melt the butter and stir in the flour to form a roux. Mix in the onion and garlic, and cook and stir until tender.

Place the potatoes and bacon bits into the saucepan. Cook and stir until well coated with the roux. Season with celery flakes, ground dry mustard, cloves, cayenne pepper, salt, and pepper. Mix in the rice milk, water, and the liquid from the beans. Bring to a boil, reduce heat, and simmer 25 minutes, until the potatoes are tender. Increase the amount of liquid if the soup seems too thick.

Mix the beans into the soup, and continue cooking about 10 minutes, until heated through.

Shell-Roni

Ingredients

1 pound ground beef
2 slices bacon
1 large onion, chopped
1 (14.5 ounce) can whole peeled tomatoes, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 cup shredded Cheddar cheese, divided
1/2 (12 ounce) package seashell pasta

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place ground beef, bacon and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and place in a large saucepan along with tomatoes, soup, milk and 1/2 cup cheese. Cook, stirring, until it comes to a low boil.

Stir in pasta, reduce heat to medium-low and cook until pasta is tender, stirring often to prevent sticking.

Transfer to a 9x9 inch baking dish and sprinkle remaining cheese on top.

Bake in preheated oven for 10 minutes or until cheese is melted.

Best Beer Cheese Soup

Ingredients

5 slices bacon
2 tablespoons butter or margarine
1 onion, diced
1 carrot, diced
1 celery rib, diced
1 teaspoon dried basil
1 teaspoon dried oregano
1 bunch green onions, chopped
2 tablespoons flour
2 cups chicken broth
2 (12 fluid ounce) cans or bottles domestic beer
1 pound processed cheese food, cubed
1/2 pound sharp Cheddar cheese, grated
2 teaspoons garlic powder

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown; drain on plate lined with paper towels; crumble.

Melt the butter in a skillet over medium heat. Cook the onion, carrot, and celery in the butter until soft, 7 to 10 minutes. Add the bacon, basil, oregano, and green onions; cook and stir 2 minutes. Stir the flour into the mixture until completely dissolved. Pour in the chicken broth and beer; cook until heated through. Melt the processed cheese food and Cheddar cheese in the mixture in small batches. Season with garlic powder and stir.

Bacon N Egg Pizza

Ingredients

1 (8 ounce) package refrigerated crescent rolls
12 bacon strips, cooked and crumbled
1 cup frozen shredded hash brown potatoes
3/4 cup shredded Cheddar cheese
4 eggs
2 tablespoons milk
1/2 cup grated Parmesan or Romano cheese

Directions

Unroll crescent dough into one long rectangle. Press onto the bottom and 1/2 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking pan. Seal seams and perforations. Sprinkle with bacon, potatoes and cheddar cheese.

In a bowl, beat eggs and milk. Pour over cheddar cheese. Sprinkle with Parmesan cheese. Bake, uncovered, at 375 degrees F for 25-30 minutes or until eggs are completely set.

Jay's Hearty Breakfast Skillet

Ingredients

2 pounds potatoes, cubed
1/2 pound bacon
1 green bell pepper, sliced
1 red bell pepper, sliced
1 onion, sliced
2 cups sliced mushrooms
salt and pepper to taste
3 cups shredded American cheese
8 eggs

Directions

Bring a large pot of water to a boil. Add potatoes, and cook until tender but still firm, 12 to 15 minutes; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Cut into small chunks; set aside.

Place potatoes into skillet, and cook on medium heat until browned. Flip potatoes occasionally to prevent sticking. Stir in green pepper, red pepper, onion, and mushrooms. Cook until vegetables are tender. Stir in cooked bacon, and season with salt and pepper. Cover with shredded cheese, and turn mixture until cheese is melted. Keep on low heat while cooking eggs.

Cook eggs to your preferred style. Place potatoes in a large serving dish, and top with eggs (2 per serving).

Okra, Corn and Tomatoes

Ingredients

2 slices bacon, chopped
1 medium onion, chopped
1 (10 ounce) package frozen cut okra
1 (14.5 ounce) can diced tomatoes, drained
1 (20 ounce) package frozen corn
1 tablespoon file powder
salt and pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Cook and stir to release some of the juices, then add the onion and okra. Fry until tender and browned, stirring constantly. Be careful, as this tends to brown quickly.

Pour in the tomatoes, and simmer over medium heat for 20 minutes. Mix in the corn, and simmer for another 10 minutes. Season with file powder, salt and pepper, and serve.

Better Baked Beans

Ingredients

2 (28 ounce) cans baked beans
1 small onion, chopped
2 tablespoons brown sugar
3 tablespoons pancake syrup
2 tablespoons ketchup
2 teaspoons prepared yellow mustard
4 slices bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the baked beans, onion, brown sugar, syrup, ketchup and mustard. Pour into a 9x13 inch baking dish, and lay strips of bacon across the top.

Bake for 35 to 40 minutes in the preheated oven, until the bacon is browned and the beans have thickened.

Easy Bacon, Onion and Cheese Stuffed Burgers

Ingredients

3 pounds ground beef
1/4 teaspoon salt
1/2 teaspoon ground black pepper
3 tablespoons barbeque sauce
1/2 teaspoon garlic powder
1/2 pound bacon, cut into 1/4 inch pieces
1 medium onion, finely chopped
3/4 cup shredded Cheddar cheese
6 hamburger buns, split

Directions

In a large mixing bowl, mix together the ground beef, salt, black pepper, barbeque sauce and garlic powder using your hands. Taking a small handful at a time (approximately 1/4 pound), shape into 12 patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Turn the heat down to medium and pan fry the onions in the remaining bacon drippings until soft and translucent and just beginning to brown. Mix together onions and bacon in a small bowl.

Prepare a grill or large skillet for medium heat.

As the grill heats, pull beef patties out of the refrigerator; top 6 of the patties with 1- 1/2 tablespoons of the bacon and onion mixture each, and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.

Grill or pan fry the stuffed and sealed patties until cooked through, 2 to 3 minutes per side. Serve on hamburger buns with condiments of your choice.

Bacon and Parmesan Penne Pasta

Ingredients

1 pound bacon, coarsely chopped
1 onion, chopped
1 pound dry penne pasta
1/4 cup olive oil
1/2 cup grated Parmesan cheese

Directions

Place the chopped bacon and onion in a skillet over medium heat, and cook and stir until the bacon is crisp and the onion is beginning to brown, about 10 minutes.

While the bacon and onion are cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until cooked through, but is still firm to the bite, about 11 minutes. Drain pasta, transfer to a large serving bowl, and stir in the olive oil to coat the pasta.

Drain the bacon grease from the skillet, leaving a couple of tablespoons or to taste. Stir the cooked bacon mixture into the pasta, and sprinkle the Parmesan cheese over the pasta. Stir to mix in the cheese, and serve.

Broccoli Crunch Salad

Ingredients

2 heads fresh broccoli
1 red onion
1/2 pound bacon
3/4 cup raisins
3/4 cup sliced almonds
1 cup mayonnaise
1/2 cup SLENDA® No Calorie
Sweetener, Granulated
2 tablespoons white wine vinegar

Directions

Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble.

Cut broccoli into bite-size pieces and cut onion into thin bite-size slices. Combine with the bacon, raisins, and almonds and mix well.

To prepare the dressing, mix mayonnaise, SLENDA® Granulated Sweetener, and vinegar together until smooth. Stir into the salad, let chill and serve.

Smoky Bacon Wraps

Ingredients

1 pound sliced bacon
1 (16 ounce) package miniature
smoked sausage links
1 cup packed brown sugar

Directions

Cut each bacon strip in half widthwise. Wrap one piece of bacon around each sausage.

Place in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Sprinkle with brown sugar. Bake, uncovered, at 400 degrees F for 30-40 minutes or until bacon is crisp and sausage is heated through.

Grandma's Rice Dish

Ingredients

1 pound ground beef
1/3 cup chopped onion
1/2 cup chopped green pepper
2 cups cooked long-grain rice
1 (14.5 ounce) can diced tomatoes, undrained
1 (11 ounce) can whole kernel corn, drained
1 (2.25 ounce) can sliced ripe olives, drained
6 bacon strips, cooked and crumbled
2 teaspoons chili powder
1 teaspoon garlic powder
1/2 teaspoon salt
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup dry bread crumbs
1 tablespoon butter, melted

Directions

In a large skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the rice, tomatoes, corn, olives, bacon, chili powder, garlic powder and salt. Bring to a boil; remove from the heat. Add 1 cup of cheese; stir until melted.

Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with remaining cheese. Toss bread crumbs with butter; sprinkle over top. Bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted.

Bacon, Avocado and Cheese Omelet

Ingredients

Salsa:

2 cups finely chopped tomatoes, seeded
1/2 cup finely chopped onion
2 jalapeno peppers, or to taste, seeded and minced
4 tablespoons minced fresh cilantro
Salt and pepper to taste

Omelet:

3 tablespoons fresh lime or lemon juice
12 large eggs
6 tablespoons water
Salt and pepper to taste
3 tablespoons CRISCO® All-Vegetable Shortening or CRISCO® Stick, divided
9 slices lean bacon, cooked and crumbled
2 small avocados, peeled and cut into 1/2-inch pieces
1 1/2 cups coarsely grated Monterey Jack cheese

Directions

Stir together, in a small bowl, tomato, onion, jalapeno, cilantro, lime juice, and salt and pepper to taste.

Whisk together eggs, water, and salt and pepper to taste. Heat 1/2 tablespoon CRISCO®, in an 8-inch skillet, preferably non-stick, over moderately high heat, until the foam subsides. Pour in 1/6 the egg mixture evenly over bottom of skillet. Cook for 1 minute, or until it is set.

Sprinkle 1/2 the omelet with 1/6 of the bacon, 1/6 of the avocado and 1/6 of the Monterey Jack cheese; cook the omelet for 1 minute, or until it is set.

Fold omelet over the filling, transfer to a plate and keep warm.

Repeat in the same manner with the remaining CRISCO®, egg mixture, bacon, avocado and Monterey Jack cheese.

Serve omelets with the salsa.

Grandpa's Tomato Gravy

Ingredients

8 slices bacon, cut into 1/2 inch pieces
1 large onion, chopped
2 (28 ounce) cans diced tomatoes
1 (14 ounce) can tomato sauce
1 teaspoon white sugar, or more to taste
1/2 teaspoon ground black pepper, or to taste
1 tablespoon butter

Directions

Place the bacon in a Dutch oven, and cook over medium heat, stirring occasionally, until the fat starts to cook out, about 2 minutes. Add the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the diced tomatoes and tomato sauce to the pan. Season with sugar and black pepper. Simmer until the sauce is reduced by at least 1/4 and up to 1/3, 30 to 45 minutes. Stir in the butter just before serving.

Best Ever Jalapeno Poppers

Ingredients

12 ounces cream cheese,
softened
1 (8 ounce) package shredded
Cheddar cheese
1 tablespoon bacon bits
12 ounces jalapeno peppers,
seeded and halved
1 cup milk
1 cup all-purpose flour
1 cup dry bread crumbs
2 quarts oil for frying

Directions

In a medium bowl, mix the cream cheese, Cheddar cheese and bacon bits. Spoon this mixture into the jalapeno pepper halves.

Put the milk and flour into two separate small bowls. Dip the stuffed jalapenos first into the milk then into the flour, making sure they are well coated with each. Allow the coated jalapenos to dry for about 10 minutes.

Dip the jalapenos in milk again and roll them through the breadcrumbs. Allow them to dry, then repeat to ensure the entire surface of the jalapeno is coated.

In a medium skillet, heat the oil to 365 degrees F (180 degrees C). Deep fry the coated jalapenos 2 to 3 minutes each, until golden brown. Remove and let drain on a paper towel.

Overnight Mushroom Egg Casserole

Ingredients

5 tablespoons butter, divided
1/3 cup all-purpose flour
1 1/2 cups milk
1 (4.5 ounce) jar sliced mushrooms, drained
10 eggs
2/3 cup half-and-half cream
1/4 teaspoon salt
1/8 teaspoon pepper
10 bacon strips, cooked and crumbled

Directions

In a saucepan, melt 3 tablespoons butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the mushrooms; set aside.

In a bowl, whisk the eggs, cream, salt and pepper. In a skillet, heat the remaining butter until hot. Add egg mixture; cook and stir over medium heat until eggs are completely set. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish; top with mushroom mixture. Sprinkle with bacon. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 32-36 minutes or until heated through.

Barley Chicken Casserole

Ingredients

4 slices bacon, fat removed and meat finely chopped
1 onion, thinly sliced
2 carrots, diced
12 button mushrooms, quartered
2 1/2 cups chicken stock
1 cup barley
1 teaspoon dried thyme
1 teaspoon dried marjoram
1 teaspoon dried parsley
1 bay leaf, crushed
ground black pepper to taste
1 green bell pepper, chopped
4 dark meat chicken pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet, fry bacon until browned. Reserve bacon fat for sauteeing chicken later. Add onions and carrots to skillet and saute 2 minutes. Add mushrooms, stock, barley, thyme, marjoram, parsley, bay leaf and pepper to taste. Mix all together and spread mixture in a 9x13 inch baking dish. Add green bell pepper on top and stir to settle.

Heat reserved bacon fat in skillet and brown chicken. Place browned chicken on top of barley mixture, cover baking dish and bake in the preheated oven for 1 hour and 10 minutes.

Anna's Linguica and Potato Stew

Ingredients

6 slices bacon
1 large onion, sliced
2 cloves garlic, chopped
1 pound linguica sausage, sliced
3 pounds potatoes, cubed
4 small zucchini, sliced
2 (8 ounce) cans tomato sauce
1/2 cup red wine
1/4 cup chopped fresh parsley
1 tablespoon dried basil
salt and pepper to taste

Directions

In a skillet over medium-high heat, cook the bacon until crisp and evenly brown. Drain, reserving juices, and break into bite-size pieces. Place the pieces in a slow cooker. Cook the onion and garlic in the reserved bacon juices over medium heat until tender. Drain, and place in the slow cooker. Quickly brown the linguica sausage in the skillet over medium-high heat, and place in the slow cooker.

Add the potatoes, zucchini, tomato sauce, and red wine to the slow cooker, and season with parsley, basil, salt, and pepper. Stir to evenly distribute ingredients. Cover, and cook 2 1/2 hours on High, stirring occasionally, until the potatoes are tender.

Holy Smoked Bacon and Mushroom Penne

Ingredients

1 (16 ounce) package dried penne pasta
1 tablespoon extra virgin olive oil, divided
1 cup chopped smoked bacon
2 cups sliced fresh mushrooms
3 tablespoons minced garlic
3 cups chicken stock
salt and pepper to taste
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta and 1 tablespoon of olive oil to the pot, and cook until pasta is almost tender, about 6 minutes. Drain.

In a large skillet over medium heat, cook bacon until browned. Stir in the garlic and cook for a few minutes, then add the mushrooms. Cook, stirring constantly, for a couple of minutes until the mushrooms begin to soften.

Pour in the chicken stock, and bring to a boil. Allow to simmer over medium heat for about 3 minutes. Add cooked pasta to the pan, and stir until coated. Simmer uncovered until the sauce has reduced to just a few teaspoons in the bottom. Place generous servings onto plates, and top with Parmesan cheese.

Corn and Avocado Salad

Ingredients

8 slices bacon
2 heads butterhead lettuce
1 red bell pepper, chopped
1 bunch green onions, chopped
4 ears sweet corn, cut off the cob
2 avocados - peeled, seeded and cubed
2/3 cup red wine and vinegar salad dressing
3 tablespoons blue cheese salad dressing
2 tablespoons honey

Directions

Saute bacon in a large, deep skillet over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the lettuce, red bell pepper, green onions and corn, and mix together. Carefully stir in the cubed avocado.

In a separate small bowl, whisk together the red wine and vinegar dressing, the blue cheese dressing, and the honey.

Pour the dressing mixture over the salad and toss. Add bacon just before serving to keep it crunchy.

Black-Eyed Pea and Bacon Soup

Ingredients

1/2 pound bacon, diced
1 onion, chopped
3 quarts water
4 cubes chicken bouillon
2 1/2 cups dry black-eyed peas
1/2 teaspoon salt
1/2 teaspoon pepper
6 small potatoes, diced

Directions

Brown the bacon in a large pot over medium heat. Drain grease, and place onion in the pot. Cook and stir until tender. Pour in the water. Mix in the bouillon cubes until dissolved. Stir in black-eyed peas, and season with salt and pepper. Bring to a boil, reduce heat to low, and simmer 45 minutes.

Place the potatoes in the pot, and continue cooking 15 minutes, or until beans and potatoes are tender. Serve warm.

Swiss 'n' Bacon Pizza

Ingredients

2 (12 ounce) packages
refrigerated buttermilk biscuits
1 pound sliced bacon, cooked
and crumbled
1 medium tomato, chopped
1 medium onion, chopped
1 cup shredded Swiss cheese
1/2 cup mayonnaise*
1 teaspoon dried basil

Directions

Split each biscuit into two halves. Press onto a greased 14-in. pizza pan, sealing seams. In a bowl, combine the remaining ingredients; spread over crust. Bake at 350 degrees F for 20-23 minutes or until golden brown. Cut into thin wedges.

Chilled Kale and Potato Soup

Ingredients

1 1/2 cups beef broth
1 cup water, or more as needed
1 large red potato, peeled and diced
1 clove garlic, sliced
1/2 onion, finely chopped
1 fresh red chile pepper, seeded and chopped (optional)
6 leaves kale, finely chopped, stems included
1 pinch ground nutmeg, or to taste
1 pinch ground cinnamon, or to taste
1 pinch ground allspice, or to taste
salt and ground black pepper to taste
2 slices bacon
2 dried sage leaves, crushed

Directions

Combine beef broth, water, potato, garlic, onion, and red chile pepper in a dutch oven or large saucepan and bring to a boil over medium-high heat. Stir in the kale, and season with nutmeg, cinnamon, allspice, salt, and pepper. Reduce heat to medium and simmer for 20 minutes, until potato is tender, adding more water if necessary.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until slightly browned, but still tender, about 5 minutes. Drain the bacon slices on a paper towel-lined plate. Chop bacon, and stir into the soup until just incorporated. Simmer no more than 3 minutes. Serve chilled for at least 2 hours, topped with crushed sage leaves. Soup can also be served hot.

Impressed Myself Chicken

Ingredients

1 pound sliced bacon
1 (8 ounce) package dry bread stuffing mix
6 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
ground black pepper to taste
garlic powder to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C). Cook bacon in the microwave, or in a large skillet until about halfway done. Set aside.

Prepare the stuffing mix according to package directions. Do not bake. Place the bacon on a clean flat surface. Arrange sets of three slices with two going across, and one up and down.

Place a piece of chicken on top. Separate the stuffing into 6 portions, and shape each one into a log. Place one in the center of each piece of chicken. Pull chicken around the stuffing to cover, bringing the bacon around with it. Secure with string or toothpicks. Season with pepper and garlic powder. Place the chicken bundles in a roasting pan, and cover loosely with aluminum foil.

Bake for 30 minutes in the preheated oven. Remove the foil, and cook until bacon is crisp and chicken is no longer pink, about 10 more minutes. Serve as is or with gravy.

Winter Gazpacho

Ingredients

1 (1 pound) package bacon, cut into 1-inch pieces
8 large ripe tomatoes, diced
1/2 salad cucumber, diced
1 onion, chopped
1 tablespoon extra-virgin olive oil
1 clove garlic, minced
1/4 teaspoon dried parsley, or to taste
salt and ground black pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon into bite size pieces.

Put the tomatoes, cucumber, and onion in a food processor or blender; process until the mixture has the texture of a viscous soup.

Heat the olive oil in a large saucepan; cook and stir the garlic in the hot oil until fragrant, about 1 minute. Pour the tomato mixture into the pan. Season with parsley, salt, and pepper; cover and reduce heat to low. Simmer until the flavors blend to your liking, 40 to 60 minutes. Sprinkle the chopped bacon over the soup to serve.

Chicken Pasta II

Ingredients

1 (16 ounce) package radiatore
pasta
1/2 pound bacon
4 boneless, skinless chicken
breast halves, cut into bite-sized
pieces
3/4 cup white wine
2 large tomatoes, cut into bite size
pieces
1 teaspoon dried Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Set bacon aside to drain on paper towels. Drain all but 1 tablespoon bacon grease, then saute chicken until no longer pink, and juices run clear. Break bacon into pieces, and return to skillet. Stir in wine and tomatoes. Sprinkle with Italian seasoning. Simmer until tomatoes are cooked, about 20 minutes. Serve sauce over cooked pasta.

No Stir Fish Stew

Ingredients

1/2 pound bacon
7 small white potatoes, peeled
and sliced 1/4 inch thick
6 (3 ounce) fillets whitefish
3 large onions, peeled and thinly
sliced
salt and pepper to taste
2 (10.75 ounce) cans Manhattan
style clam chowder
1 (28 ounce) can crushed
tomatoes

Directions

Line the bottom of a large pot with bacon. Place a layer of potatoes over the bacon; then a layer of fish, in bite-size pieces; then a layer of onion slices, without separating the rings; and finally salt and pepper. Repeat layers, not including bacon, and finish with a final potato layer. Top with the chowder and crushed tomatoes. Pour in enough water so that all is covered.

Cover and simmer, without stirring, over medium heat, until potatoes are tender -- 1 hour.

Green Bean Cheddar Chicken

Ingredients

1/2 pound bacon
4 skinless, boneless chicken breast halves
1 tablespoon butter
20 ounces fresh green beans, washed and trimmed
1 (10.75 ounce) can condensed cream of Cheddar cheese soup
1 pinch ground cayenne pepper
1/2 cup seasoned dry bread crumbs
2 cups shredded Cheddar cheese

Directions

Place the bacon in a skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Melt the butter in a skillet, and saute the chicken breasts 10 to 12 minutes on each side, until the exterior is golden, the meat is no longer pink, and the juices run clear.

Place the green beans in a saucepan with enough water to cover. Bring to a boil, and cook 5 minutes, or until tender.

Preheat the oven broiler. Lightly grease a 9x13 inch baking dish.

Arrange the beans in the bottom of the prepared baking dish. Top with the chicken, and cover evenly with the soup. Sprinkle with bread crumbs and bacon, and top with Cheddar cheese.

Broil 10 minutes, or until browned and bubbly.

Bacon-Wrapped Venison

Ingredients

1 1/2 pounds venison tenderloin
2 tablespoons olive oil or vegetable oil, divided
1 clove garlic, minced
1/2 cup all-purpose flour
3/4 teaspoon salt
1/2 teaspoon pepper
1/2 pound fresh mushrooms, sliced
4 bacon strips
1 tablespoon cornstarch
1 1/4 cups beef broth
2 tablespoons minced fresh parsley

Directions

Rub tenderloin with 1-2 teaspoons of oil and the garlic. Combine the flour, salt and pepper; sprinkle over tenderloin and shake off excess. In a skillet, brown tenderloin on all sides in remaining oil. Remove and keep warm. In the same skillet, saute mushrooms until tender; remove and set aside. Wrap bacon around tenderloin, securing the ends with toothpicks. Return to skillet. Cook over medium heat until bacon is crisp and a thermometer inserted into tenderloin reads 160 degrees F, turning frequently. Remove and keep warm. In a small bowl, combine cornstarch and broth until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Add parsley and reserved mushrooms; cook and stir until heated through. Discard toothpicks from tenderloin; serve with mushroom sauce.

Bolognese Sauce

Ingredients

2 tablespoons olive oil
4 slices bacon, cut into 1/2 inch pieces
1 large onion, minced
1 clove garlic, minced
1 pound lean ground beef
1/2 pound ground pork
1/2 pound fresh mushrooms, sliced
2 carrots, shredded
1 stalk celery, chopped
1 (28 ounce) can Italian plum tomatoes
6 ounces tomato sauce
1/2 cup dry white wine
1/2 cup chicken stock
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste
1 pound pasta

Directions

In a large skillet, warm oil over medium heat and saute bacon, onion and garlic until bacon is browned and crisp; set aside.

In large saucepan, brown beef and pork. Drain off excess fat. Stir in bacon mixture, mushrooms, carrots, celery, tomatoes, tomato sauce, wine, stock, basil, oregano, salt and pepper to saucepan. Cover, reduce heat and simmer one hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Serve sauce over hot pasta.

Southern Coleslaw

Ingredients

1 tablespoon red wine vinegar
1 teaspoon white sugar
1/3 cup mayonnaise
1 tablespoon coarse-grain brown mustard
1 head cabbage, cored and shredded
2 hard-cooked eggs, peeled and chopped
6 slices crisply cooked bacon, crumbled
salt and pepper to taste

Directions

In a large bowl, stir together the vinegar, sugar, mayonnaise and mustard. Add the cabbage, eggs and bacon, and toss lightly to coat with the dressing. Season with salt and pepper. Refrigerate for 1 hour before serving to blend flavors.

Yellow Chicken

Ingredients

2 tablespoons olive oil
1 teaspoon Worcestershire sauce
1 teaspoon ground turmeric
1 teaspoon dry mustard powder
1 clove garlic, minced
4 skinless, bone-in chicken breast halves
4 slices bacon, cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the olive oil, Worcestershire sauce, turmeric, mustard, and garlic.

Arrange the chicken breast halves in a medium baking dish, and top each with 2 halves bacon. Brush with the glaze.

Cover, and bake 45 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, or until chicken juices run clear.

Caramelized Bacon Twists

Ingredients

1 pound sliced bacon
1/2 cup packed brown sugar
2 teaspoons ground cinnamon

Directions

Cut each bacon strip in half widthwise. Combine brown sugar and cinnamon. Dip bacon strips in sugar mixture; twist. Place on a foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15-20 minutes or until crisp. Serve; or cool and freeze in an airtight container for up to 1 month.

Greens with Hot Bacon Dressing

Ingredients

- 4 cups torn fresh spinach
- 4 cups torn iceberg lettuce
- 3 celery ribs, sliced
- 1/2 cup chopped red onions
- 4 bacon strips, diced
- 1 egg
- 2/3 cup water
- 1/3 cup cider vinegar
- 2 teaspoons sugar
- 2 teaspoons cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

In a salad bowl, toss spinach, lettuce, celery and onion; set aside. In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towels to drain. Discard all but 2 tablespoons drippings. In a small bowl, beat egg; add water and mix well. Add to the drippings. Combine vinegar, sugar, cornstarch, salt and pepper; add to skillet. Bring to a boil; stirring constantly. Remove from the heat; pour over salad. Add bacon. Toss and serve immediately.

Canadian Bacon Breakfast

Ingredients

6 tablespoons Dijon mustard
6 tablespoons honey
6 English muffins, split and
toasted
2 tablespoons butter or margarine
12 slices Canadian bacon or thinly
sliced ham
1 large Granny Smith apple -
peeled, cored and thinly sliced
5 egg whites
1 cup shredded Cheddar cheese
1/2 teaspoon paprika

Directions

Combine mustard and honey; spread 1 tablespoon on each muffin half. In a large skillet, melt butter. Add Canadian bacon and heat through; remove to paper towels to drain. Cook apple slices in the drippings until tender. Arrange bacon on muffins; top with apple slices. Place on a baking sheet. In a mixing bowl, beat egg whites until stiff peaks form. Fold in cheese and paprika; spread over apples. Broil muffins until puffed and golden brown.

Southwest Style Creamy Corn Chowder

Ingredients

1/4 cup white sugar
4 cups fresh corn kernels
1 (8 ounce) package cream cheese
1/2 cup shredded Mexican cheese blend
1/2 cup 2% low-fat milk
1 cup chicken broth
2 stalks celery, thinly sliced
1 tablespoon minced garlic
2 slices bacon, cut into 1 inch pieces
2 tablespoons ground black pepper

Directions

Place sugar, corn, cream cheese, Mexican cheese, milk, chicken broth, celery, garlic, bacon, and pepper into a slow cooker. Cook on High for 1 hour, then reduce heat to Low and cook for an additional 2 1/2 hours.

Bacon Mushroom Chicken

Ingredients

2 tablespoons butter, melted
2 bone-in chicken breast halves,
with skin
1 teaspoon seasoning salt
1 clove garlic, crushed
2 thick slices bacon
1/2 cup mushrooms, halved
1/4 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour melted butter into a 9x13 inch baking dish. Add chicken, skin side down; sprinkle with seasoning salt and garlic. Turn chicken over, season, and lay bacon strips on top. Sprinkle with mushrooms.

Bake in preheated oven for 45 minutes to 60 minutes, or until chicken is no longer pink and juices run clear.

Remove chicken, bacon and mushrooms to a platter and keep warm. Pour juices from baking dish into a small saucepan and whisk together with cream over low heat until thickened. Pour sauce over chicken and serve warm.

Amazing Italian Lemon Butter Chicken

Ingredients

Lemon Butter Sauce:

1/4 cup white wine
5 tablespoons fresh lemon juice
5 tablespoons heavy cream
1 cup butter, chilled
salt and pepper to taste

Chicken and Pasta:

1/2 pound dry farfalle (bow tie) pasta
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/4 cup all-purpose flour
salt and pepper to taste
4 ounces bacon
6 ounces mushrooms, sliced
6 ounces artichoke hearts, drained and halved
2 teaspoons capers, drained
chopped fresh parsley for garnish

Directions

To make the sauce, pour the wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream, and simmer until it thickens. Gradually add the butter 1 tablespoon at a time to the sauce, stirring until completely incorporated. Season with salt and pepper. Remove from heat, and keep warm.

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

To make the chicken, heat oil and 2 tablespoons butter in a large skillet over medium heat. In a bowl, stir together flour, salt, and pepper. Lightly coat chicken with flour mixture. Without crowding, carefully place chicken in hot oil. (If necessary, cook in batches.) Fry until cooked through and golden brown on both sides. Remove the chicken to paper towels. Stir the bacon, mushrooms, artichokes, and capers into the oil; cook until the mushrooms are soft.

Cut the chicken breasts into bite-size strips, and return them to the skillet. Stir half of the lemon butter sauce into the chicken mixture.

To serve, place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste, and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well, and garnish with parsley.

Orzo with Chicken and Artichokes

Ingredients

3 teaspoons olive oil, divided
3 ounces pancetta bacon, diced
1/2 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
1/2 cup dry white wine
1 1/2 cups cubed, cooked chicken
1 (10 ounce) can artichoke hearts (water-packed), quartered
5 ounces baby spinach
1 (16 ounce) package orzo pasta
2 tablespoons pine nuts, toasted
1/8 cup balsamic vinegar

Directions

Heat 1 tablespoon olive oil in a large skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Pour 2 tablespoons olive oil into skillet. Stir in onion, garlic, and red pepper flakes. Cook, stirring occasionally, until the onion is soft and translucent. Increase heat to medium high, pour in white wine; cook about 3 minutes.

Reduce heat to low, stir in chicken, artichoke hearts, and spinach. Cover, and cook to warm through.

Meanwhile, bring a pot of salted water to boil. Add orzo pasta and cook until al dente, about 8 to 10 minutes. Drain, and stir into chicken mixture.

Stir pine nuts and balsamic vinegar into pasta.

Bacon-Wrapped Scallops with Cream Sauce

Ingredients

10 bacon strips
10 large sea scallops
1 cup whipping cream
2 tablespoons Dijon mustard
2 tablespoons maple syrup
1/8 teaspoon salt

Directions

Place bacon in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 7-10 minutes or until partially cooked and lightly browned. Drain on paper towels. Wrap each strip of bacon around a scallop; secure with toothpicks. In a saucepan, bring cream to a boil. Reduce heat; about 8 minutes. Stir in the mustard, syrup and salt. Bring to a boil and boil for 2 minutes. Meanwhile, place the scallops on a greased baking sheet. Bake at 400 degrees F for 8-12 minutes or until firm and opaque. Serve with the cream sauce.

Cathy's Amazing Fish Chowder

Ingredients

1 pound sliced bacon
1 large onion, chopped
5 medium potatoes, peeled and diced
1 1/2 pounds cod fillets, cut into 1 inch cubes
1 (12 fluid ounce) can evaporated milk
1/2 cup whole milk
2 tablespoons butter
salt and pepper to taste

Directions

Place bacon strips in a large stockpot over medium-high heat. Cook bacon until crisp, then remove to paper towels to drain. Drain grease from the pot, reserving about 1 tablespoon. Set heat to medium, and fry onions in the reserved bacon grease until tender, about 5 minutes.

Add potatoes, and fill pot with just enough water to cover them. Bring to a boil, then cook until potatoes are almost tender, about 5 minutes. Add fish pieces, evaporated milk, whole milk, and butter. Bring to a boil, then simmer over low heat for 30 minutes. Season with salt and pepper to taste. Ladle into bowls, and top with crumbled bacon pieces.

Cheese and Bacon Potato Rounds

Ingredients

4 baking potatoes, cut into 1/2 inch slices
1/4 cup melted butter
8 slices bacon - cooked and crumbled
8 ounces shredded Cheddar cheese
1/2 cup chopped green onions

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush both side of potato slices with butter; place them on an ungreased cookie sheet. Bake in the preheated 400 degrees F (200 degrees C) oven for 30 to 40 minutes or until lightly browned on both sides, turning once.

When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted

Bacon Cheddar Jalapeno Poppers

Ingredients

1 (16 ounce) package Cheddar cheese
6 jalapeno peppers, seeded and halved
12 slices bacon

Directions

Preheat the broiler.

Cut Cheddar cheese into 12 slices long enough to fit inside the jalapeno halves. Insert cheese slices into the halves. Wrap the jalapeno halves with the bacon slices, securing with a toothpick, if necessary. Place on a medium baking sheet.

Broil 5 to 10 minutes, or until the bacon is evenly brown.

Mushroom Stuffing

Ingredients

- 4 bacon strips, diced
- 4 celery ribs, chopped
- 1 medium onion, chopped
- 1 pound fresh mushrooms, chopped
- 1 teaspoon rubbed sage
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (6 ounce) package cornbread stuffing
- 1/2 cup chopped celery leaves
- 2 tablespoons minced fresh parsley
- 4 eggs, beaten
- 2 1/2 cups chicken broth
- 1 tablespoon butter or margarine

Directions

In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towel. Drain, reserving 2 tablespoons of drippings. Sauté celery and onion in drippings until tender. Add mushrooms, sage, salt and pepper; cook and stir for 5 minutes. Remove from the heat; stir in stuffing, celery leaves, parsley and bacon; mix well. Combine eggs and broth. Add to stuffing mixture and mix well. Spread in a greased 13-in. x 9-in. x 2-in. baking dish (dish will be full). Dot with butter. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 10 minutes longer or until lightly browned.

Breakfast Upside Down Cake

Ingredients

2 tablespoons olive oil
3 large baking potatoes, peeled and diced
1/2 cup chopped red bell pepper
2 cloves garlic, chopped
1/2 cup chopped onion
salt and pepper to taste
10 slices bacon
4 eggs
1 teaspoon milk
1 cup shredded Cheddar cheese

Directions

Heat olive oil in a large skillet over medium heat. Add potatoes, red bell pepper, garlic and onion, and cook, stirring occasionally until potatoes are tender. Cover the pan with a lid for faster cooking.

Preheat the oven to 350 degrees F (175 degrees C). Line the bottom of an 8 or 9 inch cake pan with parchment paper. Set aside.

Fry bacon in a skillet over medium heat, or cook in the microwave, until crisp. Drain, crumble and set aside. Sprinkle the cheese in the bottom of the prepared pan. Sprinkle bacon crumbles evenly over the cheese. Scoop the potato mixture into the pan so it is evenly distributed. Whisk together eggs and milk with a fork, and season with a little salt and pepper. Pour evenly over the food in the pan.

Bake for 20 minutes in the preheated oven, just until the egg is set. Remove from the oven and run a knife around the outer edge. Flip onto a serving plate, and remove the parchment paper. Serve and enjoy.

Creamy Potato Leek Soup II

Ingredients

8 potatoes, peeled and cubed
4 cups chicken broth
1 pound bacon, cut into 1 inch pieces
3 leeks, sliced
1 cup heavy cream

Directions

In a large saucepan or stockpot, bring potatoes and chicken broth to a boil. Cook until potatoes are tender. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 3 tablespoons of grease and set aside. Sautee the leeks in the frying pan with the reserved bacon grease 8 to 10 minutes.

When the potatoes are tender, stir in the fried leeks, heavy cream and bacon. Stir to blend and remove from heat. Serve hot.

Potato Salad With Bacon, Olives, and Radishes

Ingredients

5 potatoes
1 pound bacon
2 stalks celery
4 small green onions
12 stuffed green olives
5 radishes
1/4 cup mayonnaise
1 tablespoon lemon juice

Directions

Wash and peel the potatoes and cut into 1/2 to 3/4 inch pieces. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender but still firm, about 10 minutes.

Slice the bacon into small pieces and cook over medium high heat in a large, deep skillet until evenly brown. Do not overcook.

Chop the celery, green onions, stuffed olives and radishes into small pieces and put into a large bowl. Add the potatoes and bacon and mix together. Add the mayonnaise and lemon juice to taste, stir, and place in the refrigerator for a few hours to chill before serving. You may want to add a few sliced hard boiled eggs on top.
ENJOY!!!

Super-Delicious Zuppa Toscana

Ingredients

1 pound bulk mild Italian sausage
1 1/4 teaspoons crushed red pepper flakes
4 slices bacon, cut into 1/2 inch pieces
1 large onion, diced
1 tablespoon minced garlic
5 (13.75 ounce) cans chicken broth
6 potato, thinly sliced
1 cup heavy cream
1/4 bunch fresh spinach, tough stems removed

Directions

Cook the Italian sausage and red pepper flakes in a Dutch oven over medium-high heat until crumbly, browned, and no longer pink, 10 to 15 minutes. Drain and set aside.

Cook the bacon in the same Dutch oven over medium heat until crisp, about 10 minutes. Drain, leaving a few tablespoons of drippings with the bacon in the bottom of the Dutch oven. Stir in the onions and garlic; cook until onions are soft and translucent, about 5 minutes.

Pour the chicken broth into the Dutch oven with the bacon and onion mixture; bring to a boil over high heat. Add the potatoes, and boil until fork tender, about 20 minutes. Reduce the heat to medium and stir in the heavy cream and the cooked sausage; heat through. Mix the spinach into the soup just before serving.

Salmon Chowder

Ingredients

2 pounds red potatoes, peeled and cubed
1 large onion, chopped
1 (49.5 fluid ounce) can chicken broth
1 pound salmon steaks, bones removed, cut into 1 inch cubes
1/2 pound bacon, cooked and crumbled
2 cups milk
1 cup half-and-half cream
1 tablespoon butter or margarine
1/2 teaspoon salt
pepper to taste

Directions

In a soup kettle or Dutch oven, bring the potatoes, onion and broth to a boil. Reduce heat; cover and cook until potatoes are tender. Add salmon and bacon; cook over medium heat until fish flakes easily with a fork. Reduce heat; stir in milk, cream, butter, salt and pepper; heat through (do not boil). Thicken if desired.

Bacon Bean Sandwiches

Ingredients

5 slices bread, lightly toasted
1 (16 ounce) can pork and beans
10 bacon strips, cooked and drained
4 slices onion, separated into rings
5 slices processed American cheese

Directions

Place toast on an ungreased baking sheet. Spread each slice with 3 tablespoons beans. Top each with two bacon strips, a few onion rings and a cheese slice. Bake at 350 degrees F for 15-20 minutes or until cheese is melted and lightly browned.

Bacon Cheese Fries

Ingredients

1 (32 ounce) package frozen French fries
1 cup shredded Cheddar cheese
1/2 cup thinly sliced green onions
1/4 cup cooked crumbled bacon
Ranch salad dressing

Directions

Cook French fries according to package directions. Place fries on a broiler-safe dish or platter. Sprinkle with cheese, onions and bacon. Broil for 1-2 minutes or until cheese is melted. Serve with ranch dressing.

Cabbage Patch Soup

Ingredients

- 1 tablespoon olive oil
- 3 tablespoons bacon bits
- 1 onion, chopped
- 1 tablespoon all-purpose flour
- 3 (14.5 ounce) cans chicken broth
- 2 cups shredded cabbage
- 1 cup sliced carrots
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 bay leaves
- 1 cup frozen green peas
- 3/4 cup sour cream

Directions

Heat the oil in a large saucepan over medium heat. Saute the bacon bits and onion in the oil for about 5 minutes, or until onion is tender. Stir in the flour to coat well, then quickly pour in the chicken broth. Stir constantly for 3 minutes, or until somewhat thickened.

Next, add the cabbage, carrots, salt, ground black pepper and bay leaf. Reduce heat to low and simmer for 20 minutes. Stir in the peas and sour cream 1 minute before serving. Allow to heat through and remove bay leaf.

Potato Soup I

Ingredients

6 potatoes, peeled and cubed
1 onion, chopped
1 carrot, grated
4 slices crisp cooked bacon,
crumbled
salt to taste
ground black pepper to taste
1 tablespoon chopped fresh
parsley
1 tablespoon margarine
1 tablespoon rendered bacon fat
4 cups milk
3 tablespoons dry potato flakes

Directions

Place potatoes and chopped onion in a deep stock pan, and add water just to cover them. Bring to a boil, and cook until tender.

Add butter or margarine, bacon bits and fat, and carrots. Stir in milk, parsley, and instant potatoes; bring to a light boil. Salt and pepper to taste. Cover, and simmer on low until you are ready to eat.

German Sauerkraut Soup

Ingredients

2 smoked ham hocks
2 yellow onions, chopped
2 cloves garlic, chopped
3 quarts water
1 pound sauerkraut, drained and rinsed
1 (15 ounce) can pinto beans, drained
1/2 pound bacon, chopped
1 cup sour cream
1 tablespoon olive oil
3 tablespoons all-purpose flour

Directions

Heat olive oil in a large skillet over medium heat. Sauté onion and garlic until tender; set aside. Put ham hocks, onion, garlic and water into a stockpot, season with pepper to taste, cover and bring to a simmer for 1 1/2 hours.

Stir the sauerkraut and beans into the soup. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon into the stockpot, reserving drippings. Stir flour into the bacon drippings to make a roux. Stir the roux into the soup. Continue to simmer the soup until thick. Remove from the heat and stir in the sour cream. Serve.

Wild Rice Chowder

Ingredients

8 bacon strips, diced
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 teaspoon salt
4 cups water
1 (14.5 ounce) can chicken broth
1 1/2 cups cooked wild rice
1 (12 ounce) can evaporated milk
8 ounces process American
cheese, cubed
2 tablespoons minced fresh
parsley

Directions

In a large saucepan, cook bacon until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 1 tablespoon drippings. Saute onion in drippings until tender. Stir in flour and salt. Gradually stir in water and broth. Bring to a boil; cook and stir for 2 minutes or until slightly thickened.

Stir in the wild rice. Reduce heat; cover and simmer for 5 minutes. Add the milk, cheese, parsley and bacon; cook and stir until heated through and cheese is melted.

Speedy Huevos Rancheros

Ingredients

8 bacon strips, diced
3 (14.5 ounce) cans Mexican
diced tomatoes
1 medium onion, chopped
1 (4 ounce) can chopped green
chilies, drained
10 eggs
1/2 cup shredded Colby cheese
Flour or corn tortillas, warmed
(optional)

Directions

In a skillet, cook bacon until crisp; drain.

Stir in tomatoes, onion and chilies. Simmer, uncovered, until the onion is tender.

With a spoon, make 10 wells in the tomato mixture; break an egg into each. Cover and cook over low heat for 15-20 minutes or until eggs are set. Sprinkle with cheese; cover and cook until the cheese is melted, about 1 minute. Serve with tortillas if desired.

Green Bean Soup

Ingredients

2 pounds fresh green beans
1 clove garlic, minced
1 sprig fresh parsley
1 pinch salt
2 slices bacon
3 tablespoons all-purpose flour
1 onion, chopped
1 cup sour cream
3 tablespoons vinegar

Directions

In a large pot over medium heat, combine green beans, garlic, parsley, salt and water to cover and cook until beans are tender.

Fry bacon until crisp, set aside. Add onion and flour to bacon grease, stirring until smooth and brown. Add some water from the beans, stirring slowly and constantly to prevent lumps.

Cook to thicken a bit, then add it to the bean soup and bring to a boil. Stir crisp bacon, sour cream and vinegar.

Bacon Mushroom Swiss Meatloaf

Ingredients

12 ounces chopped raw bacon
1 small white onion, chopped
5 button mushrooms, chopped
1 1/2 pounds extra-lean ground beef
1 egg
1/4 cup evaporated milk
6 ounces shredded Swiss cheese, divided
1/2 cup corn flake crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a skillet and cook over medium heat until the pieces are browned. Remove with a slotted spoon to paper towels. Discard all but 1 tablespoon of bacon grease. Stir in onions and mushrooms, and cook until soft. Remove from heat.

In a large bowl, stir together beef, egg, and milk. Stir in the onion and mushrooms. Mix in about 4 ounces of Swiss cheese, and all but 1 tablespoon of bacon. Stir in cornflake crumbs, and mix until well blended. Shape into a loaf, and place in a meatloaf pan.

Bake in a preheated oven for 1 hour. Drain fat, and sprinkle with remaining cheese and bacon. Return to oven, and bake until cheese is melted, about 5 minutes.

Ryan's Favorite Beans

Ingredients

6 slices bacon
1 pound ground beef
1 1/2 cups chopped onion
1 (31 ounce) can pork and beans, drained
1 (31 ounce) can pork and beans, with liquid
2 (15 ounce) cans kidney beans, drained
1 (15 ounce) can lima beans, drained
1 1/2 cups barbeque sauce
1/3 cup packed brown sugar
2 tablespoons cider vinegar
1 teaspoon liquid smoke flavoring (optional)
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a Dutch oven. Cook over medium high heat until evenly brown. Drain, crumble, and set aside. Place the ground beef and onion in the Dutch oven. Cook until beef is evenly brown and onion is tender.

Return bacon to the Dutch oven. Mix in the drained pork and beans, pork and beans with liquid, kidney beans, and lima beans. Stir in the barbeque sauce, brown sugar, vinegar, and liquid smoke. Season with salt and pepper.

Cover Dutch oven, and bake 1 hour in the preheated oven.

Spinach Floret Salad

Ingredients

4 cups torn spinach leaves
2 cups torn iceberg lettuce
1 1/2 cups broccoli florets
1 1/4 cups cauliflowerets
1 cup chow mein noodles
8 bacon strips, cooked and crumbled (optional)
2 hard-cooked eggs, sliced
2 green onions, finely chopped
3 fresh mushrooms, thinly sliced
3 radishes, sliced

DRESSING:

1 cup vegetable oil
3/4 cup sugar
1/3 cup cider vinegar
1/4 cup chopped onion
1 teaspoon salt
1 teaspoon Worcestershire sauce

Directions

In a large salad bowl, toss the first 10 ingredients. Place dressing ingredients in a blender; cover and process until combined. Serve with salad. Refrigerate leftover dressing.

Never Enough Green Bean Casserole

Ingredients

1 (10 ounce) can condensed cream of mushroom soup
3 ounces processed cheese (i.e. Velveeta®), cubed
1 tablespoon real bacon bits
1 (4 ounce) can mushroom stems and pieces, drained
2 (15 ounce) cans cut green beans, drained
1 (2.8 ounce) can French-fried onions

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Heat the undiluted cream of mushroom soup in a saucepan over medium heat. Stir in the processed cheese and bacon, and continue stirring until completely melted. Remove from the heat, stir in the mushrooms, then the green beans until evenly coated. Pour the mixture into a casserole dish, and top with the fried onions, leaving a 1 inch margin around the sides.

Bake for 25 to 30 minutes in the preheated oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown.

Mushroom Pie

Ingredients

1 tablespoon olive oil
1 (10 ounce) package fresh mushrooms, sliced
1 large onion, chopped
4 slices bacon, chopped
3/4 cup heavy cream
1 cup shredded Swiss cheese
salt and pepper to taste
1 teaspoon chopped fresh dill
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Add the mushrooms, onion and bacon; cook and stir for about 5 minutes, or until vegetables are tender. Reduce the heat to medium, and add the cream and dill; cook and stir for about 10 more minutes. Remove from the heat, and stir in the cheese.

Place one sheet of puff pastry on a well oiled baking sheet, and pour the mushroom filling over the top. Cover with the other sheet, and press the edges together to seal. Make some holes in the top with a fork. Brush the top with beaten egg.

Bake for about 40 minutes in the preheated oven, or until golden brown. Cool, then cut into squares to serve.

Grandma's Heart-Stoppin' Green Bean Soup

Ingredients

1 pound bacon, cut into 1 inch pieces
2 (15 ounce) cans green beans
3 tablespoons all-purpose flour, or as needed
2 teaspoons red wine vinegar, or to taste

Directions

In a large skillet, cook the bacon over medium heat until almost crisp. Remove bacon pieces, and set aside. Whisk flour into the bacon grease in the pan until it is thick and pasty. More or less flour may be required.

Empty the cans of beans into a large saucepan with their liquid, and add enough water to cover. Bring to a boil, and stir in the bacon and the bacon grease mixture. Reduce heat to low, and simmer for about an hour - the longer, the better. Season with vinegar to taste.

Clam Chowder Tart

Ingredients

1 (9 inch) pie shell, partially baked
48 small soft-shell clams
4 eggs
1 cup light cream
1/4 teaspoon freshly grated
nutmeg
1/2 teaspoon salt
1/8 teaspoon white pepper
4 slices bacon
2 tablespoons minced onion

Directions

Place oven rack on highest level. Preheat oven to 375 degrees F (190 degrees C).

Chop the clams finely, and reserve 1/2 cup of the liquid. Beat the eggs well, and add clam liquid, cream, nutmeg, salt, and pepper. Beat until smooth, and stir in the clams.

Fry the bacon over moderate heat until crisp, and then remove from pan. Leave a thin layer of fat in the pan, and fry the onions until clear. Scrape onions and bacon fat into the clam mixture. Crumble the bacon into mixture, then pour into mixture into pastry shell.

Bake on the top rack of preheated oven for 25 minutes, or until a toothpick inserted in center comes out clean. Serve warm.

Pap Walters' Cornbread

Ingredients

2 cups self-rising cornmeal
1/4 cup bacon fat, melted
1 pinch salt
2 eggs
1 1/3 cups buttermilk
1 cup cottage cheese

Directions

Place a 9-inch cast iron skillet into oven, and preheat oven to 450 degrees F (230 degrees C).

Mix the cornmeal, bacon fat, salt, eggs, buttermilk, and cottage cheese together in a bowl. With an oven mitt, remove the hot skillet from the oven, and spray it with cooking spray. Pour the corn bread batter into the hot skillet.

Bake in the preheated oven until the top of the corn bread is golden brown, about 20 minutes. Check after 10 minutes. Serve sliced in wedges.

Chicken Liver Appetizers

Ingredients

12 fresh chicken livers, halved
1 teaspoon garlic salt
12 slices bacon, cut in half

Directions

Preheat oven to Broil/Grill.

Sprinkle each 1/2 chicken liver with garlic salt to taste. Wrap 1/2 slice bacon around each chicken piece and fasten with a toothpick. Place on a broiling pan.

Broil for 5 to 7 minutes. Turn pieces over and broil another 5 to 7 minutes, or until chicken livers are cooked through and no longer pink inside. Serve hot.

Hoppin' John Skillet

Ingredients

2 slices lower sodium bacon
1 small onion, chopped
1 cup quick cooking brown rice
1 3/4 cups reduced sodium chicken broth
1/2 teaspoon hot pepper sauce
1 3/4 cups frozen black-eyed peas, thawed
1 large tomato, seeded, chopped
1 1/4 cups SargentoB® Shredded Reduced Sodium Mild Cheddar Cheese, divided
1/4 cup chopped parsley

Directions

Cut bacon crosswise into thin strips. Cook bacon and onion in large deep skillet over medium heat 5 minutes or until onion is tender.

Add rice; mix well. Add broth and hot pepper sauce; bring to a boil over high heat. Stir in black-eyed peas. Cover; reduce heat and simmer 10 minutes or until most of liquid is absorbed. Stir in tomato; heat through.

Remove from heat; stir in 1 cup cheese. Transfer to 4 serving plates; top with remaining cheese and parsley.

Hearty Maple Beans

Ingredients

6 bacon strips, diced
1/2 pound fully cooked kielbasa or Polish sausage, sliced
1/2 cup chopped onion
1 (16 ounce) can pork and beans
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can butter beans or lima beans, rinsed and drained
1/2 cup maple syrup
3 tablespoons white vinegar
3 tablespoons ketchup
3 tablespoons prepared mustard

Directions

In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 tablespoon drippings. In the drippings, cook the sausage and onion over medium-heat until sausage is lightly browned. Stir in the bacon and remaining ingredients. Transfer to an ungreased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly.

Fabulous Hot Five Bean Salad

Ingredients

1 pound bacon
2/3 cup white sugar
2 tablespoons cornstarch
1 1/2 teaspoons salt
1 pinch ground black pepper
3/4 cup distilled white vinegar
1/2 cup water
1 (15 ounce) can black beans,
rinsed and drained
1 (15 ounce) can kidney beans,
drained
1 (15 ounce) can green beans,
drained
1 (14.5 ounce) can wax beans,
drained
1 (15 ounce) can garbanzo beans,
drained

Directions

Cut bacon into small pieces using kitchen shears, and place in a large skillet. Cook, turning frequently, over medium high heat until evenly browned. Drain, reserving 1/4 cup drippings. Set bacon aside.

Return reserved drippings to skillet. Mix together sugar, cornstarch, and salt and pepper; blend into drippings. Stir in vinegar and water; cook and stir until boiling. Stir in drained beans. Cover, reduce heat, and simmer for 15 to 20 minutes. Stir occasionally.

Turn bean mixture into serving dish. Crumble bacon over beans.

Faken (Veggie Bacon)

Ingredients

1 (7.5 ounce) package smoked firm tofu, frozen and thawed
1 tablespoon nutritional yeast
1 tablespoon water
2 tablespoons maple syrup
1 dash liquid smoke flavoring (optional)
2 tablespoons low-sodium soy sauce
1 teaspoon onion powder
1/2 teaspoon garlic powder
2 tablespoons butter or margarine

Directions

Slice the thawed tofu into very thin slices (like bacon). In a medium bowl, stir together the yeast, water, maple syrup, liquid smoke, soy sauce, onion powder and garlic powder. Place the tofu strips into the bowl to marinate for at least 10 minutes.

Heat butter or margarine in a large skillet over medium-high heat. Quickly fry tofu strips until crisp, turning once, about 5 minutes. Drain on paper towels, and serve immediately.

Bacon-Wrapped Potatoes

Ingredients

1 small onion, thinly sliced
2 medium baking potatoes, halved lengthwise
4 bacon strips

Directions

Layer onion slices on cut side of two potato halves; top with other potato half. Wrap each potato with two bacon strips. Secure with toothpicks. Place on a lightly greased baking pan. Bake, uncovered, at 325 degrees F for 1 hour and 20 minutes or until potato is tender and bacon is crispy. Discard toothpicks.

Mushroom Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
4 ounces fresh mushrooms, sliced
1 (8 ounce) can sliced water chestnuts, drained
2 hard-cooked eggs, coarsely chopped
1/4 cup thinly sliced green onions
2 bacon strips, cooked and crumbled
DRESSING:
1/3 cup olive oil
3 tablespoons barbecue sauce
2 tablespoons sugar
2 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
1/8 teaspoon garlic powder
1/8 teaspoon onion salt
1/8 teaspoon pepper

Directions

In a large salad bowl, toss the spinach, mushrooms, water chestnuts, eggs, onions and bacon. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Drizzle over the salad; toss to coat. Serve immediately.

Creamy Bacon Cheddar Dressing

Ingredients

2 cups shredded Cheddar cheese
1 tablespoon all-purpose flour
1/4 cup heavy cream
4 slices bacon
2 cups mayonnaise
1 1/2 cups milk

Directions

In a medium saucepan over low heat, whisk together the cheese, flour and cream until melted and sauce-like. Remove from heat and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, whisk together cooled cheese sauce, bacon, mayonnaise and milk until evenly blended. Serve over fresh salads.

Country Brunch Skillet

Ingredients

6 bacon strips, diced
6 cups frozen cubed hash brown potatoes
3/4 cup chopped green pepper
1/2 cup chopped onion
1 teaspoon salt
1/4 teaspoon pepper
6 eggs
1/2 cup shredded Cheddar cheese

Directions

In a large skillet over medium heat, cook bacon until crisp. Remove bacon; crumble and set aside. Drain, reserving 2 tablespoons of drippings. Add potatoes, green pepper, onion, salt and pepper to drippings; cook and stir for 2 minutes. Cover and cook, stirring occasionally, until potatoes are browned and tender, about 15 minutes. Make six wells in the potato mixture; break one egg into each well. Cover and cook on low heat for 8-10 minutes or until eggs are completely set. Sprinkle with cheese and bacon.

Stuffed Beets

Ingredients

4 large beets
1 (12 ounce) package bacon
1/2 cup shredded Gruyere cheese
1/4 cup grated Parmesan cheese
1/4 cup sour cream
2 tablespoons chopped garlic
1 teaspoon garlic salt
ground black pepper to taste

Directions

Place the beets into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender and skin slides off, about 20 minutes. Drain and allow to cool, then remove skin, and cut off roots and stems so that both ends are flat. Scoop out the inside of the beets using a melon baller or spoon, leaving about 1/4-inch on the sides and bottom. Set the hollowed beet cups aside.

While the beets are cooking, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, then crumble.

Preheat an oven to 350 degrees F (175 degrees C).

Dice the remaining chunks of beets, and place in a large bowl. Mix in the Gruyere cheese, Parmesan cheese, sour cream, crumbled bacon, garlic, garlic salt, and pepper until well combined. Gently fill each beet cup with the cheese mixture. Place filled beets in a shallow baking dish.

Bake in the preheated oven until the cheese melts and is heated through, 20 to 30 minutes.

Chicken and Bacon Fajitas

Ingredients

3 boneless, skinless chicken breast halves
salt to taste
3 slices peppered bacon, diced
1/2 cup chopped onion
1 chopped green bell pepper
1 chopped red bell pepper
1 1/2 cups chopped mushrooms
1 cup cherry tomatoes, cut in half
3/4 cup chopped cilantro
8 large flour tortillas (burrito size), warmed to soften

Directions

Heat a large skillet over medium-high heat. Cook the chicken breasts until the outside is golden brown, and the juices run clear. Salt the breasts to taste, then set aside.

Cook the bacon in the hot skillet until it begins to release some oil. Stir in the onion, and bell peppers; cook until the bacon is crispy and the onions are translucent. Stir in the tomatoes and mushrooms, and continue cooking until the mushrooms have softened.

Slice the cooked chicken breasts into bite-sized pieces, then add to the skillet along with the cilantro. Stir to combine, and cook for a minute to reheat. Spoon into warmed tortillas to serve.

Amy's Triple Decker Turkey Bacon Sandwich

Ingredients

2 slices white bread
1/4 cup mayonnaise
3 lettuce leaves
1 tomato, thinly sliced
3 slices turkey bacon
3 slices Cheddar cheese

Directions

Toast the bread slices.

Spread a thin layer of mayonnaise on each slice. Layer bottom slice with lettuce, tomato, turkey bacon, and cheese. Spread another thin layer of mayonnaise on the cheese; repeat layers twice. Top with second slice of bread. Heat in microwave for 45 seconds to 1 minute, or until cheese is melted.

Zesty Potato Salad

Ingredients

2 pounds red potatoes
1/2 cup mayonnaise
1/2 cup sour cream
2 tablespoons prepared horseradish
1 tablespoon chopped fresh parsley
3/4 teaspoon salt
1/2 teaspoon pepper
3 bacon strips, cooked and crumbled
4 hard-cooked eggs, chopped
2 green onions, sliced

Directions

Place potatoes in a large saucepan and cover with water. Add 1/4 teaspoon salt. Bring to a boil. Reduce heat; cover and cook for 20 minutes or until tender. Drain and cool. Cut potatoes into cubes.

In a large bowl, combine the mayonnaise, sour cream, horseradish, parsley, pepper and remaining salt. Stir in the potatoes, bacon, eggs and onions. Cover and refrigerate up to 24 hours.

Spinach and Blue Cheese Soup

Ingredients

6 tablespoons margarine
2 cups chopped onion
1 cup all-purpose flour
12 cups chicken broth
4 cups milk
8 ounces blue cheese, crumbled
2 (10 ounce) packages frozen
chopped spinach
1 cup heavy cream
salt to taste
ground cayenne pepper to taste
1 pound bacon

Directions

In a large pot over medium heat, combine the butter or margarine and the onions. Saute for about 3 minutes. Add flour and stir well until mixed. Add broth, raise heat to high and bring to a boil. Whisk mixture to keep flour from clumping.

Add milk, reduce heat to medium and simmer for about 5 minutes. Add the blue cheese and stir until blended, then add the spinach and cook 3 more minutes. Add the cream, bring just to a boil, turn off heat and stir well. Add salt and cayenne pepper to taste.

Allow to cool and puree in a food processor or blender a little at a time. Ladle into individual bowls and sprinkle with the bacon. (Note: to serve cold, omit the bacon and add a little freshly squeezed lemon juice.)

Bacon Chestnuts

Ingredients

1 pound thick cut bacon
1 (8 ounce) can water chestnuts

Directions

Slice bacon in half; wrap one piece bacon around one chestnut. Skewer with toothpick to hold in place.

Broil in toaster or conventional oven, turning frequently, until the bacon is evenly cooked. Serve warm.

Bella's Brussels Sprouts with Bacon

Ingredients

1/2 pound bacon, diced
1 tablespoon extra-virgin olive oil
2 teaspoons butter
1/4 onion, diced
2 cloves garlic, minced
salt and black pepper to taste
1/2 cup balsamic vinegar
1 1/2 pounds Brussels sprouts,
trimmed and cut in half
2 cups chicken stock

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, but not crispy, about 10 minutes. Remove the bacon with a slotted spoon, leaving the grease in the skillet. Pour off all but 2 tablespoons of the bacon grease and stir in the olive oil, butter, onion, and garlic. Season with salt and pepper. Cook and stir until the onion softens and the garlic lightly browns, 5 to 7 minutes.

Stir in the balsamic vinegar and bring to a simmer; cook until the liquid has reduced by 1/3. Add the reserved bacon, the halved Brussels sprouts, and the chicken stock. Stir, then bring to a boil over high heat. Reduce heat to medium-low, and simmer until the Brussels sprouts are tender, yet still slightly firm, about 10 minutes.

Broccoli Salad II

Ingredients

5 cups fresh chopped broccoli
1 pound bacon - cooked and crumbled
1 cup raisins
1 cup mayonnaise
1/2 cup white sugar
2 tablespoons white wine vinegar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside.

In a large bowl, combine the broccoli, bacon and raisins.

Whisk together the mayonnaise, sugar and vinegar. Pour dressing over broccoli mixture, toss and refrigerate.

Spinach-Gorgonzola Salad

Ingredients

1/3 cup balsamic vinegar
2/3 cup extra virgin olive oil
2 tablespoons Dijon mustard
salt and pepper to taste

1/4 cup pine nuts
1 pound thickly sliced honey-smoked bacon
2 bunches baby spinach leaves
1/4 cup crumbled Gorgonzola cheese
1 medium red onion, quartered and thinly sliced

Directions

In a small bowl, whisk together the balsamic vinegar, olive oil, mustard, salt and pepper to make the dressing. Set aside.

Place the pine nuts in a dry skillet over medium heat. Cook and stir for a few minutes, just until they are fragrant and lightly toasted. Set aside to cool.

Cook bacon in a large skillet over medium-high heat until evenly browned and crisp. Remove bacon to paper towels to drain. Reserve a thin layer of bacon grease in the pan. Stir in about 1/4 cup of the dressing, and turn the heat to medium. Add the onions; cook, stirring occasionally, until caramelized, about 20 minutes.

Reduce the heat to low, and crumble the bacon into the pan. Stir in the remaining dressing, and heat through.

Place the spinach in a large bowl. Pour the warmed dressing with bacon and onion over the spinach, then sprinkle with pine nuts and gorgonzola cheese.

Blazing Brisket

Ingredients

5 pounds beef brisket
2 pounds sliced bacon
5 cups brewed coffee
1/4 cup salt
1 cup butter
1/2 cup minced garlic
1/2 cup shortening
1 pound fatback, sliced into small rectangles
2 sweet potatoes, quartered
1 cup olive oil
2 1/2 tablespoons prepared horseradish

Directions

Wrap the brisket entirely in bacon slices, and place into a large glass baking dish. Mix together the coffee and salt. Pour the coffee mixture over the brisket, cover, and marinate in the refrigerator overnight.

In a saucepan over low heat, combine the butter and minced garlic. Cook stirring occasionally until butter is melted, and has turned golden. Spread all of the shortening onto the inside of a roasting pan. Place the brisket in the pan with one cup of the coffee marinade. Lay slices of the fatback over the roast. Place sweet potatoes around the perimeter of the roasting pan. Pour the garlic butter over the roast and potatoes. Let stand for 1 hour. Preheat the oven to 325 degrees F (165 degrees C)

Cover the roasting pan with aluminum foil, and bake for 4 hours in the preheated oven. The internal temperature of the roast should be at least 145 degrees F (62 degrees C) when taken with a meat thermometer. Let stand for 10 minutes before slicing.

While you wait for the roast, stir together the olive oil and horseradish in a small saucepan. Cook over low heat for at least half an hour, then pour into a small bowl. This is the dipping sauce for the brisket.

Summer Squash Chicken Alfredo

Ingredients

2 skinless, boneless chicken breast halves
2 tablespoons garlic, minced
1 (8 ounce) package uncooked rigatoni pasta
6 slices bacon
1 tablespoon vegetable oil
1 small zucchini, sliced
1 small yellow squash, sliced
1 cup Alfredo sauce
1/4 cup milk
6 sun-dried tomatoes, softened and chopped
3 tablespoons Parmesan cheese
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Place the chicken in the prepared baking dish, and coat with the garlic. Bake 25 minutes, or until chicken juices run clear. Cool and chop.

Bring a large pot of lightly salted water to a boil. Place the rigatoni in the pot, cook 10 minutes, until al dente, and drain.

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Heat the oil in a skillet over medium heat, and saute the zucchini and yellow squash until tender and lightly browned.

In a small bowl, mix the Alfredo sauce and milk. Serve chicken over the cooked pasta. Pour Alfredo sauce over the chicken. Top with zucchini and squash. Sprinkle with sun-dried tomatoes, bacon, Parmesan cheese, and almonds.

Clams Casino II

Ingredients

4 tablespoons butter
1 tablespoon chopped pimento peppers
2 tablespoons finely chopped shallots
1 pinch ground black pepper
seasoning salt to taste
3 slices bacon
24 small clams

Directions

In a small bowl, mix together butter, pimento peppers, shallots, ground black pepper and seasoning salt. Form the mixture into a ball shape, and securely wrap with plastic wrap. Place in the freezer approximately 30 minutes, until firm but not solid.

Place bacon in a large, deep skillet. Cook over medium high heat until browned but still tender. Drain and cut each slice into 8 pieces. Bring a medium pot of lightly salted water to a boil. Add clams and cook for 15 to 20 seconds or until open; drain and rinse.

Preheat the broiler.

Arrange clams on a medium baking sheet. Top each with 1 piece of bacon. Distribute equal portions of the butter mixture onto each clam atop the bacon.

Checking often to avoid burning, broil the clams 2 to 3 minutes, until the butter mixture has melted and bacon is crisp.

Water Chestnut Wraparounds

Ingredients

1/4 cup shoyu (soy and wheat soy sauce)
2 tablespoons white sugar
2 (5 ounce) cans water chestnuts, drained
10 slices bacon, cut in half

Directions

Combine shoyu sauce and sugar. Stir in water chestnuts. Marinate chestnuts overnight.

Wrap bacon slice around each chestnut. Fasten with a wooden pick. Place on a rack in shallow baking pan.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes. Serve hot.

Glenda's Mandarin Orange Salad

Ingredients

Dressing

1 onion, minced
2/3 cup white sugar
1 tablespoon dry mustard
1 teaspoon celery seed
1 teaspoon black pepper
1/2 cup distilled white vinegar
1/2 cup olive oil

Salad

1 head romaine lettuce, chopped
1 (10 ounce) can mandarin
oranges, drained
5 ounces fresh mushrooms, sliced
3 tablespoons slivered almonds
3 tablespoons crumbled cooked
bacon

Directions

Place the onion, sugar, mustard, celery seed, and black pepper into a small bowl. Pour in the vinegar, and stir until the sugar has dissolved. Whisk in the olive oil until the dressing is thick. Cover, and refrigerate at least 3 hours.

To make the salad, toss the lettuce, oranges, mushrooms, almonds, and bacon together in a large bowl. Drizzle with the dressing, and toss again to coat.

Hamburger Salad

Ingredients

1 pound ground beef
1 pound bacon
1 cup chopped onion
1/2 cup ketchup
2 tablespoons white vinegar
3/4 cup brown sugar
1/2 cup white sugar
1 teaspoon mustard powder
1 (15 ounce) can baked beans
with pork
3 (15 ounce) cans pinto beans,
drained

Directions

Fry the bacon in a large skillet over medium heat until crisp, turning as needed. Remove to paper towels and drain off the grease from the skillet . Crumble the ground beef into the same skillet; cook and stir over medium heat until evenly browned. Add the onions and cook just until wilted.

Transfer the beef, onions and bacon to a slow cooker, crumbling the bacon as you put it in. Pour in the baked beans and pinto beans. Stir in the ketchup, vinegar, brown sugar, white sugar and mustard powder. Cover and heat on Low setting for 5 to 6 hours before serving.

Caribbean Nachos

Ingredients

1 (16 ounce) package multigrain tortilla chips
1 red bell pepper, diced
1 orange bell pepper, diced
1 bunch green onions, chopped
1 avocado - peeled, pitted, and diced
1/2 pineapple, peeled and cut into 1/2-inch dice
8 thick slices bacon
3/4 cup Caribbean jerk marinade
1 pound cooked shrimp, peeled and deveined
1/2 pound shredded Monterey Jack cheese
1 bunch fresh cilantro, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C).

Layer the chips on a tray or cookie sheet. Arrange the red pepper, orange pepper, onion, avocado, and pineapple on top of the chips.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly crisp; drain on a plate lined with paper towels. Chop the bacon and sprinkle over the nachos.

Pour the jerk marinade into a saucepan over medium heat. Cook, stirring continually, until the marinade reduces to a thick sticky consistency, about 3 minutes. Add the shrimp and stir to coat; cook until the shrimp are hot. Scatter the shrimp over the nachos; top with Monterrey Jack cheese and cilantro.

Place the nachos in the oven until the cheese is melted, about 7 minutes.

Hearty Bean Chowder

Ingredients

6 slices bacon
1/8 cup all-purpose flour
2 onions, chopped
2 stalks celery, chopped
1/2 tablespoon sesame oil
2 carrots, chopped
5 cloves garlic, minced
2 cups water
3 (15 ounce) cans white beans, drained
1 (15 ounce) can black beans, undrained
1/4 teaspoon ground cayenne pepper
1 pinch ground black pepper
salt to taste

Directions

In a large pot over medium high heat, saute the bacon until crisp. Remove the bacon and some of the fat; drain and set aside. Keep about 2 tablespoons of fat in the pot, add the flour and stir well to form a roux. Heat the roux until it is a dark brownish color, about 5 minutes.

Add the onions, celery, sesame oil and carrots to the roux and saute for 2 minutes, stirring well. Add the garlic and heat for 2 more minutes. Add the water and stir well. Finally, add the white beans, black beans, cayenne pepper to taste and ground black pepper to taste.

Bring to a boil, reduce heat to medium low and simmer for 2 hours, or until the vegetables and beans are tender and the soup is the consistency you want. If the veggies aren't tender but its too thick, you can always add more water. Return the bacon to the soup and season with salt to taste.

Chicken Breast Stuffed with Spinach Blue Cheese

Ingredients

8 slices bacon
4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup crumbled blue cheese
2 tablespoons all-purpose flour
1/8 teaspoon ground black pepper
1/4 teaspoon salt
2 tablespoons olive oil

Directions

Cook bacon until crisp. I prefer to use an indoor grill. Bacon can also be cooked in a skillet over medium-high heat, or the microwave at about 1 minute per slice. Drain on paper towels, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the spinach and blue cheese. Crumble in the bacon, and stir to distribute.

Lay the chicken breast halves out on a clean surface, and distribute the spinach mixture evenly onto the centers of them. Fold the chicken over the filling, and secure with toothpicks. Stir together the flour, salt and pepper on a dinner plate. Roll the chicken in the flour to coat.

Heat the oil in a skillet over medium-high heat. Quickly brown each piece of chicken on top and bottom. Remove to a lightly greased baking dish, and cover with a lid or aluminum foil.

Bake for 30 minutes in the preheated oven, until chicken juices run clear, and filling is hot.

Calico Bean Casserole

Ingredients

1 (15 ounce) can kidney beans,
undrained
1 (16 ounce) can baked beans
with pork
1 (15 ounce) can butter beans,
undrained
1/2 cup ketchup
2 teaspoons white vinegar
1 tablespoon dry mustard
3/4 cup packed brown sugar
1 pound lean ground beef
4 ounces bacon, chopped
1/2 cup chopped onion
salt to taste
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, fry the ground beef, bacon and onion together until ground beef is no longer pink. Drain fat.

In a large mixing bowl, combine the kidney beans, baked beans with pork and butter beans. Stir in the ketchup, white vinegar, dry mustard, brown sugar and cook beef mixture. Mix thoroughly, adding salt and pepper to taste.

Pour the bean and meat mixture into a 9x13 inch baking dish. Bake in preheated oven for 30 to 40 minutes.

Romaine and Mandarin Orange Salad with Poppy

Ingredients

6 slices bacon
1/3 cup apple cider vinegar
3/4 cup white sugar
1/2 red onion, coarsely chopped
1/2 teaspoon dry mustard powder
1/4 teaspoon salt
1/2 cup vegetable oil
1 teaspoon poppy seeds
10 cups torn romaine lettuce
leaves
1 (10 ounce) can mandarin orange
segments, drained
1/4 cup toasted slivered almonds

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place vinegar, sugar, red onion, mustard powder, and salt into the bowl of a blender. Cover, and puree on high until smooth. Reduce blender speed to medium-low; slowly pour in the vegetable oil and blend until incorporated and the dressing is creamy. Stir in the poppy seeds and set aside.

To serve, toss the romaine in a large bowl with the crumbled bacon, Mandarin oranges, and enough dressing to moisten. Place onto salad plates and sprinkle with toasted almonds.

Dad's Cheesy Bacon Wrapped Meat Loaf

Ingredients

2 pounds ground beef
2 eggs
2 tablespoons ketchup
1 cup dry bread crumbs
1 tablespoon Parmesan cheese
1 teaspoon garlic powder
1/2 teaspoon kosher salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon ground black pepper
1 small yellow onion, diced
6 slices bacon
8 ounces sharp Cheddar cheese, cut into quarters
1 tablespoon ketchup

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine ground beef, eggs and 2 tablespoons of ketchup in a large bowl. Mix well, then add bread crumbs, Parmesan cheese, garlic powder, salt, oregano, basil, pepper, and onion. Set mixture aside. Line the bottom of a 9x13 inch pan with bacon, widthwise. Place half of the meat mixture across the top of the bacon. Lay 3 of the 4 pieces of Cheddar cheese across the center of the meat, lengthwise. Cover the cheese with the second half of the meat mixture and mold the meat into a loaf shape. Pull the ends of the bacon up and around the loaf. Spread 1 tablespoon of ketchup thinly over the loaf.

Bake in the preheated oven until no longer pink in the center, about 60 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Remove from the oven.

Cut the final piece of Cheddar cheese into slices and place on top of the meat loaf. Return the meat loaf to the oven and continue baking until the cheese is melted, about 5 minutes. Remove from the oven and allow the meat loaf to rest for 5 minutes before serving.

Rich Macaroni and Tomato Bake

Ingredients

1 1/2 cups macaroni
2 slices bacon, chopped
1 1/2 cups pasta sauce
1/2 teaspoon ground black pepper
3 eggs, beaten
1/2 cup heavy cream
1/2 cup milk
1 pinch ground nutmeg
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook bacon until crisp. Stir in pasta sauce, black pepper and cooked pasta. Spread mixture in prepared dish.

In a medium bowl, combine eggs, cream, milk and nutmeg and stir until smooth. Pour gently over macaroni mixture. Sprinkle with mozzarella.

Bake in preheated oven 30 minutes, until set and golden brown.

Okra and Tomatoes II

Ingredients

1 pound fresh okra
1 quart white vinegar
3 slices bacon
1 large onion, coarsely chopped
3 green chile peppers, seeded and chopped
5 roma (plum) tomatoes - peeled, seeded and chopped
salt to taste
ground black pepper to taste

Directions

Place the okra in a bowl with the vinegar, and soak 30 minutes. Drain, rinse, and cut into 1/2 inch slices.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, reserving drippings in skillet. Break bacon into large pieces, and set aside.

Place the onion and green chile peppers in the skillet with the bacon drippings, and cook 3 minutes over medium heat. Mix in the tomatoes, and cook 1 minute. Mix in the okra, and return bacon to skillet. Season with salt and pepper. Pour in enough water to cover. Reduce heat to low, cover skillet, and simmer 40 minutes, or until okra is tender. Serve hot.

Bacon Cheeseburger Cake

Ingredients

- 1 (18.25 ounce) package yellow cake mix
- 1 (13 ounce) package brownie mix
- 2 (12 fluid ounce) cans vanilla frosting
- yellow food coloring
- red food coloring
- 3 vanilla wafer cookies
- 1 large roll of red fruit leather
- 4 caramels, with stripes
- 8 yellow chewy fruit-flavored candy squares
- 1 (16 ounce) container chocolate frosting
- 1 large roll of green fruit leather
- 2 teaspoons sesame seeds

Directions

Preheat oven according to instructions on cake mix box; prepare mix. Grease and flour a 9 inch pan, and a shallow metal bowl at least 9 inches in diameter. Fill the 9 inch cake pan 2/3 full with cake batter; pour the remaining batter into the prepared metal bowl (this will be the top of your "bun"). Bake according to directions, remove from pans, and cool on a wire rack.

Grease and flour a 9 inch pan. Prepare brownie batter, and bake according to instructions on box. Remove from pan, and cool on a wire rack. Shave off the sharp edges of the brownie, making it resemble a hamburger patty.

Place 1/4 cups of vanilla frosting in a heavy duty plastic sandwich bag, and color with yellow food coloring to make your mustard. Repeat a second time using the red food coloring to make your ketchup. Place remaining frosting in a bowl, and color with a mix of red and yellow food coloring until you arrive at the color of a hamburger bun.

Cut the cookies in half and wrap with pieces of red fruit leather to create your tomatoes. Unwrap the caramels, and heat in microwave for 10 to 15 seconds to slightly soften. Roll the caramels individually between sheets of waxed paper to create bacon strips. Microwave the chewy fruit-flavored candy squares, place together, and roll between sheets of waxed paper to create your cheese slice; trim into a square shape.

To assemble, place bottom bun on your serving dish, and spread with some of the hamburger bun frosting. Place brownie on top of this, and spread it with chocolate frosting. Decorate edges with the tomatoes, bacon, cheese, mustard, and ketchup; use the green fruit leather as lettuce. Place top bun over this and spread with the remaining hamburger bun frosting; sprinkle with sesame seeds.

Barley Broccoli Soup

Ingredients

3 cups water
3 beef bouillon cubes
1/2 cup medium pearl barley
2 cups chopped fresh broccoli,
cooked and chilled
4 cups milk
5 slices American cheese
1/4 teaspoon ground nutmeg
1/4 teaspoon pepper
4 bacon strips, cooked and
crumbled

Directions

In a saucepan, bring water, bouillon and barley to a boil. Reduce heat; cover and simmer for 50-60 minutes or until barley is tender and nearly all liquid is absorbed. Stir often but do not drain. Add broccoli or asparagus. Stir in milk, cheese, nutmeg and pepper. Add bacon if desired. Heat through, stirring often, until soup is hot and cheese is melted.

Hawaiian Shrimp

Ingredients

2 pounds medium shrimp, peeled and deveined
2 (20 ounce) cans pineapple chunks, juice reserved
1/2 pound bacon slices, cut into 2 inch pieces
2 large red bell peppers, chopped
1/2 pound fresh mushrooms, stems removed
2 cups cherry tomatoes
1 cup sweet and sour sauce
skewers

Directions

Preheat grill for high heat.

Thread shrimp, pineapple, bacon, red bell peppers, mushroom caps, and cherry tomatoes on skewers, alternating ingredients. Place in a shallow baking dish. In a small bowl, mix sweet and sour sauce with reserved pineapple juice. Reserve a small amount for basting. Pour remaining sauce over skewers.

Lightly oil grill grate. Cook kabobs on preheated grill for 6 to 8 minutes, or until opaque, basting often with reserved sauce.

Dick and Red's Bacon Clam Dip

Ingredients

6 slices bacon
2 (8 ounce) packages cream cheese, softened
2 (6.5 ounce) cans minced clams
10 drops hot pepper sauce (e.g. Tabasco[®]), or to taste
1/2 teaspoon Worcestershire sauce
1 tablespoon lemon juice

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until crisp. Drain, crumble and set aside.

In a medium bowl, stir cream cheese until smooth. Stir one can of clams with juice into the cream cheese. Drain the other can, reserving the juice, and stir those clams in as well. Mix in the hot pepper sauce, Worcestershire sauce, and lemon juice. Stir in crumbled bacon. Cover and refrigerate dip and reserved clam juice for one hour.

Remove dip from the refrigerator, and stir in just enough of the reserved clam juice to make the dip soft enough to dip a chip into.

Stuffed Mushrooms with Spinach

Ingredients

2 tablespoons butter
5 slices bacon
1 (10 ounce) package frozen
chopped spinach
12 large mushrooms
3 tablespoons butter
2 tablespoons finely chopped
onion
2 cloves garlic, peeled and
minced
3/8 cup heavy cream
1/4 cup grated Parmesan cheese
salt and pepper to taste
2 tablespoons butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13 inch baking dish with 2 tablespoons butter.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place frozen spinach in a medium saucepan with 1/4 cup water. Bring water to a boil, then reduce heat to medium and cook spinach covered 10 minutes. Uncover and stir. Remove from heat and drain.

Remove stems from mushrooms. Arrange caps in the baking dish. Finely chop stems.

Melt 3 tablespoons butter in a medium saucepan over medium heat, and mix in onion and garlic. Cook 5 minutes, or until tender, then mix in bacon, spinach, chopped mushroom stems and heavy cream. Bring cream to a boil. Remove from heat and mix in Parmesan cheese, salt and pepper.

Stuff mushroom caps generously with the mixture. Drizzle with 2 tablespoons melted butter. Bake in the preheated oven 30 minutes until lightly browned.

Creamy Tuscan Bean and Chicken Soup

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
2 cups water
1 (15 ounce) can white kidney beans (cannellini), rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
2 cups cubed cooked chicken
1/4 cup bacon bits
3 ounces fresh baby spinach leaves
Olive oil
Grated Parmesan cheese

Directions

Heat the soup, water, beans, tomatoes, chicken and bacon in a 3-quart saucepan over medium-high heat to a boil.

Stir in the spinach. Cook for 5 minutes or until the spinach is wilted. Serve the soup with a drizzle of oil and sprinkle with the cheese.

Bacon Spaghetti

Ingredients

1 pound bacon
1 pound spaghetti
3 cloves garlic, minced
5 tablespoons olive oil
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

Cook bacon until crispy. Drain well. Crumble.

Prepare spaghetti according to package directions.

Process garlic cloves through a garlic press, and combine with olive oil. Toss spaghetti, bacon, garlic/olive oil. Season with salt and pepper to taste. Sprinkle with Parmesan cheese.

Charleston Breakfast Casserole

Ingredients

12 slices bacon
1/4 cup butter, melted
3 cups croutons
2 cups grated Cheddar cheese
6 eggs
1 3/4 cups milk
1 bell pepper (any color), diced
1 tablespoon prepared mustard
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 325 degrees F (165 degrees C).

Melt butter in the microwave, or in a small pan on the stove over low heat. Spray a 9x12 inch baking dish with vegetable spray. Place croutons in the bottom of the dish, and drizzle with melted butter. Sprinkle with grated Cheddar cheese.

Crack the eggs into a bowl, whisking to break up the yolks. Add milk, peppers, mustard, salt, and pepper, and beat until well-combined. Pour over the croutons and cheese, and sprinkle with crumbled bacon.

Bake in the preheated oven for 40 minutes. Remove from oven and allow to stand 10 minutes before serving.

Wild Rice Zoop

Ingredients

1 cup wild rice
3 cups chicken broth
1 pound bacon, cut into small pieces
1 onion, chopped
1 pint half-and-half cream
1 cup canned mushrooms, drained
2 (10.75 ounce) cans condensed cream of potato soup
1 (5 ounce) jar processed cheese spread
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Place wild rice and 3 cups broth or water in casserole dish. Bake, covered, for 1.5-2 hours. Should make 3 cups cooked rice.

Fry bacon until crisp. Drain off most of the grease and saute onion in remaining grease. Add half & half, mushrooms, potato soup, cooked wild rice, cheese, and 2 cups water. Heat thoroughly over low heat.

Beer Cheese Soup II

Ingredients

1 tablespoon margarine
1/2 cup chopped onion
1/2 teaspoon minced garlic
1 teaspoon Worcestershire sauce
1 (12 fluid ounce) can or bottle
light beer
1 (14.5 ounce) can chicken broth
3 tablespoons cornstarch
2 cups half-and-half
2 cups shredded sharp Cheddar
cheese

Directions

Melt the butter or margarine in a 4 1/2 quart soup pot over medium heat. Add the onion, garlic and Worcestershire sauce and stir well. Add the beer and raise the heat to high and boil for 3 minutes to evaporate the alcohol. Add the chicken broth and bring the soup back to a boil. Lower the heat to medium-low and simmer.

Combine the cornstarch with 3 tablespoons water and stir until smooth. Set aside.

Add the half-and-half and shredded cheese to the soup. Stir constantly until the cheese melts. Then stir in the cornstarch mixture. Stir constantly until the soup is thick, about 2 minutes. Serve garnished with bacon bits.

Irish Breakfast

Ingredients

6 thick slices bacon
2 tablespoons butter or margarine
4 eggs
2 small tomatoes, sliced
2 cups whole mushrooms
4 slices prepared soda bread

Directions

Lay the bacon slices in a single layer in a large skillet. Fry over medium heat until it begins to get tinged with brown. Fry on both sides. Remove from pan, but save grease.

Melt butter in skillet. Crack eggs into pan, being careful not to break yolks. Place tomato slices, mushrooms, and bread in pan. Fry gently, stirring mushrooms and tomatoes occasionally. Keep everything separate. Turn bread over to brown on both sides.

When egg whites are set, but yolks are still runny, dish half of everything onto each of 2 warmed plates, and serve immediately.

Venison and Beans

Ingredients

1 1/2 pounds ground venison
1 medium onion, chopped
1 (16 ounce) can pork and beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can great northern beans, rinsed and drained
1 cup ketchup
1/3 cup packed brown sugar
6 bacon strips, cooked and crumbled
2 tablespoons white vinegar
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon ground mustard

Directions

In a large skillet, cook venison and onion over medium heat until meat is no longer pink; drain. Stir in remaining ingredients. Transfer to a 2-qt. baking dish. Cover and bake at 350 degrees F for 35-40 minutes or until heated through.

Southern Style Holiday Greens

Ingredients

3 bunches fresh mustard greens
3 bunches fresh turnip greens
1/4 cup butter
1/2 cup dill pickle juice
5 slices bacon
1/3 cup sliced onion
salt and pepper to taste

Directions

Rinse the mustard and turnip greens thoroughly to remove gritty dirt, and place in a 12 quart pot with 8 cups of water. Add the butter, pickle juice, bacon and onion, and bring to a rolling boil. Continue cooking at a full boil for 20 minutes, then reduce the heat to low, and simmer for an additional 30 minutes, until tender. Taste and season with salt and pepper.

Quick Brussels and Bacon

Ingredients

6 slices bacon
1/2 tablespoon olive oil
3 shallots, chopped
1 (16 ounce) package frozen
Brussels sprouts, thawed and
halved

Directions

Cook the bacon in a large skillet over medium-high heat until crisp; drain on paper towels and crumble.

Heat the olive oil in a large skillet over medium-high heat. Cook and stir the onion in the oil until soft; stir in the bacon and cook until bacon is heated through. Add the Brussels sprouts; cook and stir until the sprouts are browned, 7 to 10 minutes.

Tomato-Bacon Gravy

Ingredients

5 slices bacon
3 tablespoons vegetable oil
2 tablespoons all-purpose flour
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes

Directions

Place the bacon in a large, deep skillet and cook over medium heat, turning occasionally, until evenly browned and crisp, about 15 minutes. Remove the bacon to cool, leaving the drippings in the skillet.

Stir the vegetable oil and flour into the bacon drippings. Cook and stir until the flour has turned nearly as brown as the bacon, about 5 minutes. Stir in the onions and cook until the onions soften and turn translucent, about 5 minutes; stir in the stewed tomatoes, breaking them apart with your spoon. Crumble the cooked bacon into the tomatoes and bring to a simmer. Reduce heat to medium-low and simmer until the gravy has reduced to your desired thickness, about 10 minutes.

Hot Bean Dish

Ingredients

1 (16 ounce) can baked beans
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15.5 ounce) can butter beans,
rinsed and drained
1 (15 ounce) can lima beans,
rinsed and drained
1 (2 ounce) jar diced pimientos,
drained
8 bacon strips, cooked and
crumbled
1/2 cup ketchup
1/4 cup chopped onion
2 tablespoons chopped green
pepper
1 tablespoon Worcestershire
sauce
1 teaspoon ground mustard
1 (3 ounce) package cream
cheese, cut into cubes

Directions

In a bowl, combine the first 11 ingredients; pour into a greased 2 -1/2-qt. baking dish. Cover and bake at 350 degrees F for 40 minutes. Stir in cream cheese. Bake, uncovered, 10-15 minutes longer, stirring several times, or until cheese is melted.

Chicken and Corn Chowder with Thyme

Ingredients

6 slices bacon, diced
4 green onions, chopped
1 onion, chopped
2 (14.5 ounce) cans chicken broth
2 large potatoes, diced
4 cups frozen corn kernels
4 skinless, boneless chicken breast halves - cut into cubes
3 tablespoons chopped fresh thyme
2 cups half-and-half
salt to taste
ground black pepper to taste

Directions

In a large pot, cook bacon until crisp. Remove bacon from the pan, and set aside. Drain all but 3 tablespoons of the bacon fat from the pan.

Saute the onions in the bacon fat. Add broth and the potato to the pot. Cover, and simmer for 10 minutes.

Add corn, chicken, and thyme. Cover. Simmer until the chicken is cooked and the vegetables are tender, about 15 minutes.

Stir half and half into the soup, and simmer for 2 minutes. Season with salt and pepper to taste. Ladle into bowls, and sprinkle with the bacon and scallions. Serve.

Bacon Olive Wraps

Ingredients

10 slices white bread, crusts trimmed
1 (16 ounce) jar processed cheese sauce
1 (5 ounce) jar pitted green olives, chopped
1 pound sliced bacon, cut in half

Directions

Preheat the broiler

Cut bread into thirds. Spread each third with processed cheese sauce. Sprinkle with olives. Roll thirds jelly-roll fashion. Wrap each with half a strip of bacon, securing with toothpicks. Arrange wrapped bread rolls in a single layer on a large baking sheet.

Broil, checking frequently, until bacon is evenly browned and has reached desired crispness, about 5 minutes.

Ragu Bolognese

Ingredients

1/2 cup extra virgin olive oil
1/2 cup butter
1 cup minced onion
1/2 cup minced celery
1/4 cup minced carrot
1 pound ground veal
1 pound ground pork
1/2 pound ground beef
1/4 cup finely chopped pancetta
bacon
1/2 cup milk
2 cups tomato sauce
2 cups beef broth

Directions

Heat olive oil and butter in a large saucepan over medium heat. Saute onion, celery and carrots until soft. Add veal, pork, beef and pancetta, and cook until evenly brown, 15 to 20 minutes. Pour in milk, and cook until liquid has evaporated, about 15 minutes. Stir in tomato sauce and beef broth. Cover, and simmer 2 1/2 hours.

Baked Potato Salad II

Ingredients

8 potatoes
1/2 pound bacon
1/4 cup chopped onion
1 cup mayonnaise
1 pound processed American cheese, cubed
salt and pepper to taste
1/2 cup pitted and sliced green olives

Directions

Preheat oven to 350 degrees F (175 degrees C).

Add whole potatoes to large pot of boiling, salted water. Boil for 20 minutes, or until tender. Remove potatoes from the water and set aside to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Peel and cube cooled potatoes, and transfer to a large bowl. Add onion, mayonnaise, cheese, salt and pepper, and mix together with the potatoes.

Place mixture in a lightly oiled 9x11 inch baking dish. Top with the crumbled bacon and the olives. Bake uncovered for 40 minutes.

Wilted Lettuce

Ingredients

2 quarts fresh torn leaf lettuce
2 tablespoons sliced green onions
5 slices bacon
1/4 cup vinegar
1 teaspoon dry mustard
1 1/2 teaspoons sugar
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon garlic salt

Directions

Place lettuce and onions in a salad bowl; set aside. In a skillet, fry bacon until crisp. Remove bacon; set aside. In the drippings, combine all remaining ingredients. Bring to a boil, stirring constantly. Immediately pour over salad. Crumble bacon and add to salad; toss well. Serve immediately.

Southwestern Bean Soup

Ingredients

4 bacon strips
3/4 cup chopped onion
3/4 cup chopped celery
1/8 teaspoon garlic powder
1 (16 ounce) can refried beans
1/4 cup picante sauce or salsa
1 (14.5 ounce) can chicken broth
1 tablespoon chopped fresh
parsley
Hot pepper sauce
Shredded Cheddar cheese
Tortilla chips

Directions

In a medium saucepan, cook bacon until crisp; remove to paper towel to drain. Crumble and set aside. In the drippings, saute the onion and celery; sprinkle with the garlic powder. Cover and simmer for 10 minutes or until vegetables are tender. Add beans, picante sauce, broth, parsley and bacon; bring to a boil. Reduce heat and simmer, uncovered, for 5-10 minutes. Season to taste with hot pepper sauce if desired. Ladle into bowls and top with cheese. Serve with tortilla chips.

Avocado Scrambled Eggs

Ingredients

8 eggs
1/2 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
1 medium ripe avocado, peeled
and cubed
2 tablespoons butter or margarine
6 bacon strips, cooked and
crumbled

Directions

In a bowl, beat eggs. Add milk, salt and pepper; stir in avocado. In a skillet over medium heat, melt butter. Add egg mixture; cook and stir gently until the eggs are completely set. Sprinkle with bacon.

Raw Veggie Picnic Salad

Ingredients

6 slices bacon
4 cups broccoli florets
1 cup chopped celery
1 (10 ounce) package frozen green peas, thawed
1 cup sweetened dried cranberries
1/2 cup chopped green onions
1 cup seedless green grapes
1 cup seedless red grapes
1/2 cup slivered almonds
1/4 cup white sugar
1 teaspoon salt
1/4 cup white wine vinegar
2 tablespoons grated onion
1/4 cup grated Parmesan cheese
1 1/2 cups mayonnaise

Directions

Place bacon in a skillet over medium high-heat, and cook until evenly brown. Drain, crumble and set aside.

In a large bowl, toss together the bacon, broccoli, celery, peas, cranberries, green onions, green grapes, red grapes, and almonds. In a separate bowl, whisk together the sugar, salt, vinegar, grated onion, Parmesan cheese, and mayonnaise. Pour dressing over the salad. Gently toss to coat.

Layered Salad

Ingredients

4 eggs
1 head lettuce, torn into small pieces
1 onion, chopped
1 (8 ounce) can water chestnuts
1 (16 ounce) package frozen green peas
2 cups mayonnaise
2 teaspoons white sugar
1 teaspoon seasoning salt
1/4 teaspoon garlic powder
1/2 pound bacon - cooked and crumbled
1 large tomato, chopped

Directions

Place eggs in a large saucepan and completely cover with water. Bring to a boil. Cover and remove from heat. Let stand for 12 minutes. Remove eggs and chill.

In a 9x13 inch dish, layer the lettuce, onion, water chestnuts and peas.

In a medium bowl combine the mayonnaise, sugar, seasoned salt and garlic powder. Mix until smooth. Spread over the top evenly over the top of the peas. Cover and refrigerate overnight.

Peel and chop hard cooked eggs.

Remove salad from refrigerator and top with the bacon, eggs and tomato. Serve.

Blue Bacon Stuffed Mushrooms

Ingredients

3 strips bacon
6 large mushrooms
1 tablespoon butter
1/2 onion, diced
1 clove garlic, sliced
3 ounces cream cheese
3 ounces blue cheese
1/3 cup bread crumbs

Directions

Cook bacon strips in a large skillet over medium heat until crispy; drain on paper towels. While the bacon is cooking, remove stems from mushrooms. Set caps aside, and chop stems.

Add butter to skillet with bacon grease. When melted, stir in mushroom stems, onion, and garlic. Cook, stirring frequently until the onions caramelize, 15 to 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Spray a small baking dish with cooking spray.

Once the onion mixture has reached a deep, rich brown color, place into a blender along with bacon, cream cheese, blue cheese, and bread crumbs. Blend on low until ingredients are roughly chopped and evenly combined. Stuff cheese mixture into mushroom caps and place into prepared baking dish.

Bake in preheated oven until bubbly and lightly browned, 10 to 15 minutes.

Turkey Wild Rice Soup

Ingredients

3 (10.5 ounce) cans condensed chicken broth
2 cups water
1/2 cup finely chopped green onions
1/2 cup uncooked wild rice
8 slices bacon
1/2 cup margarine
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon poultry seasoning
1/8 teaspoon ground black pepper
2 cups half-and-half cream
1 1/2 cups cooked, diced turkey meat
2 tablespoons dry sherry

Directions

In a large pot over medium heat, combine chicken broth, water, green onions and wild rice. Bring to a boil, then reduce heat and simmer until rice is tender, 35 to 40 minutes.

Meanwhile, cook the bacon in a large skillet over medium heat until crisp. Allow to cool and then crumble. Set aside.

When rice is tender, melt the margarine in a medium saucepan over medium-low heat. Stir in flour, salt, poultry seasoning and pepper all at once. Cook, stirring, until smooth and bubbly. Stir in half-and-half and cook until thickened, 2 minutes. Stir half-and-half mixture into rice mixture. Stir in bacon, turkey and sherry. Heat through and serve.

Tossed Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
1 pound fresh mushrooms, sliced
1/2 pound sliced bacon, cooked and crumbled
3 celery ribs, sliced
1 cup shredded Cheddar cheese
3 hard-cooked eggs, chopped
3 green onions, sliced
1 cup ketchup
3/4 cup white vinegar
3/4 cup vegetable oil
1/2 cup sugar
1 teaspoon salt
1 teaspoon Worcestershire sauce

Directions

In a large salad bowl, combine the first seven ingredients. In a jar with a tight-fitting lid, combine the remaining ingredients; shake until sugar is dissolved. Drizzle over salad; toss to coat. Serve immediately.

Luscious Turkey Bacon Refried Beans

Ingredients

3 slices turkey bacon, diced
1 medium onion, finely chopped
1 tablespoon minced garlic
1/2 fresh jalapeno pepper, seeded and minced
1 (15.5 ounce) can black beans, with liquid
1 cup chicken stock (more as needed)
1 teaspoon salt to taste
1/2 teaspoon fresh ground black pepper, to taste
1 cup chopped fresh cilantro

Directions

Place turkey bacon, onion, garlic, and jalapeno in a saucepan over medium heat, and cook until the onions are transparent. Turn the heat to low and continue cooking, stirring occasionally, until the onions have caramelized to a deep brown, about 1 hour.

Pour in the beans, and mash roughly with a potato masher. Pour in 1 cup of chicken stock and bring to a simmer; simmer about 1 hour, stirring occasionally, adding more chicken stock as needed to achieve desired consistency. Season to taste with salt and pepper, and stir in cilantro just before serving.

Alice Chicken

Ingredients

4 skinless, boneless chicken breast halves
5 fluid ounces Worcestershire sauce
8 slices bacon
2 tablespoons butter
8 ounces fresh mushrooms, sliced
1 (8 ounce) package Monterey Jack cheese, shredded
1 (16 ounce) container honey mustard salad dressing

Directions

Place chicken in a glass dish or bowl; poke with a fork several times, then pour Worcestershire sauce in and turn to coat. Cover dish or bowl and refrigerate for about 1 hour.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat butter in a small skillet over medium heat. Add mushrooms, and saute for about 10 minutes, or until soft; set aside.

Preheat oven to Broil.

Remove chicken from marinade (discard any remaining liquid), and broil for about 5 minutes each side. When chicken is almost finished, top each breast with 2 slices bacon, then cheese. Continue to broil until cheese has melted, then remove from oven. Serve with mushrooms and salad dressing for topping.

Cheese and Bacon Potato Balls

Ingredients

5 baking potatoes, peeled and diced
1 tablespoon butter
2 tablespoons milk, or as needed
4 ounces shredded processed cheese
1 1/4 tablespoons Parmesan cheese
2 slices bacon, diced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the potatoes into a pot with enough lightly salted water to cover. Bring to a boil, and cook for 8 to 10 minutes, until tender. Drain.

While the potatoes are cooking, fry the bacon pieces in a skillet over medium-high heat until browned, but not totally crisp.

Mash the potatoes with the butter, milk and cheese until fairly smooth. Use a potato masher or a whisk. Mix in the bacon. Form balls about the size of large ice cream scoops, and place them on a greased baking sheet. Scrape the top and sides with a fork to make textured lines over the balls. Sprinkle about 1 tablespoon of Parmesan cheese over the top of each one.

Bake for 10 to 15 minutes in the preheated oven, or until cheese is golden brown.

Bacon Broccoli & Raisin Salad

Ingredients

1 (2.1 ounce) package Bob Evans® Express® Fully Cooked Bacon, prepared according to package
2 bunches broccoli, chopped
3/4 cup raisins
3/4 cup pecans, chopped
1/2 cup red onion, diced
1 1/2 cups cole slaw dressing

Directions

Prepare Bob Evans Express Fully Cooked Bacon according to package directions. Crumble into small pieces. In a large bowl, combine bacon, broccoli, raisins, pecans and onions. Pour dressing over and toss to combine.

Bacon 'n' Egg Gravy

Ingredients

6 bacon strips, diced
5 tablespoons all-purpose flour
1 1/2 cups water
1 (12 ounce) can evaporated milk
3 hard-cooked eggs, sliced
salt and pepper to taste
4 slices bread, toasted

Directions

In a skillet, cook bacon over medium heat until crisp; remove to paper towels. Stir flour into the drippings until blended; cook over medium heat until browned, stirring constantly. Gradually add water and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add bacon, eggs, salt and pepper. Serve over toast.

Macaroni and Cheese with Veggie Bacon

Ingredients

8 slices Morningstar FarmsB® Veggie Bacon Strips
8 ounces dried elbow macaroni
2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon pepper
1/8 teaspoon dry mustard
2 cups fat-free half-and-half or milk
6 ounces American cheese, cut into 1/2-inch pieces
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped fresh parsley

Directions

Cook Morningstar FarmsB® Veggie Bacon Strips according to package directions. Set two slices aside. Break remaining bacon strips into bite-size pieces. Set aside. Cook pasta according to package directions. Drain. Rinse with cold water. Drain well. Set aside.

In medium saucepan melt butter. Stir in flour, pepper and mustard. Stir in half-and-half. Cook over medium-high heat, stirring frequently, until mixture boils and thickens. Remove from heat. Stir in American and Cheddar cheeses until melted. Add macaroni and bacon pieces; mix well. Spoon into ungreased 8 x 8 x 2-inch baking dish.

In small bowl crumble reserved bacon strips. Stir in parsley, if desired. Sprinkle over macaroni mixture. Bake at 350 degrees F about 20 minutes or until bubbling around edges. Let stand for 10 minutes before serving.

Easy Corn Chowder I

Ingredients

4 slices bacon, diced
1 onion, chopped
1 (14.75 ounce) can cream-style corn
1 1/2 cups cubed potatoes
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups milk
salt and pepper to taste

Directions

In a large saucepan over medium heat, saute the bacon and onions together until onions are tender, about 7 minutes. Add the corn, potatoes, soup, milk, and salt and pepper. Raise heat to high and bring to a boil. Reduce heat to low, cover and simmer about 25 to 35 minutes or until the potatoes are tender, stirring occasionally.

Cheddar Jalapeno Shrimp

Ingredients

2 pounds large shrimp, peeled and deveined and butterflied
8 ounces sharp Cheddar cheese, cut into strips
3 fresh jalapeno peppers, seeded
1 teaspoon garlic powder
1 teaspoon Old Bay Seasoning TM, or to taste
2 pounds thick cut bacon

Directions

Cut the jalapeno peppers into thin strips. Place a strip or two of jalapeno pepper and cheddar cheese inside each shrimp.

Sprinkle the stuffed shrimp with garlic powder and Old Bay Seasoning TM. Wrap each shrimp with a slice of bacon and secure with a toothpick. Thread shrimp onto skewers.

Grill over medium high heat for 10 to 15 minutes, or until firm.

Bacon and Tomato Presto Pasta

Ingredients

8 slices OSCAR MAYER Bacon,
chopped
1/2 cup cherry tomatoes
1 (8 ounce) tub PHILADELPHIA
Chive & Onion Cream Cheese
Spread
1 cup milk
1/2 cup KRAFT Grated Parmesan
Cheese
6 cups hot cooked penne pasta

Directions

Cook bacon in skillet 5 min. or until bacon is crisp, stirring occasionally. Drain skillet, leaving bacon in skillet. Stir in cherry tomatoes.

Add cream cheese spread, milk and Parmesan cheese; mix well. Cook until hot and bubbly, stirring frequently.

Stir in pasta.

Bacon Waffles

Ingredients

1 pound sliced bacon
1 3/4 cups all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs, separated
1 1/2 cups milk
1/4 cup butter or margarine,
melted

Directions

In a skillet, cook bacon until crisp. Drain; crumble and set aside. In a mixing bowl, combine the flour, sugar, baking powder and salt. Beat egg yolks, milk and butter; stir into dry ingredients until smooth. Beat egg whites until stiff peaks form; fold into batter. Add bacon. Before making each waffle, stir batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Zippy Baked Carrots Side Dish

Ingredients

5 cups sliced carrots, cut 1/4 inch thick, divided

6 slices Swiss cheese, divided

SAUCE:

1 small onion, minced

4 tablespoons butter

3 tablespoons all-purpose flour

1 teaspoon salt

1 teaspoon chili powder

2 cups milk

TOPPING:

1 cup soft bread crumbs

2 tablespoons butter, melted

5 slices bacon, cooked and crumbled

Directions

On stovetop or in a microwave oven, blanch the carrots in covered dish until tender-crisp. Layer half of the carrots in shallow 2-qt. baking pan; cover with half of the cheese. Repeat layers. To make sauce, saute onion in butter for 2 minutes; blend in flour and seasonings. Cook, stirring, for 1 minute. Add milk all at once; cook, stirring, until thickened. Pour sauce over carrot-cheese layers. Combine bread crumbs and butter; sprinkle over all. Top with bacon. Bake at 350 degrees F for 25 minutes.

Depression Cake II

Ingredients

- 2 cups packed brown sugar
- 2 cups hot water
- 2 tablespoons bacon grease
- 2 cups raisins
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves

Directions

In a medium saucepan combine the brown sugar, hot water, bacon grease, and raisins, over medium heat. Bring to a boil for 5 minutes, then set aside to cool.

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl, stir together the flour, salt, baking soda, cinnamon, and cloves. Add the ingredients from the saucepan and mix until well blended. Divide evenly between the two prepared pans.

Bake for 45 to 50 minutes in the preheated oven. Cool in pans for 10 minutes before removing to a wire rack to cool completely.

Fresh Beet Salad

Ingredients

3 beets, peeled and cut into 1/4-inch cubes
6 slices bacon
1 bunch red Swiss chard - leaves chopped and stems discarded
1 cup frozen peas
3/4 cup crumbled feta cheese

Directions

Place the beets into a saucepan with enough water to cover by 1 inch; bring to a boil. Reduce heat to medium-low, cover, and simmer until the beets are easily pierced with a fork, about 30 minutes.

Meanwhile, cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes; transfer the bacon to a paper towel-lined plate to drain, reserving the bacon drippings in the skillet. Roughly chop the bacon and set aside.

Add the drained beets and red Swiss chard to the reserved bacon drippings; cover the skillet, place over medium heat, and cook until the chard is tender, 3 to 5 minutes. Stir the chopped bacon and frozen peas into the beet mixture; continue cooking until the peas are cooked through, about 5 minutes. Sprinkle the feta cheese over the mixture; stir. Serve hot.

Crawfish-Stuffed Jalapenos

Ingredients

8 ounces bacon
8 ounces bulk lean breakfast sausage
24 large jalapeno peppers
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
4 ounces cream cheese, softened
1 cup shredded Muenster cheese
1 pound cooked and peeled crawfish tails, coarsely chopped

1 quart vegetable oil for frying
2 cups all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon white pepper
1 teaspoon garlic salt
1 1/2 cups beer, or as needed

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Stir the breakfast sausage into the skillet, and cook until crumbly and no longer pink. Meanwhile, place the Monterey Jack, Cheddar, Muenster, and cream cheeses in a large saucepan over medium-low heat. Once melted, stir in the crumbled bacon, breakfast sausage, and chopped crawfish tails. Set aside.

Remove the stems from the jalapenos, and cut a slit lengthwise down one side. Wear gloves while handling the jalapenos (trust me, I learned the hard way). Remove the seeds through the slit. Hold the seeded jalapenos lengthwise between your thumb and forefinger, and stuff with the meat and cheese mixture (you remembered the gloves, right?). Place the stuffed jalapenos onto a dish, and freeze overnight or until solid.

Heat oil in deep-fryer to 375 degrees F (190 degrees C). Whisk together the flour, paprika, white pepper, and garlic salt in a bowl until combined, then quickly whisk in the beer until a batter has formed.

Use a skewer to stab a frozen jalapeno, then dip it into the batter until coated. Place the jalapeno in the hot oil, and hold for a few seconds just below the surface, before twisting out the skewer. This will help keep the jalapeno from sticking to the bottom of the pan. Cook until golden brown all over, then remove and drain on a paper towel lined plate. Repeat with remaining jalapenos.

Mushroom Broccoli Medley

Ingredients

6 slices bacon, cut into 1/2 inch pieces
1 cup sliced fresh mushrooms
1/2 cup chopped green onions
1/4 cup chicken broth
1/4 teaspoon salt
1/8 teaspoon pepper
4 cups broccoli florets

Directions

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels. Drain, reserving 2 tablespoons drippings. Sauté mushrooms and onions in the drippings for 2-3 minutes or until tender. Add broth, salt if desired and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes.

Meanwhile, in a saucepan, bring broccoli and 1 in. of water to a boil. Reduce heat; cover and simmer for 3-5 minutes or until crisp-tender. Drain. Add broccoli and bacon to mushroom mixture; toss to coat.

Ginny's Cauliflower and Pea Salad

Ingredients

1 large head cauliflower, broken into small florets
1 (10 ounce) package frozen peas, thawed
1 small onion, chopped
2 stalks celery, chopped
1/4 cup bacon bits
1/2 cup grated Parmesan cheese
1 cup shredded reduced-fat Cheddar cheese
1 cup light mayonnaise
1 (8 ounce) container reduced fat sour cream
1 tablespoon prepared mustard
2 tablespoons granular no-calorie sucralose sweetener (such as Splenda®)
2 tablespoons distilled white vinegar
1 teaspoon seasoned salt (such as LAWRY'S®)

Directions

In a large bowl, toss together the cauliflower, peas, onion, and celery. Mix in bacon bits, Parmesan cheese, and Cheddar cheese.

Mix the mayonnaise, sour cream, mustard, sweetener, vinegar, and seasoned salt in a separate bowl. Pour over the vegetables, and mix well.

My Husband's Favorite Omelet

Ingredients

3 eggs
1/2 cup milk
3 tablespoons finely chopped onion
3 tablespoons finely chopped celery
3 tablespoons finely chopped broccoli
2 tablespoons chopped carrot
2 tablespoons chopped pimientos
3 bacon strips, cooked and crumbled
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon butter or margarine
4 slices processed American cheese

Directions

Beat eggs with milk just until combined. Stir in vegetables, bacon, salt and pepper. In a medium skillet, heat butter until it sizzles; turn pan to coat bottom and sides. Add egg mixture; cook over medium heat. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are set, transfer to a warm platter and top with cheese.

Bacon-Cauliflower Tossed Salad

Ingredients

2 heads iceberg lettuce, coarsely shredded
1 head cauliflower, coarsely chopped
1 pound sliced bacon, cooked and crumbled
1 1/2 cups shredded Colby-Monterey Jack cheese
6 green onions, sliced
DRESSING:
1 cup mayonnaise
1/3 cup sugar
1 tablespoon milk
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large salad bowl, toss the lettuce, cauliflower, bacon, cheese and green onions. In a small bowl, whisk together the dressing ingredients. Serve with salad.

Butternut Squash, Apple, Onion Au Gratin

Ingredients

Cooking spray
1/4 cup flour
1 teaspoon salt
1 pinch cinnamon
1 butternut squash - peeled, seeded and sliced
4 apples - peeled, cored and sliced
1/2 sweet onion, thinly sliced
1 cup chicken stock
1 cup shredded sharp Cheddar cheese
3 slices bacon, cooked and crumbled

Directions

Preheat oven to 350. Spray 9- x 11-inch glass baking pan with cooking spray.

Place flour, salt, and cinnamon into a large plastic bag. Add squash, apples, and onions; shake until lightly dusted.

In glass dish, layer 1/2 of squash, apples, and sweet onion. Pour 1/2 cup chicken stock over the top, then sprinkle 1/2 of cheese. Layer with remaining squash, apple, and onions. Pour remaining chicken stock over the top, and cover with foil.

Bake in preheated oven for 40 minutes.

Take out and sprinkle with bacon crumbles and remaining cheese. Return, uncovered, to oven; bake for another 5 minutes. Let sit for 5 minutes before serving.

Tuna, Avocado and Bacon Sandwich

Ingredients

4 slices bacon
1 (6 ounce) can solid white tuna
packed in water
1/2 teaspoon Dijon mustard
1/2 teaspoon prepared
horseradish
1 tablespoon sweet pickle relish
1 tablespoon minced red onion
1/4 teaspoon paprika
black pepper to taste
2 hoagie buns, split
1 avocado - peeled, pitted and
sliced
1 tomato, sliced
2 slices provolone cheese
2 lettuce leaves

Directions

Cook bacon in the microwave on a paper towel-lined microwave safe plate until crispy, about 4 minutes.

Meanwhile, stir together tuna, Dijon mustard, horseradish, relish, and red onion. Season with paprika and pepper. Divide this mixture between the hoagie buns. On each sandwich, place 1/2 an avocado, 1/2 a tomato, 1 slice provolone cheese, 1 lettuce leaf, and 2 slices bacon.

Bacon-Topped Savory Waffles with Onion Sauce

Ingredients

8 slices bacon
1 cup all-purpose flour
3/4 cup whole wheat flour
1/4 cup grated Parmesan cheese
3 tablespoons dried parsley
1 tablespoon dried rosemary
2 tablespoons dried sweet basil
1 tablespoon white sugar
1 3/4 teaspoons baking powder
1/2 teaspoon baking soda
1 3/4 teaspoons salt
1 1/3 cups milk
2 large eggs
3 tablespoons butter, melted
2 tablespoons Dijon mustard

3/4 cup sour cream
2 teaspoons white sugar
1 tablespoon minced onion

Directions

Place the bacon in a large, deep skillet and cook over medium-high heat until evenly browned, about 5 minutes per side. Drain the bacon slices on a paper towel-lined plate. Crumble once cooled.

Preheat an oven to 200 degrees F (95 degrees C) to keep the finished waffles warm. Preheat a waffle iron and coat lightly with cooking spray.

Combine the all-purpose flour, whole wheat flour, Parmesan cheese, parsley, rosemary, basil, sugar, baking powder, baking soda, and salt in a bowl. Whisk the milk, eggs, butter, and Dijon mustard together in a small bowl. Pour the wet mixture into the dry mixture and stir until just combined.

Pour about 1/3 cup batter into each square of the preheated waffle iron; cook until golden, 3 to 4 minutes. Keep prepared waffles in the preheated oven until all are cooked.

Stir the sour cream, sugar, and onion together in a small bowl. Drizzle the onion sauce evenly over the warm waffles. Sprinkle crumbled bacon over the waffles to serve.

Grilled Shrimp Fajitas

Ingredients

1/2 pound sliced bacon
1/2 pound uncooked medium shrimp, peeled and deveined
1 medium green pepper, cut into 1-inch pieces
1 medium sweet red pepper, cut into 1-inch pieces
1 medium onion, cut in 1-inch pieces
1/2 cup barbecue sauce
6 (8 inch) flour tortillas, warmed
1 cup shredded lettuce
1 medium tomato, diced
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, cook bacon over medium heat until cooked but not crisp. Drain on paper towels. Wrap a strip of bacon around each shrimp; secure ends with toothpicks.

On six metal or soaked wooden skewers, alternately thread shrimp, peppers and onion. Grill, covered, over medium heat or broil 4 in. from the heat for 2-3 minutes on each side or until shrimp turn pink and vegetables are tender, basting frequently with barbecue sauce.

Remove shrimp and vegetables from skewers; discard toothpicks. Place on one side of each tortilla. Top with lettuce, tomato and cheese; fold over.

Slow Cooker Spicy Black-Eyed Peas

Ingredients

6 cups water
1 cube chicken bouillon
1 pound dried black-eyed peas,
sorted and rinsed
1 onion, diced
2 cloves garlic, diced
1 red bell pepper, stemmed,
seeded, and diced
1 jalapeno chile, seeded and
minced
8 ounces diced ham
4 slices bacon, chopped
1/2 teaspoon cayenne pepper
1 1/2 teaspoons cumin
salt, to taste
1 teaspoon ground black pepper

Directions

Pour the water into a slow cooker, add the bouillon cube, and stir to dissolve. Combine the black-eyed peas, onion, garlic, bell pepper, jalapeno pepper, ham, bacon, cayenne pepper, cumin, salt, and pepper; stir to blend. Cover the slow cooker and cook on Low for 6 to 8 hours until the beans are tender.

Spinach Salad with Warm Bacon-Mustard

Ingredients

1 (10 ounce) bag baby spinach leaves
4 hard-cooked eggs, peeled and sliced
1 cup sliced mushrooms
4 strips crisply cooked bacon, crumbled
10 ounces Swiss cheese, shredded
1/2 cup toasted sliced almonds
1 tablespoon olive oil
1 large shallot, minced
1 teaspoon garlic, minced
1/3 cup white wine vinegar
1/3 cup Dijon mustard
1/3 cup honey
2 strips crisply cooked bacon, crumbled
salt and pepper to taste

Directions

Place spinach into a large serving bowl, top with hard-cooked eggs, mushrooms, 4 crumbled strips of bacon, Swiss cheese, and almonds.

Heat olive oil in a small skillet over medium heat. Stir in shallots and garlic, and cook until softened and translucent, about 2 minutes. Whisk in the vinegar, Dijon mustard, honey, and 2 crumbled strips of bacon; season to taste with salt and pepper, then cook until hot.

Pour hot dressing over spinach and toss to coat.

Grandma Augusta's Spaghetti Sauce

Ingredients

3 slices bacon, diced
2 pounds lean ground beef
2 1/3 cups chopped onion
1/2 cup red wine
1 teaspoon salt
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon minced garlic
1/2 teaspoon ground black pepper
1 (12 ounce) can tomato paste
1 (28 ounce) can diced tomatoes
2 (16 ounce) cans tomato sauce
1/4 teaspoon hot pepper sauce (e.g. Tabasco[®]), or to taste

Directions

Cook the bacon in a heavy, 5 quart pot over medium-high heat until the grease begins to render out, about 3 minutes. Stir in the ground beef and onions. Cook and stir until the beef is crumbly, and beginning to brown, about 10 minutes. Pour in the wine, and season with salt, basil, oregano, garlic, and pepper. Simmer uncovered until most of the wine has evaporated, about 10 minutes.

Stir in the tomato paste, diced tomatoes, tomato sauce, and hot pepper sauce. Bring to a simmer, then reduce heat to medium-low, cover, and simmer 20 minutes.

Hot Dip

Ingredients

3 slices bacon
8 ounces sliced fresh mushrooms
1/2 medium onion, chopped
1 clove garlic, minced
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 (8 ounce) package cream cheese, cut into cubes
2 teaspoons Worcestershire sauce
2 teaspoons soy sauce
1/2 cup sour cream

Directions

Place bacon slices in a large skillet over medium-high heat. Fry until crisp. Remove bacon, crumble and set aside. Drain off all but 2 tablespoons of the bacon drippings.

Add mushrooms, onion and garlic to the bacon drippings, and cook over medium heat, stirring, until tender and most of the liquid has evaporated.

Sprinkle the flour, salt, and pepper over the top, and stir to blend. Mix in cream cheese, Worcestershire sauce, and soy sauce. Reduce heat to low, and stir until cream cheese is melted. Remove from heat. Stir in the sour cream and bacon. Serve warm.

Reunion Meatballs

Ingredients

1/2 cup milk
1 egg
1 medium onion, chopped
3 bacon strips, cooked and crumbled
1/2 cup crushed saltines
2 teaspoons salt
1 1/2 pounds lean ground beef
1/2 pound bulk pork sausage
SAUCE:
1 (14 ounce) bottle ketchup
1 1/4 cups water
1/2 cup white vinegar
1/2 cup packed brown sugar
1 medium onion, chopped
1 tablespoon chili powder
1 1/2 teaspoons Worcestershire sauce
Dash salt

Directions

In a large bowl, combine the first six ingredients. Crumble beef and sausage over mixture and mix well. Shape into 1-1/2-in. balls. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

In a large saucepan, combine the sauce ingredients. Bring to a boil; reduce heat. Simmer, uncovered, for 5 minutes.

Pour over meatballs. Bake, uncovered, at 350 degrees F for 1-1/2 hours or until meat is no longer pink.

Grandma's Corn Chowder

Ingredients

1/2 cup diced bacon
4 medium potatoes, peeled and chopped
1 medium onion, chopped
2 cups water
3 cups cream-style corn
2 teaspoons salt
ground black pepper to taste
2 cups half-and-half

Directions

Place the bacon in a large pot over medium-high heat, and cook until crisp. Drain and crumble, reserving about 2 tablespoons drippings in the pot.

Mix potatoes and onion into the pot with the crumbled bacon and reserved drippings. Cook and stir 5 minutes. Pour in the water, and stir in corn. Season with salt and pepper. Bring to a boil, reduce heat to low, and cover pot. Simmer 20 minutes, stirring frequently, until potatoes are tender.

Warm the half-and-half in a small saucepan until it bubbles. Remove from heat before it boils, and mix into the chowder just before serving.

Baked Potato Dip

Ingredients

2 (16 ounce) containers sour cream
1 (3 ounce) can bacon bits
2 cups shredded Cheddar cheese
1 bunch green onions, chopped

Directions

In a medium size mixing bowl, combine sour cream, bacon, Cheddar cheese and green onions; stir well. Refrigerate, or serve immediately.

Balsamic Tortellini

Ingredients

1 tablespoon olive oil
1 onion, chopped
5 slices pancetta bacon, raw
1 (9 ounce) package cheese-filled tortellini
2 tablespoons balsamic vinegar
2 tablespoons grated Parmesan cheese

Directions

Heat oil in a large skillet over medium heat. Saute onion and bacon until onion is translucent and bacon is brown; remove from skillet and drain on paper towelling.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return onion/bacon mixture to skillet and add cooked tortellini. Toss with 2 tablespoons olive oil and heat through. Place in serving dish or bowl, sprinkle with vinegar and cheese and serve immediately.

Ingredients

1/4 cup soy sauce
1/4 cup vinegar
2 tablespoons white sugar
1 pound chicken livers, rinsed and trimmed
10 water chestnuts
3 ounces pineapple chunks, drained
5 slices bacon, cut in half crosswise

Directions

Whisk the soy sauce, vinegar, and sugar together in a bowl until the sugar is completely dissolved; pour into a large skillet and place over medium heat. Cook the chicken livers in the sauce until no longer pink in the center and the juices run clear, about 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Slice the livers into bite-sized pieces.

Preheat an oven to 425 degrees F (220 degrees C).

Place one piece of liver, a water chestnut, and a pineapple chunk on a piece of bacon and secure the bacon wrap with a toothpick by inserting through all the ingredients. Place on a baking tray, and repeat until all the ingredients have been wrapped.

Bake in the preheated oven on the second rack until the bacon is crispy, about 5 minutes. Serve hot.

Prosciutto Fave Minestrone alla Riso

Ingredients

5 tablespoons olive oil
1/4 pound bacon, chopped
3/4 cup diced cooked ham
3 large stalks celery, thinly sliced, leaves reserved and chopped
1 onion, finely chopped
3 carrots, finely chopped
2 cloves garlic, crushed
1 (28 ounce) can whole peeled tomatoes, chopped
1 quart chicken broth
2/3 cup brown rice
salt and pepper to taste
1 (15 ounce) can cranberry beans, drained
1 (15 ounce) can white beans, drained
1/4 cup chopped fresh parsley

Directions

In a large pot over medium heat, cook bacon in olive oil until brown. Stir in ham and cook a few minutes more. Stir in celery (reserve the leaves), onion and carrot and cook until vegetables are tender, 5 minutes. Stir in garlic and cook 1 minute more.

Stir in tomatoes, broth, rice, salt and pepper. Bring to a boil, then reduce heat, cover and simmer 20 minutes, or until vegetables are soft and rice is nearly tender.

Stir in cranberry beans and white beans and heat through. Stir in parsley and celery leaves and remove from heat. Serve hot.

Pasta with Bacon and Peas

Ingredients

1 (16 ounce) package spaghetti
1 tablespoon olive oil
1/4 pound turkey bacon, cut into small pieces
1/2 large onion, chopped
1 clove garlic, minced
2 (15 ounce) cans tomato sauce
1 1/2 teaspoons chopped fresh parsley
1/4 teaspoon dried basil
1 teaspoon garlic powder
1/2 teaspoon pepper
1 (15 ounce) can peas, drained
1/4 cup grated Romano cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large pot over medium heat. Saute bacon, onion and garlic until lightly browned. Stir in tomato sauce. Season with parsley, basil, garlic powder and pepper. Bring to a boil, reduce heat, and simmer 20 to 30 minutes, stirring occasionally. Stir in peas. Toss with pasta until evenly coated. Sprinkle top with Romano.

Pixley On a Stick

Ingredients

1 pound sliced bacon
5 pounds boneless skinless
chicken breast halves, cut into 2-
inch chunks
60 wooden toothpicks
1 cup white sugar
1 (1 ounce) envelope ranch
dressing mix

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

Mix together the sugar and ranch dressing mix in a shallow bowl.

Cut the bacon slices in half the short way. Wrap half a bacon slice around each chunk of chicken, and secure it with a toothpick. Roll the bacon-wrapped chicken pieces in the sugar-ranch dressing mixture.

Place the bacon wraps on the prepared baking sheets, and bake in the preheated oven for 30 minutes, until the chicken is cooked through, the bacon is sizzling, and the crust is browned.

Super Bowl Bread Bowls

Ingredients

1/2 cup water (70 to 80 degrees F)
1 cup warm milk (70 to 80 degrees F)
2 tablespoons butter, softened
2 tablespoons sugar
1 1/2 teaspoons salt
4 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1 egg white, beaten
VEGETABLE CHOWDER:
1 large onion, chopped
3 celery ribs, chopped
6 tablespoons butter
3 1/2 cups frozen mixed vegetables, thawed
6 tablespoons all-purpose flour
4 1/2 cups milk
4 bacon strips, cooked and crumbled
2 teaspoons chicken bouillon granules
3/4 teaspoon seasoned salt
1/2 teaspoon pepper

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When the cycle is completed, turn dough onto a lightly floured surface. Divide into six portions; shape into balls. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Brush with egg white. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire racks.

To make bowl, cut the top fourth off of bread; carefully hollow out bottom of each, leaving a 1/4-in. shell (discard removed bread or save for another use).

For chowder, in a large saucepan, saute onion and celery in butter until tender. Add mixed vegetables. Stir in flour until blended. Gradually stir in milk until combined. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in bacon, bouillon is dissolved. Serve in bread bowls.

The Mushroom Steak Stuff

Ingredients

4 slices bacon
2 tablespoons olive oil
1 (16 ounce) package rigatoni pasta
1/2 cup butter
1 pound beef top sirloin, thinly sliced
1 (6 ounce) package sliced fresh mushrooms
1 teaspoon prepared yellow mustard
1/4 teaspoon minced fresh ginger root
1 pinch salt and pepper to taste
2 tablespoons red wine
1 tablespoon Marsala wine
1 cup crumbled feta cheese
2/3 cup heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on a paper towel-lined plate and set aside. Bring a large pot of lightly salted water to a boil over high heat with 2 tablespoons of olive oil. Add the rigatoni pasta, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, melt the butter in a large skillet over medium heat. Add the sirloin strips, and cook until no longer pink, about 6 minutes. Remove the sirloin to a casserole dish, then stir the mushrooms into the hot skillet. Cook and stir for 2 minutes, then season with the mustard, ginger, salt, and pepper, and cook 3 minutes more. Pour in the red wine and Marsala wine, and bring to a simmer over medium-high heat. Add the cream and half of the crumbled feta cheese, reduce heat to medium-low, and simmer 5 minutes, stirring occasionally. The feta helps thicken the cream. The cream sauce is not a gravy, so it will not thicken like gravy. Once ready, pour the mushroom mixture over the sirloin strips, and sprinkle with the remaining feta cheese.

Bake in the preheated oven for 10 minutes until hot and bubbly. Crumble the bacon overtop, and serve over the rigatoni pasta.

Creamed Peas with Bacon

Ingredients

4 slices bacon
1 (15 ounce) can peas
2 tablespoons all-purpose flour
salt and pepper to taste
1/2 (12 ounce) can evaporated
milk

Directions

Place the bacon in a large, deep skillet. Cook over medium-high heat until evenly browned, about 10 minutes. Remove from pan, crumble bacon, and reserve.

Stir peas into bacon grease left in skillet. Cook on low heat until peas are warm. Stir together flour, salt, and pepper in a small bowl. Pour in evaporated milk and whisk until smooth. Stir milk mixture into peas; cook over medium heat until heated through and thickened. Stir in bacon.

Green Beans and Pears with Bacon

Ingredients

1/2 pound thick sliced bacon, cut into 1 inch pieces
1 pound fresh green beans, trimmed and cut into 1 1/2-inch pieces
3 Bosc pears, cored and cut into quarters
1 quart water
salt and pepper to taste

Directions

Cook the bacon in a large, deep skillet over medium-high heat, stirring occasionally, until partially cooked but not brown, 5 to 6 minutes; drain on paper towels.

Combine the drained bacon, green beans, and pears in a large saucepan; pour enough water over the mixture to cover. Bring to a boil; reduce the heat to low and simmer until cooked and tender, about 30 minutes.

Remove from the pan to a serving dish with a slotted spoon, draining excess water. Season with salt and pepper to serve.

Onion Pie

Ingredients

3 large onions, sliced
1 tablespoon butter or margarine
3 eggs
2 cups half-and-half cream
salt and pepper to taste
1 Pastry for double-crust pie (9 inches)
4 bacon strips, cooked and crumbled
1/2 cup shredded Cheddar cheese

Directions

In a skillet, saute onions in butter until golden brown. In a bowl, beat eggs and cream. Add the onions, salt and pepper. Line a deep-dish 9 in. pie plate with bottom pastry. Add egg mixture; sprinkle with bacon and cheese. Roll out remaining pastry to fit top of pie; place over filling. Seal and flute the edges; cut slits in top. Bake at 350 degrees F for 55-60 minutes or until crust is golden brown. Let stand 15 minutes before cutting. Refrigerate leftovers.

Traditional Maritime Hodge Podge

Ingredients

6 slices bacon
2 tablespoons butter
1 small onion, roughly chopped
1 small garlic clove

1 cup fresh green beans, trimmed and snapped
1 cup fresh wax beans, trimmed and snapped
1 1/2 cups baby carrots
1 cup low-salt chicken broth
salt to taste
12 small whole new potatoes
1/4 cup butter
1/2 cup heavy cream
1 tablespoon all-purpose flour
1/2 cup water

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain on a paper towel-lined plate. Crumble and set aside.

Meanwhile, melt 2 tablespoons of butter in a large pot over medium heat. Stir in the chopped onion and whole garlic clove. Cook and stir until the garlic has softened, and the onions begin to turn golden-brown, about 8 minutes. Scrape the mixture into a small bowl; remove the garlic clove, mash, and return to the onions. Place the green beans, wax beans, and carrots into the saucepan. Pour in the chicken broth and enough water to just cover the vegetables; season with salt. Bring to a boil over high heat; reduce heat to medium-low and simmer 15 minutes.

After the beans have simmered 15 minutes, stir in the new potatoes and cook until tender, about 30 minutes more. Stir in the garlic, onions, 1/4 cup butter, and cream; return to a simmer. Dissolve the flour in 1/2 cup of water and stir into the soup. Cook and stir until the soup has thickened, 10 to 15 minutes. Serve with crumbled bacon.

Restaurant-Style Zuppa Toscana

Ingredients

1 (16 ounce) package smoked sausage
2 potatoes, cut into 1/4-inch slices
3/4 cup chopped onion
6 slices bacon
1 1/2 teaspoons minced garlic
2 cups kale - washed, dried, and shredded
2 tablespoons chicken soup base
1 quart water
1/3 cup heavy whipping cream

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place sausage links onto a sheet pan and bake for 25 minutes, or until done. Cut links in half lengthwise, then cut at an angle into 1/2-inch slices.

Place onions and bacon slices in a large saucepan and cook over medium heat until onions are almost clear. Remove bacon and crumble. Set aside.

Add garlic to the onions and cook an additional 1 minute. Add chicken soup base, water, and potatoes, simmer 15 minutes.

Add crumbled bacon, sausage, kale, and cream. Simmer 4 minutes and serve.

Buckwheat and Bacon Side Dish

Ingredients

1 teaspoon olive oil
2 shallots, finely chopped
1 clove garlic, minced
2 bacon strips, chopped
1/4 cup uncooked medium
roasted buckwheat groats
3/4 cup chicken stock
1/3 cup coarsely chopped flat-leaf
parsley
salt and coarsely ground pepper
to taste

Directions

Heat the olive oil in a saucepan over medium heat. Stir in the shallots and garlic; cook until softened and light brown. Add the bacon pieces and buckwheat; cook and stir until the buckwheat turns orangeish brown, about 5 minutes.

Add the stock and bring to a boil over medium-high heat. Reduce the heat to low and simmer gently until the liquid is absorbed and the buckwheat is tender, 13 to 15 minutes. Toss with the parsley, and season to taste with salt and pepper. Serve immediately.

John's Flammekueche

Ingredients

18 ounces refrigerated French bread dough
1 tablespoon olive oil, or as needed
1 medium potato, thinly sliced (optional)
3 slices smoked bacon
1/4 cup butter
1/2 cup chopped onion
3/4 cup light cream
1 pinch ground nutmeg
salt and pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Roll out the bread dough into a rectangle, and spread out on a baking sheet greased with olive oil. Set aside.

Place potato slices in a saucepan with enough water to cover. Bring to a boil, and cook for about 5 minutes. Add bacon slices to the water, and cook for an additional 5 minutes. Drain. Remove bacon, then dice.

While the potatoes and bacon cook, melt the butter in a skillet over medium heat. Add the onion, and cook, stirring until tender. Remove from heat and stir in cream; season with salt, pepper and nutmeg.

Spread the onion mixture over the bread dough. Arrange potato slices evenly, and sprinkle with bacon.

Bake for 10 minutes in the preheated oven, until crust is golden on the bottom. Let stand for a few minutes before slicing.

Grilled Maple Turkey Sandwich

Ingredients

3 strips bacon
4 ounces sliced deli-style maple turkey
2 tablespoons butter, softened
2 slices raisin black bread
4 slices Swiss cheese
2 tablespoons honey mustard

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels. Drain bacon grease from skillet. Add maple turkey to the skillet, and cook briefly, just long enough to heat through.

Butter both sides of the bread. Layer one slice with two slices of the Swiss cheese, then layer with the maple turkey, and the bacon. Drizzle with honey mustard, and top with remaining two slices of Swiss cheese. Top with remaining bread slice, and cut sandwich in half. Return sandwich halves to the skillet, and cook over medium heat, turning once, until cheese begins to melt, 4 to 5 minutes.

Stuffed Jalapenos with Smoked Gouda and

Ingredients

12 fresh jalapeno peppers
1 (8 ounce) package cream cheese, softened
6 ounces smoked Gouda cheese, shredded
1 tablespoon real bacon bits
1/2 cup canned crushed pineapple in juice, drained and juice reserved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut a slice off the stem end of each pepper, and use a sharp paring knife or pepper corer to scoop out the veins and seeds from the peppers (wear rubber gloves and avoid touching your eyes or nose).

Mix together the cream cheese, Gouda cheese, bacon bits, pineapple, and about 1 teaspoon of reserved pineapple juice, or as needed to make a workable filling, in a bowl until thoroughly blended. Using a small spoon, stuff the hollow peppers with the cheese mixture.

Place a rack or several disposable foil bread pans upside down onto a baking sheet. (See notes for how to make a pepper rack from a foil pan.) Stand the peppers, stem sides up, into the rack, and bake in the preheated oven until the peppers are softened and the filling is hot and bubbly, 30 to 45 minutes.

Rarebit Savories

Ingredients

8 slices bacon
1/2 pound aged Cheddar cheese,
cubed
1 onion, cut into chunks
2 teaspoons mayonnaise
1 teaspoon dry mustard powder
60 slices sandwich bread, cut into
rounds

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place the bacon, Cheddar cheese, onion, mayonnaise, and mustard into the bowl of a food processor; process until well blended. Scoop into a container, cover, and refrigerate several hours to overnight to allow the flavors to blend.

Adjust oven rack to the topmost position, and set oven to Broil.

Spread the bread rounds evenly with cheese mixture and place onto a cookie sheet. Toast under the broiler until browned and puffed, 5 to 8 minutes. Serve immediately.

Tomato Mozzarella Bake

Ingredients

3 tablespoons butter or margarine, softened
8 French bread
2/3 cup chopped green pepper
1/3 cup chopped onion
2 garlic cloves, minced
4 eggs
4 bacon strips, cooked and crumbled
2 teaspoons sugar
1 teaspoon salt
1 teaspoon dried oregano
1/2 teaspoon pepper
2 medium tomatoes
1 cup shredded mozzarella cheese

Directions

Spread 2 tablespoons butter over both sides of bread. Place on a baking sheet; bake at 400 degrees F for about 3 minutes on each side or until lightly toasted. Cut into 1-in. cubes. Reduce heat to 350*.

In a skillet, saute green pepper, onion and garlic in remaining butter until tender. In a large bowl, lightly beat the eggs. Stir in bread cubes, vegetable mixture, bacon, sugar, salt, oregano and pepper. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish.

Cut each tomato into four thick slices; arrange over the top. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean.

Bacon Wrapped Tater Tots

Ingredients

1 (32 ounce) package tater tots
2 pounds sliced bacon, cut in half
6 slices American cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Arrange the tater tots in a single layer on a large baking sheet. Bake for about 10 minutes, so that they are no longer frozen but not completely cooked. Remove from the oven and allow to cool.

Place bacon slices in a skillet over medium heat. Fry bacon until cooked through but still flexible. Drain on paper towels.

Break each slice of cheese into small pieces. Each slice should make about 16 pieces. Place a piece of cheese against the side of a tater tot. Wrap with a piece of the bacon and secure with a toothpick. Place on a baking sheet. Repeat until you run out of tots.

Bake for about 30 minutes in the preheated oven, until the bacon is crisp.

Hearty Potato, Bacon and Onion Soup

Ingredients

4 slices bacon, diced
2 tablespoons margarine
3 onions, chopped
2 tablespoons all-purpose flour
4 1/4 cups water
1 cube vegetable bouillon
4 potatoes, cubed
2 egg yolks
1 1/3 cups sour cream
1 tablespoon chopped fresh parsley

Directions

In a large saucepan over medium high heat, saute the bacon for about 7 minutes, or until lightly browned. Reduce heat to medium, add the butter or margarine and onions and saute for about 5 minutes, or until onions are tender. Add the flour and stir well for one minute.

Remove saucepan from heat and gradually add the water, stirring well. Return to stovetop, raising heat to high. Add the bouillon and potatoes, bring to a boil and then reduce heat to low. Simmer uncovered for about 10 minutes, or until potatoes are tender.

In a small bowl, combine the egg yolks and the sour cream and mix together. Gradually add this mixture to the soup, stirring well. Heat through, but do not boil. Stir in the parsley just before serving.

Ingredients

2 pounds new red potatoes
3 eggs
3/4 pound thick cut bacon
1/2 cup sliced black olives,
drained
1/2 cup diced green onions,
divided
1 cup mayonnaise
1 cup sour cream
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Boil potatoes until tender but still firm, about 15 minutes. Drain, cool and dice.

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and dice.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble.

In a large bowl, mix together the potatoes, eggs, bacon, olives, 1/4 cup green onions, mayonnaise, sour cream, salt and pepper. Increase quantities of mayonnaise and sour cream as necessary to create desired consistency. Garnish with remaining green onions.

Bacon Wrapped Pork Chops in Zesty Sauce

Ingredients

6 (4 ounce) pork chops
12 slices bacon
1 (12 ounce) bottle tomato-based chili sauce
3 tablespoons brown sugar
2 tablespoons Dijon mustard
1 (8 ounce) can pineapple chunks, drained

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Wrap each pork chop in 2 bacon slices to completely cover the pork chop, and secure with toothpicks. Place the wrapped chops onto a broiler pan, and broil until browned, about 5 minutes per side.

Mix together the chili sauce, brown sugar, and Dijon mustard in a bowl. Place the browned pork chops into the bottom of a slow cooker, and pour the chili sauce mixture over the chops. Spread pineapple chunks over the chops, set the cooker to Low, and cook until very tender, about 6 hours.

Bacon Cabbage Stir-Fry

Ingredients

6 bacon strips, diced
1 small head cabbage, chopped
1 teaspoon garlic powder
3/4 teaspoon salt
1/2 teaspoon ground mustard

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 tablespoon drippings. Stir-fry cabbage in drippings for 5 minutes. Add garlic powder, salt, mustard and bacon; cook and stir until heated through.

Shawna's Southern Fried Chicken Salad

Ingredients

1/2 cup yellow cornmeal
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper
1/2 cup buttermilk
2/3 cup vegetable oil
1 pound skinless, boneless chicken breast halves
2 cups cooked white rice
1/4 cup chopped red bell pepper
1/4 cup chopped green bell pepper
1/4 cup chopped red onion
1/2 head romaine lettuce - rinsed, dried and shredded
5 slices bacon
3 tablespoons apple cider vinegar
1 tablespoon honey
1/2 teaspoon Dijon mustard
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a large bowl, sift together the cornmeal, flour, salt, black pepper and red pepper.

Pour buttermilk in a separate large bowl.

Heat the oil in a large, deep skillet over medium-high heat.

Dip the chicken in the buttermilk, then in cornmeal mixture. Coat lightly and cook in hot oil until crispy and golden brown, about 5 minutes. Drain on paper towels; keep warm.

Combine the rice, red bell peppers, green bell peppers, onion, and chicken in medium bowl. Place lettuce on bottom of 4 servings bowls or plates. Top with rice and chicken mixture.

Prepare the dressing by placing the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Sprinkle crumbled bacon over chicken mixture.

Pour off all but 2 tablespoons drippings. Add 2 tablespoons water, cider vinegar, honey, mustard, salt and pepper; heat just to boiling and pour over salad.

Best Breakfast Salsa

Ingredients

9 slices bacon
1/2 onion, chopped
1 fresh jalapeno pepper, seeded
and chopped
1 fresh tomato, finely chopped
1/2 cup canned tomato sauce

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from pan; drain on paper towels. Pour grease from pan, leaving a thin coating.

Saute the onions, tomato and pepper in the pan until the onion is soft, about 3 minutes. Crumble the cooked bacon into the pan and then stir in the tomato sauce. Cook, stirring constantly, until heated through.

Spinach Deviled Eggs

Ingredients

12 hard-cooked eggs
1/4 cup mayonnaise
2 tablespoons vinegar
2 tablespoons butter or margarine,
softened
1 tablespoon sugar
1/2 teaspoon pepper
1/4 teaspoon salt
1/2 cup frozen chopped spinach,
thawed and squeezed dry
4 bacon strips, cooked and
crumbled

Directions

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks with a fork. Stir in the mayonnaise, vinegar, butter, sugar, pepper and salt. Add spinach and mix well. Stir in the bacon; spoon into egg whites. Serve immediately.

Bacon and 3-Bean Salad

Ingredients

1 (2.1 ounce) package Hormel® Fully Cooked Bacon, coarsely chopped
1 (14.5 ounce) can Great Northern beans, rinsed and drained
1 (14.5 ounce) can pinto beans, rinsed and drained
1 (14.5 ounce) can pork and beans
1 cup Western-style salad dressing
1 bunch green onions, finely chopped

Directions

In medium salad bowl, toss together Great Northern beans, pinto beans, pork and beans, bacon and onions. Fold in dressing, mixing thoroughly. Cover; let stand at room temperature 20 minutes to develop flavors.

Cornbread Salad I

Ingredients

1 (16 ounce) package corn bread mix
10 slices bacon
1 (1 ounce) package ranch dressing mix
1 1/2 cups sour cream
1 1/2 cups mayonnaise
2 (15 ounce) cans pinto beans, drained
3 tomatoes, chopped
1 cup chopped green bell pepper
1 cup chopped green onion
2 cups shredded Cheddar cheese
2 (11 ounce) cans whole kernel corn, drained

Directions

Prepare corn bread according to package directions. Cool, crumble, and set aside.

Place bacon in a large deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Whisk together the dressing mix, sour cream, and mayonnaise.

Crumble half the corn bread in the bottom of a large serving dish. Top with half the beans. Layer the beans with half of the tomatoes, green bell pepper, and green onions. Sprinkle with half the cheese, corn, bacon, and the salad dressing mixture. Repeat the layers. Cover, and chill at least 2 hours before serving.

Stuffed Pepperoncini

Ingredients

6 slices bacon, cut into small pieces
1/3 cup minced shallots
1 red bell pepper, minced
1 (8 ounce) package cream cheese, softened
1 tablespoon milk
32 ounces pepperoncini

Directions

In a large skillet, cook bacon over medium heat until bacon is browned. Move bacon to paper towels. Keep bacon drippings.

In drippings, cook shallots and red pepper over medium heat until vegetables are tender. Cook about 5 minutes. Remove skillet from heat and let cool for 20 minutes.

In a small bowl, beat cream cheese and milk with an electric mixer at medium speed until smooth. Stir bacon and shallot into the mixture.

Spoon cream cheese mixture into a heavy weight plastic bag. Cut a small hole in one corner to squeeze the filling from. With small knife, cut a slit lengthwise into each pepper. Do not cut the whole way through the pepper. By squeezing the bag, pipe cream cheese mixture into peppers. Cover and refrigerate for at least 1 hour, up to one day.

Cheesy Green Beans

Ingredients

10 slices bacon
2 (16 ounce) packages frozen cut green beans
1 cup water
1 pound sliced fresh mushrooms
3/4 cup chopped onion
3/4 teaspoon ground black pepper
1 (16 ounce) jar processed cheese sauce

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Reserve 1/4 cup of bacon drippings in the skillet.

Place green beans and water in a medium saucepan, and bring to a boil. Reduce heat, cover, and simmer 6 minutes, or until tender but crisp; drain.

Place mushrooms and onion into the skillet with the reserved bacon drippings. Cook and stir over medium-high heat for 10 minutes; drain. Reserving 2 tablespoons for topping, mix the crumbled bacon into the skillet. Stir in the green beans. Season with pepper, and transfer to a 2 quart baking dish.

Melt the cheese sauce in the microwave, and pour over the green bean mixture. Sprinkle with reserved bacon, and serve.

Fish Chowder I

Ingredients

4 potatoes, peeled and diced
1 onion, chopped
4 slices bacon, diced
1/4 pound haddock fillets,
chopped
1/2 cup milk
1/4 teaspoon freshly ground white
pepper

Directions

In a large stock pot cover potatoes with enough water so they are fully covered. Bring to boil, then reduce to a simmer.

In a saute pan cook onion and bacon, over medium heat, until onions are soft. Add to potato mixture.

Once potatoes become soft, and the broth has a milky look to it, add cut up fish fillets. Heat until fish fillets are cooked through.

Add enough milk product to bring soup to your desired taste and texture. Season with white pepper and serve.

Baked Potato Pizza

Ingredients

1 (6.5 ounce) package pizza crust mix
3 medium unpeeled potatoes, baked and cooled
1 tablespoon butter or margarine, melted
1/4 teaspoon garlic powder
1/4 teaspoon dried Italian seasoning
1 cup sour cream
6 bacon strips, cooked and crumbled
3 green onions, chopped
1 1/2 cups shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

Prepare crust according to package directions. Press dough into a lightly greased 14-in. pizza pan; build up edges slightly. Bake at 400 degrees F for 5-6 minutes or until crust is firm and begins to brown.

Cut potatoes into 1/2-in. cubes. In a bowl, combine butter, garlic powder and Italian seasoning. Add potatoes and toss. Spread sour cream over crust; top with potato mixture, bacon, onions and cheeses. Bake at 400 degrees F for 15-20 minutes or until cheese is lightly browned. Let stand for 5 minutes before cutting.

Twenty-Four Hour Salad

Ingredients

6 cups shredded iceberg lettuce
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1/2 cup chopped onions
1/2 cup frozen green peas, thawed and drained
1 1/2 cups mayonnaise
2 tablespoons white sugar
2 cups shredded Cheddar cheese
1 (3 ounce) can bacon bits

Directions

In a large transparent bowl, layer lettuce, celery, bell peppers, onions, peas, mayonnaise, sugar and cheese. Sprinkle bacon bits evenly over the top of the salad.

Cover bowl, and refrigerate for 24 hours before serving.

Mom's Easy Bake Beans

Ingredients

1 pound dried great Northern beans
1 teaspoon salt
1 pound sliced bacon, cooked and crumbled
1 cup packed brown sugar
3 tablespoons molasses
3 small onions, chopped

Directions

Place beans and salt in a saucepan; cover with water. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain, discarding liquid, and return beans to pan. Cover with fresh water; bring to a boil. Reduce heat; cover and simmer for 1 hour or until beans are tender.

Drain, reserving liquid. Combine beans, 1 cup liquid and remaining ingredients in a greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 1-1/4 hours or until beans are tender, stirring occasionally (add additional reserved liquid if needed).

Chocolate-Chocolate Chip Bacon Cookies

Ingredients

6 slices maple-cured bacon,
chopped
1 1/2 cups white sugar
1 cup softened butter
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
2 cups semi-sweet chocolate
chunks

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble.

Beat the sugar, butter, eggs, and vanilla extract with an electric mixer in a large bowl until fluffy and smooth. Stir in flour, cocoa powder, baking soda, and salt. Mix in the chocolate chips and bacon. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Let stand 5 minutes before transferring to wire racks to cool completely.

Easy Yet Romantic Filet Mignon

Ingredients

2 (8 ounce) beef tenderloin steaks, cut 1 inch thick (about 1 pound total)
2 teaspoons olive oil
1/4 teaspoon onion powder
Salt and pepper to taste
2 tablespoons minced shallot
2 slices bacon

Directions

Place oven rack in it's highest position. Set oven to Broil.

Rub steaks all over with olive oil. Sprinkle with onion powder, then with salt and pepper. Wrap one slice of bacon around each steak, and secure with a toothpick.

Place steaks onto a broiler pan, and broil for 5 to 7 minutes. Turn the steaks over, and sprinkle the tops with shallots. Broil for an additional 5 to 7 minutes, or until the steaks are cooked to your liking.

Sweet-Sour Red Cabbage

Ingredients

1/2 cup cider vinegar
1/4 cup sugar
1/4 cup packed brown sugar
1 medium head red cabbage,
shredded
2 bacon strips, diced
1 medium tart apple, peeled and
chopped
1/2 cup chopped onion
1/4 cup water
2 tablespoons white wine vinegar
or additional cider vinegar
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground cloves

Directions

In a large bowl, stir the cider vinegar and sugars until sugars are dissolved. Add cabbage; toss to coat. Let stand for 5-10 minutes. Meanwhile, in a large skillet over medium heat, cook bacon until crisp. Remove with a slotted spoon, reserving drippings.

In the drippings, saute apple and onion until tender. Add water and cabbage mixture. Bring to a boil. Reduce heat; cover and simmer for 30-35 minutes. Stir in the remaining ingredients. Simmer, uncovered, for 5 minutes or until tender. Sprinkle with reserved bacon just before serving.

Sue's Minestrone

Ingredients

1 pound ground beef
8 slices turkey bacon
1 (10.5 ounce) can beef broth
1 (11.5 ounce) can condensed
bean with bacon soup
3 3/4 cups water
1 (8 ounce) can tomato sauce
1 tablespoon dried basil
1 tablespoon dried oregano
1 (10 ounce) package frozen
mixed vegetables
1 (8 ounce) package egg noodles

Directions

In a large pot over high heat, combine the meat, bacon, consomme, soup, water, tomato sauce, basil and oregano. Bring to a boil and reduce heat to low. Cover and simmer for 10 minutes.

Add the vegetables and simmer for another 20 to 30 minutes. Add the egg noodles and simmer uncovered for another 10 minutes.

Quick Caribbean Quesadillas

Ingredients

1/4 cup honey mustard
2 tablespoons pineapple preserves
8 (10 inch) flour tortillas
1 1/2 cups shredded Swiss cheese
2 tablespoons butter
2 cups chopped cooked chicken
1/2 cup cooked crumbled bacon
1 1/2 cups unsweetened pineapple tidbits, drained

Directions

In a small bowl, stir together the honey mustard and pineapple preserves. Divide the mixture evenly between 4 of the tortillas. Spread evenly to within 1 inch of the edges. Distribute the Swiss cheese, chicken, bacon evenly over the pineapple mixture; top with remaining tortillas to make quesadillas.

Preheat the oven to 250 degrees F (120 degrees C).

Heat a large skillet over medium heat. Melt a small amount of the butter in the skillet, tilting the pan to cover the surface with butter. Place one of the quesadillas into the skillet, and fry on each side until lightly browned and the cheese has melted, about 1 1/2 minutes per side. Keep cooked quesadillas in a warm oven while you fry the remaining.

To serve, cut each quesadilla into 6 wedges and arrange on a platter with pineapple tidbits in the center.

Ham 'N' Cheddar Cups

Ingredients

2 cups all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon pepper
6 eggs
1 cup milk
1/2 pound cubed fully cooked ham
1/2 pound Cheddar cheese, diced or shredded
1/2 pound sliced bacon, cooked and crumbled
1 small onion, finely chopped

Directions

In a bowl, combine the flour, sugar, baking powder, salt and pepper. Beat eggs and milk; stir into dry ingredients until well mixed. Stir in ham, cheese, bacon and onion. Fill well-greased muffin cups three-fourths full. Bake at 350 degrees F for 45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing to a wire rack.

Montreal Steak Seasoned Mashed Potatoes

Ingredients

3 pounds red potatoes, cut into chunks
1/4 cup butter
2 ounces cream cheese, cut into pieces
1/4 cup milk
2 tablespoons bacon bits
1/2 cup shredded Colby-Monterey Jack cheese
2 tablespoons Montreal steak seasoning
1/2 teaspoon kosher salt, or to taste

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

Mash the potatoes with a potato masher; mash in butter and cream cheese. Stir in milk, bacon bits, Colby-Jack cheese, and steak seasoning. Season to taste with salt.

Ingredients

1 pound sliced bacon
3 cups shredded Cheddar cheese
4 large green onions, sliced
3 tablespoons mayonnaise

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels and crumble.

Mix together the crumbled bacon, Cheddar cheese, green onions, and mayonnaise. Refrigerate overnight before serving.

Creamy Potato Soup

Ingredients

4 slices bacon
3 potatoes, peeled and chopped
1 onion, chopped
1 carrot, chopped
1 cup chopped celery
water to cover
4 cups milk
2 teaspoons salt
1 teaspoon ground black pepper
1 cup sour cream
2 tablespoons all-purpose flour
2 teaspoons paprika

Directions

In a large saucepan cook bacon until crisp. Set bacon aside, along with 3 tablespoons of bacon drippings.

Add potatoes, onion, carrot and celery to drippings. Add enough water to cover vegetables and cook over low heat until tender, stirring occasionally.

Stir in milk, salt and pepper. Bring to a boil.

In separate bowl, stir together sour cream, flour and paprika. Gradually stir 1 cup of hot soup mixture into sour cream mixture.

Pour sour cream mixture into soup mixture. Cook until small bubbles break soups service. Top with chopped bacon pieces.

BBQ Bacon Ranch Dip

Ingredients

7 slices bacon
2 (8 ounce) packages cream cheese, softened
1 (1 ounce) envelope ranch dressing mix
1/2 cup barbeque sauce
1 green bell pepper, chopped
1 tomato, chopped
1 1/2 cups shredded sharp Cheddar cheese

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the cooled bacon into a bowl and set aside.

Stir together the cream cheese and ranch dressing mix in a bowl until smooth. Spread the mixture on the bottom of a pie dish. Evenly spread the barbecue sauce on top of the cream cheese mixture. Layer the bacon, bell pepper, and tomato on top of the barbecue sauce and top with the Cheddar cheese. Cover and chill for 1 hour before serving.

Hot German Potato Salad III

Ingredients

9 potatoes, peeled
6 slices bacon
3/4 cup chopped onions
2 tablespoons all-purpose flour
2 tablespoons white sugar
2 teaspoons salt
1/2 teaspoon celery seed
1/8 teaspoon ground black pepper
3/4 cup water
1/3 cup distilled white vinegar

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 30 minutes. Drain, cool and slice thin.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving drippings.

Saute onions in bacon drippings until they are golden-brown.

In a small bowl, whisk together the flour, sugar, salt, celery seed, and pepper. Add to the sauteed onions and cook and stir until bubbly, then remove from heat. Stir in water and vinegar, then return to the stove and bring to a boil, stirring constantly. Boil and stir for one minute. Carefully stir bacon and sliced potatoes into the vinegar/water mixture, stirring gently until potatoes are heated through.

Canadian Bacon Breakfast Stack

Ingredients

1 pound collard greens, rinsed and trimmed
1 onion, chopped
1/4 pound salt pork
6 egg whites
salt and pepper to taste
4 thick slices Canadian-style bacon
4 thick slices whole-grain bread, toasted
1 cup shredded Cheddar cheese
2 tablespoons chopped fresh chives

Directions

Place collards, onion and salt pork in a large saucepan. Cover with water and cook over medium heat, until greens are tender (about 15 to 20 minutes). Drain, discard pork, reserve the greens and onions and set aside.

Spray a nonstick skillet with cooking spray. Heat skillet over medium high heat and add egg whites. Season with salt and pepper to taste and saute all together, stirring constantly until done to taste.

Meanwhile, spray another nonstick skillet with cooking spray and heat over medium high heat. Saute Canadian bacon on both sides until lightly browned. Remove from skillet and drain on paper towels.

To Assemble Stacks: Place bread slices on a broiler pan. Top each with 1 slice Canadian bacon and equal portions greens, egg whites and cheese. Broil until cheese bubbles and melts. Sprinkle chives on top and serve.

Walnut bacon bread

Ingredients

3 cups biscuit/baking mix
1 cup milk
2 eggs, beaten
2 tablespoons dried minced onion
1 dash hot pepper sauce
3/4 cup shredded Cheddar cheese
12 bacon strips, cooked and crumbled
1/2 cup chopped walnuts

Directions

In a large bowl, combine the biscuit mix, milk, onion and pepper sauce just until moistened. Stir in cheese, bacon and walnuts. Spread into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 48-52 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Bacon Roll Ups II

Ingredients

1 (1 pound) loaf white bread,
crusts trimmed
1 (8 ounce) package cream
cheese, softened
1 pound sliced bacon, cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut each slice of white bread in half horizontally. Spread with cream cheese. Tightly roll each piece of bread with half a piece of bacon. The bacon should be on the outside of the bread. Secure with toothpicks.

Arrange roll ups in a single layer on a medium baking dish. Bake in the preheated oven 30 minutes, or until bacon is no longer pink and bread is lightly browned. Serve warm.

Aunt Dot's Brunswick Stew

Ingredients

2 cups water
2 potatoes, diced
1 onion, chopped
1 (15 ounce) can peas, drained
1 (15.25 ounce) can whole kernel corn, with liquid
2 (14.5 ounce) cans peeled and diced tomatoes with juice
1 pound ground turkey
4 slices bacon, diced
3 teaspoons salt, or to taste
3 teaspoons ground black pepper, or to taste
3 teaspoons garlic salt, or to taste
1 tablespoon sugar
1 tablespoon all-purpose flour (optional)

Directions

Bring water to boil in a saucepan; add potatoes, and boil until tender (about 15 minutes).

Pour the potatoes and the water used to boil them into a large pot. Stir in onion, peas, corn, tomatoes, ground turkey, and bacon. Bring to a boil. Cover, reduce heat to medium-low, and simmer for 2 hours, stirring occasionally.

Stir in the salt, pepper, garlic salt, and sugar. If stew appears too watery, stir together flour and some of the stew liquid in a small cup, and then stir mixture into the stew. Continue cooking for 1 hour.

Awesome Egg Salad with a Kick

Ingredients

12 hard-cooked eggs, peeled and chopped
1/2 cup light mayonnaise
1/2 cup low-fat sour cream
1/4 teaspoon paprika
3 tablespoons Dijon mustard
2 tablespoons prepared horseradish
2 tablespoons chopped red onion
1/4 cup real bacon bits
salt and pepper to taste

Directions

In a medium bowl, stir together the eggs, mayonnaise, sour cream, paprika, mustard, horseradish, red onion and bacon bits. Season with salt and pepper to taste. Serve immediately, or refrigerate until serving.

Red Potato Salad

Ingredients

7 medium red potatoes, cooked and cubed
1/4 cup sour cream
1/4 cup mayonnaise
1/4 cup shredded Cheddar cheese
2 tablespoons chopped red onion
1 bacon strip, cooked and crumbled
1 1/2 teaspoons snipped chives
salt and pepper to taste

Directions

In a bowl, combine all of the ingredients; mix well. Refrigerate until serving.

Bigos (Hunter's Stew)

Ingredients

2 thick slices hickory-smoked bacon
1 pound kielbasa sausage, sliced into 1/2 inch pieces
1 pound cubed pork stew meat
1/4 cup all-purpose flour
3 cloves garlic, chopped
1 onion, diced
2 carrots, diced
1 1/2 cups sliced fresh mushrooms
4 cups shredded green cabbage
1 (16 ounce) jar sauerkraut, rinsed and well drained
1/4 cup dry red wine
1 bay leaf
1 teaspoon dried basil
1 teaspoon dried marjoram
1 tablespoon sweet paprika
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon caraway seed, crushed
1 pinch cayenne pepper
1/2 ounce dried mushrooms
1 dash bottled hot pepper sauce
1 dash Worcestershire sauce
5 cups beef stock
2 tablespoons canned tomato paste
1 cup canned diced tomatoes

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat a large pot over medium heat. Add the bacon and kielbasa; cook and stir until the bacon has rendered its fat and sausage is lightly browned. Use a slotted spoon to remove the meat and transfer to a large casserole or Dutch oven.

Coat the cubes of pork lightly with flour and fry them in the bacon drippings over medium-high heat until golden brown. Use a slotted spoon to transfer the pork to the casserole. Add the garlic, onion, carrots, fresh mushrooms, cabbage and sauerkraut. Reduce heat to medium; cook and stir until the carrots are soft, about 10 minutes. Do not let the vegetables brown.

Deglaze the pan by pouring in the red wine and stirring to loosen all of the bits of food and flour that are stuck to the bottom. Season with the bay leaf, basil, marjoram, paprika, salt, pepper, caraway seeds and cayenne pepper; cook for 1 minute.

Mix in the dried mushrooms, hot pepper sauce, Worcestershire sauce, beef stock, tomato paste and tomatoes. Heat through just until boiling. Pour the vegetables and all of the liquid into the casserole dish with the meat. Cover with a lid.

Bake in the preheated oven for 2 1/2 to 3 hours, until meat is very tender.

Sauteed Green Beans

Ingredients

5 slices bacon
1/2 cup slivered almonds
1 (16 ounce) package frozen cut green beans
1/4 cup butter

Directions

Place bacon in a large skillet over medium-high heat. Cook until browned on one side, then turn over to cook on the other side. Add the almonds to the skillet at this time, and cook, stirring until light golden brown.

Remove the bacon from the skillet, leaving the bacon drippings. Crumble or chop bacon, and return to the skillet. Melt the butter in with the drippings. Add the green beans; cook and stir until tender, about 8 minutes.

Mini Breakfast Quiches

Ingredients

24 (2 inch) frozen mini tart shells
6 slices bacon
6 eggs
1 1/2 cups heavy cream
1/4 cup all-purpose flour
2 teaspoons garlic salt
2 teaspoons onion powder
1 teaspoon chili powder
1/2 teaspoon ground cumin
2 cups shredded Cheddar cheese
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1/2 cup cubed fully cooked ham
1/4 cup salsa

1/2 cup shredded Cheddar
cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Place the tart shells into muffin pans and set aside.

Cook the bacon in a large, deep skillet over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; crumble once cool.

Beat the eggs in a mixing bowl; whisk in the cream, flour, garlic salt, onion powder, chili powder, and cumin until smooth. Stir in the crumbled bacon, 2 cups Cheddar cheese, green bell pepper, red bell pepper, ham, and salsa. Ladle the mixture into the tart shells; sprinkle with 1/2 cup of Cheddar cheese.

Bake in the preheated oven until a knife inserted into the center of the quiche comes out clean, 20 to 25 minutes.

True Lancashire Hot Pot

Ingredients

6 slices bacon
6 medium potatoes, thinly sliced
1 large onion, sliced into rings
1 pinch salt and pepper to taste
1 pound cubed cooked lamb meat
2 cups beef gravy

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Place potatoes in a saucepan with one inch of water. Bring to a boil over medium-high heat, and cook until tender but not mushy, about 5 minutes. Drain, and set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C). Cover the bottom of a 1 1/2 quart casserole dish with 1/2 cup of gravy. Layer half of the meat over the gravy, then sprinkle half of the crumbled bacon. Arrange 1/2 of the sliced onion over the meat, and then half of the potatoes. Repeat layers, and pour remaining gravy over the top.

Bake, covered, for one hour in the preheated oven. Remove lid, and bake for an additional 15 minutes, or until potatoes are browned.

Zippy Potato Soup

Ingredients

3/4 pound sliced bacon, diced
1 medium onion, chopped
8 potatoes, peeled and cut into chunks
1 medium carrot, grated
5 cups water
1 (12 ounce) can evaporated milk
2 tablespoons butter or margarine
4 1/2 teaspoons minced fresh parsley
2 teaspoons Worcestershire sauce
1/2 teaspoon ground mustard
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1/8 teaspoon cayenne pepper

Directions

In a large skillet, cook bacon and onion; drain and set aside. In a soup kettle or Dutch oven, cook the potatoes and carrot in water for 20 minutes or until tender (do not drain). Stir in the remaining ingredients and the bacon mixture. Cook for 10 minutes or until heated through.

Fried Rice I

Ingredients

1 1/3 cups uncooked white rice
1 2/3 cups water
3 eggs, lightly beaten
1/4 teaspoon salt
1/8 teaspoon ground black pepper
3 teaspoons vegetable oil, divided
1/4 pound bacon, cut into strips
1/8 cup soy sauce
1 (10 ounce) package frozen green peas, thawed
2 green onions, chopped

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, season eggs with salt and pepper.

Heat 1 teaspoon oil in small frying pan, pour in eggs. Coat the bottom of the pan with the eggs, in order to cook them evenly; cook for about 3 minutes. Flip the eggs, cook one minute more and remove them to a cool surface. Let them cool, then cut them into thin slices. Set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Spoon remaining 2 teaspoons oil into the skillet with the bacon fat. Stir in rice; break up any clumps and toss to coat with oil. Stir in bacon, soy sauce, peas, eggs and green onions. Stir and cook until heated through, approximately 3 minutes.

German-Style Green Beans

Ingredients

1 1/2 pounds fresh green beans,
cut into 1 inch pieces
6 bacon strips, diced
1 large onion, chopped
salt and pepper to taste

Directions

Place beans in a saucepan and cover with water; bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender.

Meanwhile, in a skillet, cook bacon until crisp. Remove bacon and set aside. Saute onion in drippings until tender; remove with a slotted spoon. Drain beans; return to pan. Add onion, 1 tablespoon drippings, salt and pepper; heat through. Crumble the bacon; add to the beans and toss. Serve immediately.

12-Hour Salad

Ingredients

8 cups torn salad greens
1 1/2 cups chopped celery
2 medium green peppers,
chopped
1 medium red onion, chopped
1 (10 ounce) package frozen peas,
thawed
1 cup mayonnaise
1 cup sour cream
3 tablespoons sugar
1 cup shredded Cheddar cheese
1/2 pound sliced bacon, cooked
and crumbled

Directions

Place salad greens in a 3-qt. bowl or 13-in. x 9-in. x 2-in. dish. Top with layers of celery, green peppers, onion and peas; do not toss.

In a bowl, combine the mayonnaise, sour cream and sugar; spread over vegetables. Sprinkle with cheese and bacon. Cover and refrigerate overnight.

Ingredients

2 (29 ounce) cans tomato sauce
2 (28 ounce) cans peeled and diced tomatoes
2 cups diced onion
1 tablespoon Italian seasoning
1 pound bacon, diced
2 pounds spicy sausage
3 pounds lean ground beef
1 (32 ounce) bottle hickory smoke barbeque sauce
1/2 cup chili powder
4 (15.25 ounce) cans kidney beans, undrained
2 (1 ounce) squares unsweetened chocolate, chopped

Directions

In a large pot or Dutch oven over medium heat, combine tomato sauce, tomatoes, onion and Italian seasoning.

In a large skillet over medium heat, cook bacon until slightly crisp. Drain and stir into the pot.

In the same skillet over medium heat, cook sausage until brown. Drain and stir into the pot.

In the same skillet over medium heat, cook the beef until brown. Drain and stir into the pot.

Stir the barbeque sauce and chili powder into the pot; taste and adjust seasonings. Stir in the kidney beans and chocolate and simmer until flavors are well blended. Serve.

Bacon Cheddar Chive Muffins

Ingredients

6 thick slices bacon
2 cups all-purpose flour
1 1/2 tablespoons white sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons garlic powder
4 teaspoons dried chives
1/3 cup grated Parmesan cheese
1 cup shredded sharp Cheddar cheese
1 egg, beaten
1/2 cup milk
1/2 cup cream of mushroom soup
1/2 cup vegetable oil

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease muffin pan.

In a large mixing bowl, combine flour, sugar, baking powder, salt, garlic powder, chives, parmesan cheese, cheddar cheese and crumbled bacon. Combine the egg, milk, cream of mushroom soup and vegetable oil. Mix into the dry ingredients and stir together just to moisten.

Spoon the batter into prepared muffin pans and bake at 400 degrees F (200 degrees C) for 20 to 25 minutes, or until a toothpick inserted into a muffin comes out clean.

Hasenpfeffer (Rabbit Stew)

Ingredients

3 pounds rabbit meat, cleaned and cut into pieces
1/2 teaspoon salt
1/3 cup all-purpose flour
1/2 pound bacon, diced
1/2 cup finely chopped shallots
1 clove garlic, finely chopped
1 cup dry red wine
1 cup water
1 tablespoon chicken bouillon granules
1 tablespoon currant jelly
10 black peppercorns, crushed
1 bay leaf
1/4 teaspoon dried rosemary, crushed
1/8 teaspoon dried thyme, crushed
2 teaspoons lemon juice
3 tablespoons water
2 tablespoons all-purpose flour

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels and set aside. Sprinkle rabbit with salt and coat with 1/3 cup flour, shaking off excess. Brown rabbit in remaining bacon fat. Remove from skillet, along with all but 2 tablespoons of the fat, and reserve.

Saute shallots and garlic in skillet for about 4 minutes, until tender. Stir in wine, 1 cup water and bouillon. Heat to boiling, then stir in jelly, peppercorns, bay leaf, rosemary and thyme. Return rabbit and bacon to skillet. Heat to boiling, then reduce heat to low. Cover and let simmer about 1 1/2 hours or until rabbit is tender.

Remove bay leaf and discard. Place rabbit on a warm platter and keep warm while preparing gravy.

To Make Gravy: Stir lemon juice into skillet with cooking liquid. Combine 3 tablespoons water with 2 tablespoons flour and mix together; stir mixture into skillet over low heat. Finally, stir in thyme. Pour gravy over stew and serve, or pour into a gravy boat and serve on the side.

Arti-Cheesy Chicken

Ingredients

1/2 pound sliced bacon
1 pound fresh mushrooms, sliced
2 skinless, boneless chicken breast halves - cooked and cubed
1 (6.5 ounce) jar marinated artichoke hearts, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 pint heavy cream
1 (6 ounce) can black olives, drained
2 tablespoons grated Parmesan cheese
1 tablespoon garlic, minced
salt and pepper to taste
1 (6 ounce) package feta cheese, crumbled

Directions

Fry bacon in a large skillet over medium heat. Remove from skillet, leaving 3 tablespoons of the bacon grease in the skillet. Set bacon aside.

Add mushrooms to skillet and saute for 3 to 4 minutes over medium-high heat. Reduce heat to low and add the chicken, artichoke hearts, soup, cream, olives, Parmesan cheese, garlic and salt and pepper to taste.

When this mixture begins to simmer, slowly stir in feta cheese. Crumble the bacon into the skillet and let all simmer, stirring often, for 5 to 10 minutes.

Corny Potato Chowder

Ingredients

4 bacon strips, diced
1/2 cup chopped onion
1 (15 ounce) can white potatoes,
drained and diced
2 cups milk
1 (14.75 ounce) can cream-style
corn
1/2 teaspoon garlic salt
1/8 teaspoon pepper

Directions

In a saucepan, cook the bacon and onion until bacon is almost crisp; drain. Add potatoes; saute for 2-3 minutes. Stir in the milk, corn, garlic salt and pepper. Simmer, uncovered, until heated through.

Hot Bacon Asparagus Salad

Ingredients

7 bacon strips, diced
1 pound fresh asparagus, trimmed
1/3 cup vinegar
1 tablespoon sugar
1/2 teaspoon ground mustard
1/4 teaspoon pepper
4 cups torn salad greens
1/2 cup sliced almonds
2 hard-cooked eggs, sliced

Directions

In a skillet, cook bacon until crisp; remove with a slotted spoon to paper towel. Drain, reserving 2-3 tablespoons drippings. Cut asparagus into 1-1/2-in. pieces; saute in drippings until crisp-tender. Add vinegar, sugar, mustard, pepper and bacon. Cook and stir for 1-2 minutes. In a large bowl, combine the salad greens and almonds. Add the asparagus mixture and toss gently. Top with egg. Serve immediately.

Sweet Bacon Wrapped Pork Loin

Ingredients

1 (3 pound) boneless pork loin
salt and pepper to taste
8 slices bacon
2 tablespoons honey
2 tablespoons balsamic vinegar
2 tablespoons dry red wine
1 sweet onion, minced
1 tablespoon chopped fresh rosemary
2 tablespoons golden raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a shallow roasting pan with aluminum foil.

Season pork loin with salt and pepper. Wrap the bacon slices around the pork loin and secure with toothpicks. Preheat a large skillet over medium-high heat, then add the pork loin. Cook until golden brown on all sides, about 10 minutes, then place onto roasting pan. Stir together honey, balsamic vinegar, red wine, onion, and rosemary in a small bowl; spread over pork loin.

Roast the pork loin in preheated oven for 15 minutes, then sprinkle with raisins. Continue cooking until the internal temperature of the pork loin reaches 160 degrees F (70 degrees C), about 15 minutes more. Remove from the oven, and allow to rest for 5 minutes before removing toothpicks and slicing.

Garbage Soup

Ingredients

1 pound lean ground beef
6 potatoes, diced
1 (14.5 ounce) can diced tomatoes
1 onion, chopped
1 cup chopped celery
1 (10.5 ounce) can beef broth
2 cups mixed vegetables
salt and pepper to taste
1/8 tablespoon dried rosemary
1/8 tablespoon dried thyme
1/4 tablespoon dried basil
1/2 pound bacon - cooked and crumbled

Directions

In a large stock pot place beef, potatoes, tomatoes, onion, celery, broth and vegetables. Add enough water to cover ingredients, cover pot and cook over medium heat for 1 hour or until vegetables are soft and beef is cooked through.

Season to taste with salt and pepper, rosemary, thyme and basil. Add bacon bits, stir and serve.

Veggie Mac 'N' Cheese

Ingredients

1 medium carrot, thinly sliced
2 tablespoons butter or margarine
1 medium onion, chopped
1 medium zucchini, sliced
1 medium yellow summer squash,
halved lengthwise and sliced
1 (10.75 ounce) can condensed
cheddar cheese soup, undiluted
1/3 cup milk
1/4 teaspoon salt
1/8 teaspoon pepper
1 2/3 cups cooked elbow
macaroni
3/4 cup shredded Cheddar
cheese
4 bacon strips, cooked and
crumbled

Directions

In a large skillet, saute carrot in butter for 2 minutes. Add onion; cook and stir 2 minutes longer. Add zucchini and summer squash; cook for 5 minutes or until vegetables are tender.

In a bowl, combine the soup, milk, salt and pepper. Stir into skillet. Add macaroni; heat through. Sprinkle with cheese. Cover and cook for 2 minutes or until cheese is melted. Sprinkle with bacon.

Daddy's 'If They'da had This at the Alamo we

Ingredients

3 tablespoons bacon drippings
2 large onions, chopped
8 pounds beef stew meat, or
coarse ground chili beef
5 cloves garlic, finely chopped
4 tablespoons ground red chile
pepper
4 tablespoons mild chili powder
1 tablespoon ground cumin
1/4 cup sweet Hungarian paprika
1 teaspoon dried Mexican
oregano
3 (10 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
3 cups water
2 tablespoons salt
1/4 cup dried parsley (optional)
1 fresh jalapeno peppers
1 cup masa harina flour

Directions

Melt the bacon drippings in a large heavy pot over medium heat. Add the onions and cook until they are translucent.

Combine the beef with the garlic, ground chile, chili powder and cumin. Add this meat-and-spices to the onions in the pot. Break up any meat that sticks together as you cook, stirring occasionally, about 30 minutes, until meat is evenly browned (very browned, not just gray). Sprinkle in Hungarian paprika and oregano.

Pour in the tomato sauce, tomato paste, water, salt, parsley and jalapeno. Bring to a boil, then lower the heat and simmer, uncovered, for 1 hour. NOTE: True Texans DO NOT add beans to their chili, but my husband loves them, so this is the point where you can add as many cans of drained and rinsed pinto beans as you wish (I add 2 cans, but shhhhhh don't tell my Daddy!!!).

During cooking you may squeeze the jalapeno as it softens against the sides of the pot to release more heat if desired.

Mix in the masa harina, and cook while stirring for 30 minutes longer, or until desired consistency is achieved. Taste and adjust seasonings.

That Good Salad

Ingredients

3/4 cup vegetable oil
1/4 cup fresh lemon juice
2 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon pepper
2 heads romaine lettuce - rinsed,
dried, and torn into bite-size
pieces
2 cups chopped tomatoes
1 cup shredded Swiss cheese
2/3 cup slivered almonds, toasted
1/2 cup grated Parmesan cheese
8 bacon strips, cooked and
crumbled
1 cup Caesar salad croutons

Directions

In a jar with tight-fitting lid, combine oil, lemon juice, garlic, salt and pepper; cover and shake well. Chill. In a bowl, toss romaine, tomatoes, Swiss cheese, almonds if desired, Parmesan cheese and bacon. Shake dressing; pour over salad and toss. Add croutons and serve immediately.

Baked Meaty Beans

Ingredients

1 pound thick cut bacon
1 pound lean ground beef
1/2 pound sage pork sausage
1 clove garlic, crushed
1 large onion, cut into 1/2-inch pieces
1 cup dark brown sugar
1 cup real maple syrup
1 cup ketchup
1/4 cup prepared yellow mustard
1/2 cup chipotle sauce
1 (16 ounce) can baked beans
1 (16 ounce) can kidney beans
1 (16 ounce) can black beans
1 (16 ounce) can pinto beans
1 (16 ounce) can great Northern beans
1 (16 ounce) can cannellini beans
1 tablespoon chili powder
salt to taste

Directions

Place bacon in a Dutch oven over medium-high heat and cook until evenly brown. Drain, crumble and set aside.

Place beef, sausage and garlic in Dutch oven and cook over medium-high heat until well done. Drain grease. Mix in onion and cook until tender. Stir in brown sugar, syrup, ketchup, mustard and chipotle sauce. Reduce heat to medium-low. Bring to a boil and cook 20 minutes, stirring often.

Mix bacon, baked beans, kidney beans, black beans, pinto beans, great Northern beans and cannellini beans into Dutch oven. Continue cooking 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil. Season beans with chili powder and salt.

Place Dutch oven on prepared baking sheet on lowest rack of preheated oven. Bake 30 minutes. Let stand 10 minutes before serving.

Apple Mashed Potatoes

Ingredients

4 medium potatoes, peeled and cubed
2 medium tart apples, peeled and quartered
1/2 teaspoon salt
4 bacon strips, diced
1 small onion, quartered and thinly sliced
1/4 cup butter, softened
1 teaspoon cider vinegar
1/2 teaspoon sugar
1 dash ground nutmeg

Directions

Place the potatoes, apples and salt in a large saucepan; add enough water to cover. Bring to a boil; cover and cook for 12 minutes or until tender.

Meanwhile, in a small skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 teaspoon drippings. In the drippings, saute onion until tender.

Drain the potatoes and apples. Add the butter, vinegar and sugar; mash until smooth. Top with bacon, onion and nutmeg.

Slow Cooker Barbecue Beans

Ingredients

1 pound lean ground beef
3/4 cup chopped raw bacon
1 small onion, finely chopped
2 (16 ounce) cans baked beans with pork
1 (15.25 ounce) can red kidney beans, with liquid
1 (15 ounce) can lima beans, partially drained
1 cup ketchup
1 tablespoon liquid smoke flavoring
1 tablespoon salt
1 tablespoon hot sauce
1/4 tablespoon garlic powder

Directions

Place beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a slow cooker combine ground beef, bacon, onion, baked beans, kidney beans, lima beans, ketchup, liquid smoke, salt, hot sauce and garlic powder. Cook on low for 4 to 6 hours.

Mushroom and Bacon Triangles

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 egg
1 tablespoon water
2 slices bacon, diced
2 1/2 cups coarsely chopped
mushrooms
2 green onions, sliced
2 cloves garlic, minced
1/2 teaspoon dried thyme leaves,
crushed
1/2 cup shredded Swiss cheese
1 (3 ounce) package cream
cheese, softened

Directions

Thaw pastry sheets at room temperature 30 minutes. Preheat oven to 400 degrees F. Mix egg and water.

Cook bacon in skillet until crisp. Pour off all but 1 tablespoon drippings. Add mushrooms, onions, garlic and thyme and cook until mushrooms are tender and liquid evaporates. Remove from heat. Stir in Swiss cheese and cream cheese.

Unfold pastry sheets on lightly floured surface. Roll each sheet into a 12-inch square. Cut each into 16 (3-inch) squares. Place 1 tablespoon mushroom mixture in center of each square. Brush edges of squares with egg mixture. Fold pastry over filling to form triangles. Press edges to seal. Place 2 inches apart on baking sheet. Brush with egg mixture.

Bake 20 minutes or until golden. Makes 32 appetizers.

Gourmet Hangover Omelet

Ingredients

4 slices peppered turkey bacon,
cut into 1/2 inch pieces
2 tablespoons minced garlic
2 tablespoons minced onion
1/4 cup diced green bell pepper
1/4 cup diced red bell pepper
1/4 cup diced yellow bell pepper
1/4 cup diced orange bell pepper
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh
parsley
1 dash Worcestershire sauce
1 pinch cayenne pepper
1/4 cup Scotch whiskey

3 eggs
1 pinch Chinese five-spice powder
1/4 cup shredded Monterey Jack
cheese
1/4 cup shredded Gouda cheese

1/4 cup salsa
2 tablespoons sour cream
1 tablespoon chopped fresh
chives

Directions

Place the turkey bacon in a large, nonstick skillet over medium-high heat. Cook for about 30 seconds until the grease starts to render from the turkey. Stir in the garlic and onion, and cook for a few minutes until the aroma of the garlic mellows and the turkey has fully cooked. Stir in the green, red, yellow, and orange bell peppers, then add the basil, parsley, Worcestershire sauce, and cayenne pepper. Cook and stir until the peppers begin to soften, about 3 minutes. Pour in the Scotch, and simmer until evaporated. Scrape the pepper mixture into a bowl, and keep warm.

Return the skillet to the stove over medium-low heat. Whisk together the eggs and five-spice powder until smooth. Pour into the skillet, and stir briefly until the egg begins to coagulate. Sprinkle with the Monterey Jack cheese and Gouda cheese. Continue cooking until the cheese begins to melt, then place the pepper mixture onto the omelet in a strip running down the center. Fold the sides of the omelet over the filling, and slide onto a plate. Cut the omelet in half, and dot each serving with salsa and sour cream. Sprinkle with chives to serve.

Mac and Cheese and Beer

Ingredients

3 sourdough pretzels, crushed
2 tablespoons grated Parmesan cheese
1 (16 ounce) package whole wheat elbow macaroni
6 slices bacon, chopped
1 tablespoon butter
1 onion, diced
2 stalks celery, diced
2 carrots, diced
2 cloves garlic, minced
3 tablespoons all-purpose flour
2 tablespoons Dijon mustard
1 (12 fluid ounce) bottle beer
2 1/2 cups milk
3 cups shredded sharp Cheddar cheese
1/2 teaspoon ground red pepper
salt and pepper, to taste

Directions

Combine the crushed pretzels and parmesan cheese in a small bowl. Set aside.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Place the bacon in a large, deep pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Place the bacon slices on a paper towel-lined plate. Pour off the bacon fat, reserving 2 tablespoons of the fat.

Melt the butter in the saucepan with the reserved bacon fat over medium heat. Stir in the onion, celery, carrots, and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the flour, and stir until the mixture becomes paste-like and light golden brown, about 3 minutes. Gradually whisk the mustard, the beer, and finally the milk into the flour mixture; bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 5 to 10 minutes.

Stir in the cheese, bacon, red pepper, salt, and pepper. Turn off the heat, and stir in the cooked macaroni. Sprinkle with the pretzel and cheese mixture before serving.

Penne with Pancetta and Mushrooms

Ingredients

1 (12 ounce) package penne pasta
1 (3 ounce) package pancetta
bacon, diced
2 tablespoons butter
1 (10 ounce) package sliced
mushrooms
1 tablespoon minced garlic
1/2 cup heavy cream
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese,
or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Meanwhile, cook pancetta in a large skillet over medium heat until browned but not crispy, about 5 minutes. Drain on a paper towel-lined plate and set aside.

Pour pancetta grease out of the skillet, and add butter. Increase heat to medium-high and stir in sliced mushrooms. Cook and stir until the mushrooms have softened and released their liquid. Add the minced garlic, and cook 2 more minutes. Reduce heat to medium-low, then stir in cream and Italian seasoning. Simmer until the sauce has thickened slightly.

To serve, toss the cooked penne with the sauce, and sprinkle with Parmesan cheese.

Lentil Frankfurter Soup

Ingredients

1 cup dry lentils, rinsed
2 slices bacon, diced
1/2 cup chopped onion
1 cup chopped celery
1/2 cup chopped carrots
8 cups water
2 cups canned tomatoes
1 bay leaf
6 frankfurters, sliced
salt to taste
ground black pepper to taste

Directions

Saute bacon and onion.

Place lentils, bacon, onion, celery, carrots, water or stock, tomatoes, and bay leaf together in a large pot and simmer until tender, about 45 minutes.

Add sliced wieners and salt and pepper to taste, and continue cooking for about 10 minutes.

Spiced-Up Ranch Dip

Ingredients

1 (16 ounce) container sour cream
2 cups shredded Cheddar cheese
1 cup bacon bits
1 (1 ounce) package ranch dressing mix (such as Hidden Valley Ranch B®)
1 teaspoon chili powder
1 teaspoon cayenne pepper

Directions

Stir the sour cream, Cheddar cheese, bacon bits, ranch mix, chili powder, and cayenne pepper in a bowl. Chill in refrigerator 1 hour before serving.

Baked Chili

Ingredients

6 bacon strips, diced
1 1/2 pounds ground beef
1 large onion, thinly sliced
1/2 cup chopped green pepper
2 (16 ounce) cans kidney beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1 (6 ounce) can tomato paste
4 1/2 teaspoons chili powder
1 1/2 teaspoons salt
1/4 teaspoon dried oregano
1/4 teaspoon ground cumin
1/8 teaspoon rubbed sage

Directions

In a large saucepan, cook bacon; remove with a slotted spoon and drain on paper towels. Cook beef, onion and green pepper in drippings over medium heat until meat is no longer pink; drain. Remove from the heat; add the remaining ingredients. Stir in bacon; mix well. Transfer to an oven proof Dutch oven or greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 45 minutes. Uncover and bake 15 minutes longer or until thick and bubbly.

Yummy Cheese Ball

Ingredients

1 pound bacon
2 (8 ounce) packages cream cheese, softened
3 tablespoons mayonnaise
1 green onion, chopped
1 cup chopped pecans

Directions

In a large skillet fry the bacon. Remove the bacon from the skillet and drain on paper towels. Chop or break the cooled bacon into small pieces.

In a medium-size mixing bowl, combine cream cheese, bacon, mayonnaise, and green onions. When mixed well, form 2 balls out of the mixture. Cover and refrigerate 3 to 4 hours, or overnight.

Before serving, roll the cheese balls in the chopped pecans.

BLT Pasta Salad

Ingredients

1 (16 ounce) package medium seashell pasta
1 pound sliced bacon
1 1/2 cups light Ranch-style salad dressing
1 small onion, chopped
2 tomatoes, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 8 minutes. Drain, and rinse under cold water to cool.

Meanwhile, cook the bacon in a large deep skillet over medium-high heat until browned and crisp. Remove from the pan and drain on paper towels.

In a large bowl, stir together the Ranch dressing, onion, and tomatoes. Mix in the cooled pasta. The pasta will absorb some of the dressing, so don't worry if it seems like too much. Refrigerate for several hours or overnight. Crumble bacon over the top just before serving.

Sauerkraut 'n' Sausage

Ingredients

1 small onion, chopped
1 tablespoon butter or margarine
1 (32 ounce) jar sauerkraut,
drained and rinsed
1 pound fully cooked Polish
sausage, cut into 1/2 inch pieces
3 1/2 cups diced cooked peeled
potatoes
1 cup apple juice
2 unpeeled apples, diced
2 tablespoons brown sugar
2 tablespoons all-purpose flour
1 tablespoon caraway seed
3 bacon strips, cooked and
crumbled

Directions

In a large saucepan, saute onion in butter until tender. Add sauerkraut, sausage, potatoes, apple juice and apple. In a small bowl, combine the brown sugar, flour and caraway; stir into saucepan. Simmer for 35 minutes, stirring occasionally. Garnish with bacon.

Krautkrapfen (Bavarian Kraut Crullers)

Ingredients

4 cups all-purpose flour
2 teaspoons salt
2 eggs
1/2 cup water

1 pound bacon, cut into small pieces
1 onion, chopped
1 (32 ounce) jar sauerkraut
1 apple - peeled, cored and chopped
1 cup water
1 cube beef bouillon
2 teaspoons salt
1/2 teaspoon ground black pepper
2 teaspoons butter, cut into small pieces

Directions

In a large bowl, combine flour, salt, eggs and water. Stir until dough has pulled together, then turn it out onto a lightly floured surface and knead until smooth and elastic. If it sticks, add a little oil to your hands. Cover with plastic wrap, and set aside in refrigerator for about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a skillet over medium heat. Cook until bacon starts to brown. Stir in chopped onion, and cook for about 5 minutes. Stir in sauerkraut, chopped apple, water, bouillon cube, salt and pepper. Reduce heat, cover, and simmer for 15 to 20 minutes. Remove from heat, and let cool.

Divide the dough into 2 portions. Lightly oil your work surface, and roll out the dough into thin sheets about 8 by 16 inches. Pour liquid from sauerkraut into a 9x13 inch baking dish, and spread bits of butter into it. Spread kraut mixture evenly over the sheets of dough. Roll sheets up widthwise. Cut slices about 2 inches wide, and place them flat and close together in the baking dish.

Bake in preheated oven for 45 minutes, or until dough is lightly browned, and liquid has evaporated.

Joe's Incredible Bacon Pumpkin Pie

Ingredients

1/2 cup cubed fresh pumpkin
1 1/2 cups cream cheese,
softened
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1 cup half-and-half
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
2 (10 inch) prepared graham
cracker pie crust
16 slices maple-cured bacon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a small pot of salted water to a boil; add the pumpkin and cook until soft enough to easily pierce with a fork, about 10 minutes. Drain.

Mash the cooked pumpkin with a potato masher in your favorite large bowl. Mix the cream cheese and brown sugar with the mashed pumpkin. Whisk in the eggs one at a time. Add the vanilla, half-and-half, cinnamon, ginger, allspice, and cloves; stir until you have a thin batter. The batter should be slightly thinner than pancake batter. Pour the batter into the pie crusts.

Place bacon in a large skillet over medium heat until evenly brown. Trim soft, fatty bits from strips. Press 7 pieces of bacon into the batter of each pie with a fork.

Bake the pies in the preheated oven for 15 minutes. Decrease the heat to 375 degrees F (190 degrees C). Top each pie with 2 pieces of cooked bacon and bake another 30 minutes, or until a knife inserted in the center comes out clean. Allow pies to cool completely before serving.

Crustless Cheese Quiche

Ingredients

3 eggs
1 1/2 cups milk
1/2 cup biscuit/baking mix
1/2 cup butter or margarine,
melted
1/8 teaspoon pepper
6 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese

Directions

In a mixing bowl, combine the first five ingredients. Beat on low speed for 3 minutes or until blended. Transfer to a greased 9-in. pie plate. Sprinkle with bacon and cheese; lightly press down into batter. Bake, uncovered, at 350 degrees F for 45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

The Breakfast Omwich

Ingredients

3 slices bacon
3 eggs, lightly beaten
1/2 cup grated Cheddar cheese
1 pinch salt and ground black pepper to taste (optional)
2 slices cooked, chopped ham
1/4 cup finely chopped onion (optional)
1 tablespoon fresh chives, chopped (optional)
1/4 cup chopped fresh mushrooms (optional)
1/4 cup green bell pepper, finely chopped (optional)
1 teaspoon finely chopped jalapeno pepper (optional)
2 drops hot pepper sauce (e.g. Tabasco,„Ÿ), or to taste (optional)
4 slices bread, toasted
2 tablespoons mayonnaise, or to taste (optional)

Directions

Place the bacon in a skillet and cook over medium heat until evenly browned and crisp. Remove, and drain on paper towels. When cooled, crumble into small pieces.

Stir the eggs and 1/4 cup Cheddar cheese together in a bowl until blended. Season to taste with salt and pepper. Pour the egg mixture into a skillet over medium heat. When the bottom of the eggs is set, layer with the bacon, ham, and if using, onion, chives, mushrooms, green pepper, jalapeno or hot pepper sauce. . Season with hot pepper sauce, if desired. Sprinkle with the remaining 1/4 cup Cheddar cheese. Carefully fold one half of the egg mixture over the filling ingredients. Cook until the cheese melts and the bottom is golden; turn and cook the other side until golden. Remove from the heat.

Set two slices of toast on two serving plates, and spread each slice with mayonnaise, if desired. Cut the egg mixture in half, and place one half on each piece of toast. Top each with the remaining toast, cut each omwich in half, and serve immediately.

Bagel and Cheese Bake

Ingredients

1/2 pound bacon, diced
1/2 cup chopped onion
3 plain bagels
1 cup shredded sharp Cheddar cheese
12 eggs, beaten
2 cups milk
2 teaspoons chopped fresh parsley
1/4 teaspoon pepper
1/2 cup grated Parmesan cheese

Directions

Place the bacon and onion in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside. Slice each bagel into 4 thin slices.

Arrange 6 bagel slices in the bottom of a lightly greased 9x13 inch baking dish. Cover with the bacon and onion mixture, followed by the Cheddar cheese. Top with remaining bagel slices.

In a medium bowl, whisk together the eggs, milk, parsley, and pepper. Pour the egg mixture over the bagel layers. Cover, and refrigerate 8 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). Uncover the chilled bagel dish, and bake in the preheated oven 25 to 30 minutes, or until eggs are firm. Sprinkle with Parmesan cheese, and serve warm.

Double-Cheese Eggs Benedict

Ingredients

2 tablespoons butter
2 1/2 tablespoons all-purpose flour
1 1/2 cups milk
1/4 cup shredded Cheddar cheese
2 tablespoons shredded Parmesan cheese
1/2 teaspoon Dijon mustard
1/8 teaspoon salt
1/8 teaspoon white pepper
POACHED EGGS:
1 teaspoon white vinegar
8 cold eggs
4 English muffins, split and toasted
8 slices Canadian bacon, warmed
8 bacon strips, cooked and crumbled

Directions

For cheese sauce, in a saucepan, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to medium-low. Add the cheese, mustard, salt and pepper, stirring until cheese is melted. Cover and keep warm.

In a skillet with high sides, bring 2-3 in. of water and vinegar to a boil. Reduce heat; simmer gently. For each egg, break the cold eggs into a custard cup or saucer, then hold the dish close to the water surface, slip the egg into the water. Cook 4 eggs at a time, uncovered, for 3-5 minutes or until the whites are completely set and the yolks begin to thicken. With a slotted spoon, remove each egg. Repeat with remaining eggs.

To assemble, top each muffin half with one slice Canadian bacon, one egg, cheese sauce and bacon.

Chinese Dan-Bin

Ingredients

1 slice bacon
1 egg, beaten
1 (6 inch) corn tortilla
1/4 cup sweet corn kernels
1 tablespoon smooth salsa

Directions

Fry the slice of bacon in a skillet over medium-high heat. Set aside. Reduce the heat to medium. Pour the egg into the skillet, and sprinkle with corn. Cook for less than 10 seconds.

Lay the tortilla over the whole egg. After the egg is firm and attached to the tortilla, flip over, and lay the bacon on top. Put salsa over the bacon, and wrap. Remove from the skillet, cut into small pieces and serve hot.

Easy Corn and Crab Chowder

Ingredients

1 russet potato, peeled and cubed
5 slices bacon, diced
1/2 onion, chopped
1 (6 ounce) can crab meat, drained
1/2 teaspoon parsley flakes
2 tablespoons butter
1/3 cup all-purpose flour
1/4 cup dry white wine (optional)
1 cube chicken bouillon
1 1/2 cups milk
1 (15 ounce) can creamed corn
salt and pepper to taste

Directions

Wrap potato cubes in plastic wrap, and microwave for 30 seconds. Set aside.

In a saute pan, cook bacon over medium heat until heated through, and add chopped onions. Cook and stir until onions are clear. Stir in crab meat and parsley flakes. Set aside.

Meanwhile, melt butter in a large stock pot over low heat. Whisk in flour until mixture becomes creamy and takes on a eggshell color. Continue to cook for a few more minutes, stirring occasionally. Stir in wine. Dissolve chicken bouillon in milk; when the flour mixture is crumbly, slowly whisk in the milk. Mix well in order to eliminate all lumps.

When the mixture is creamy and hot, stir in bacon mixture, cubed potatoes, and creamed corn. Season with salt and pepper to taste, and simmer for 10 minutes.

For a creamy curry variation add 2 tablespoons curry powder after adding the wine to the flour mixture, and substitute cooked, cubed chicken for the bacon.

BLT Chicken Salad

Ingredients

1/2 cup mayonnaise
4 tablespoons barbecue sauce
2 tablespoons finely chopped onion
1 tablespoon lemon juice
1/4 teaspoon pepper
8 cups torn salad greens
2 large tomatoes, chopped
1 1/2 pounds boneless skinless chicken breasts, cooked and cubed
10 bacon strips, cooked and crumbled
2 hard-cooked eggs, sliced

Directions

In a small bowl, combine the first five ingredients; mix well.

Cover and refrigerate until serving.

Place salad greens on a large serving platter. Sprinkle with tomatoes, chicken and bacon; garnish with eggs. Drizzle with dressing.

Blue Cheese Dip I

Ingredients

1/2 pound bacon
1 teaspoon minced garlic
3 (8 ounce) packages cream
cheese, softened
4 ounces blue cheese
1/4 cup chopped walnuts or
pecans to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, fry chopped bacon until it is almost done. Stir garlic into the skillet. Remove from skillet and drain excess fat.

In a medium mixing bowl, mix bacon with cream cheese and blue cheese. Transfer the mixture to a casserole dish. Sprinkle nuts over the dip.

Bake for 30 to 40 minutes.

Slow Cooker Thanksgiving Turkey

Ingredients

5 slices bacon
1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 teaspoon garlic pepper
1 (10.5 ounce) can turkey gravy
2 tablespoons all-purpose flour
1 tablespoon Worcestershire sauce
1 teaspoon dried sage

Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble.

Spray a slow cooker with cooking spray. Place turkey in the slow cooker. Season with garlic pepper. In a bowl, mix the bacon, gravy, flour, Worcestershire sauce, and sage. Pour over turkey in the slow cooker.

Cover slow cooker, and cook turkey 8 hours on Low.

Grilled Bacon Jalapeno Wraps

Ingredients

6 fresh jalapeno peppers, halved
lengthwise and seeded
1 (8 ounce) package cream
cheese
12 slices bacon

Directions

Preheat an outdoor grill for high heat.

Spread cream cheese to fill jalapeno halves. Wrap with bacon.
Secure with a toothpick.

Place on the grill, and cook until bacon is crispy.

Sarah's Pasta Salad

Ingredients

8 ounces uncooked rotini pasta
1 avocado - peeled, pitted and diced
1 large tomato, diced
1/2 cup Ranch dressing
2 tablespoons crumbled cooked bacon

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, until al dente. Drain, and rinse under cold running water to cool.

In a bowl, gently toss together pasta, avocado, tomato, dressing, and bacon. Chill until ready to serve.

Mad Dogs

Ingredients

1 hot dog
1 slice Cheddar cheese
1 slice bacon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Using a knife, make a slit along the entire length of the hot dog that's about 3/4 of the way through the hot dog. Break the cheese slice into 2 pieces and stuff each piece into the slit in the dog. Wrap the bacon slice around the hot dog in a spiral fashion, then secure all with a toothpick. Place on a cookie sheet or baking dish.

Bake at 400 degrees F (200 degrees C) for 11 to 15 minutes, or until bacon is crisp.

Eggs Benedict

Ingredients

4 egg yolks
3 1/2 tablespoons lemon juice
1 pinch ground white pepper
1/8 teaspoon Worcestershire sauce
1 tablespoon water
1 cup butter, melted
1/4 teaspoon salt
8 eggs
1 teaspoon distilled white vinegar
8 strips Canadian-style bacon
4 English muffins, split
2 tablespoons butter, softened

Directions

To Make Hollandaise: Fill the bottom of a double boiler part-way with water. Make sure that water does not touch the top pan. Bring water to a gentle simmer. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water.

Add the melted butter to egg yolk mixture 1 or 2 tablespoons at a time while whisking yolks constantly. If hollandaise begins to get too thick, add a teaspoon or two of hot water. Continue whisking until all butter is incorporated. Whisk in salt, then remove from heat. Place a lid on pan to keep sauce warm.

Preheat oven on broiler setting. To Poach Eggs: Fill a large saucepan with 3 inches of water. Bring water to a gentle simmer, then add vinegar. Carefully break eggs into simmering water, and allow to cook for 2 1/2 to 3 minutes. Yolks should still be soft in center. Remove eggs from water with a slotted spoon and set on a warm plate

While eggs are poaching, brown the bacon in a medium skillet over medium-high heat and toast the English muffins on a baking sheet under the broiler.

Spread toasted muffins with softened butter, and top each one with a slice of bacon, followed by one poached egg. Place 2 muffins on each plate and drizzle with hollandaise sauce. Sprinkle with chopped chives and serve immediately.

Rabbit Casserole

Ingredients

2 (2 pound) rabbits, dressed and deboned, bones reserved
1 tablespoon mirepoix base
1/2 cup all-purpose flour
salt and freshly ground black pepper to taste
1 tablespoon vegetable oil
2 carrots, diced
1/2 onion, chopped
1 leek, chopped
1 turnip, diced
2 medium potatoes - peeled and cubed
1/2 pound smoked bacon, cubed
1 tablespoon tomato puree
3 (1 ounce) squares bittersweet chocolate, chopped (optional)
2 tablespoons vegetable oil
3 slices white bread
1 tablespoon chopped fresh parsley

Directions

Preheat the oven to 375 degrees F (190 degrees C). Season rabbit bones with mirepoix base, and place in a 9x13 inch baking dish or similar. Roast for 30 minutes, or until browned and fragrant.

Remove rabbit bones to a saucepan, and add enough water to cover by about 1 inch. Bring to a boil, then cook over medium-high heat until the liquid is reduced by half to provide a stock for the recipe. This will take up to 30 minutes depending on the size of your pan.

Mix the flour, salt, and pepper. Coat rabbit pieces with the seasoned flour. Heat 1 tablespoon of oil in the dish used to bake the rabbit bones. Cook rabbit pieces over medium-high heat, or in the oven, just until evenly browned on the outside.

Remove rabbit pieces, and add the carrots, onion, leek, turnip and potatoes. Add bacon, and if necessary, a little more oil. Place the rabbit pieces over the vegetables. Mix together your homemade rabbit stock and tomato puree; pour into the baking dish. Cover tightly with aluminum foil or a lid. Reduce the oven temperature to 350 degrees F (175 degrees C).

Bake the rabbit casserole for about 1 hour, or until rabbit is cooked through. Adjust the seasonings to taste. If you wish to use the chocolate, mix it in at this time.

Heat 2 tablespoons of oil in a large skillet over medium-high heat. Trim the crusts from the bread slices, and slice in half diagonally or into cubes. Fry bread in oil until lightly browned.

Serve casserole in the pan, topped with fried bread (or croutons) and sprinkled with chopped parsley.

Potato Bacon Chowder

Ingredients

2 cups peeled, cubed potatoes
1 cup water
8 bacon strips
1 cup chopped onion
1/2 cup chopped celery
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 3/4 cups milk
1 cup sour cream
1/2 teaspoon salt
Dash pepper
1 tablespoon minced fresh parsley

Directions

In a covered 3-qt. saucepan, cook potatoes in water until tender. Meanwhile, cook bacon in a skillet until crisp; remove to paper towels to drain. In the same skillet, saute onion and celery in drippings until tender; drain. Add to undrained potatoes. Stir in soup, milk, sour cream, salt and pepper. Cook over low heat for 10 minutes or until heated through (do not boil). Crumble bacon; set aside 1/4 cup. Add remaining bacon to soup along with parsley. Sprinkle with reserved bacon.

Bill's Fried Bacon

Ingredients

1/3 cup water
1 tablespoon granulated garlic
1 tablespoon paprika
1 pound sliced bacon

Directions

In a large skillet, stir together the water, garlic, and paprika. Separate the bacon slices, and place in the skillet. Turn the heat to high. The water will evaporate leaving the bacon coated with the garlic and paprika. Reduce the heat to medium-high, and continue to fry to your desired crispness, turning as needed.

Teriyaki Mushroom Salad

Ingredients

2 teaspoons butter
1/2 pound sliced fresh mushrooms
1/2 medium green bell pepper, thinly sliced
1/2 small onion, thinly sliced
2 teaspoons reduced-sodium teriyaki sauce
2 teaspoons reduced-sodium soy sauce
4 lettuce leaves
2 bacon strips, cooked and crumbled

Directions

In a nonstick skillet, melt butter. Add the mushrooms, green pepper, onion, teriyaki sauce and soy sauce; saute for 5 minutes or until vegetables are crisp-tender. Spoon onto lettuce leaves. Sprinkle with bacon.

Cracklin' Bread II

Ingredients

1 egg
3 tablespoons shortening or
bacon fat
1 1/8 cups buttermilk
1 1/4 cups cornmeal
2 tablespoons sugar
1/4 cup all-purpose flour
1/2 teaspoon baking soda
1 tablespoon baking powder
1 teaspoon salt
1 cup crushed pork cracklin's

Directions

Preheat the oven to 450 degrees F (220 degrees C). Grease a 9x9 inch square baking dish.

In a medium bowl, mix together the egg, shortening and buttermilk. In a separate bowl, stir together the cornmeal, sugar, flour, baking soda, baking powder and salt. Stir the dry ingredients into the wet ingredients until smooth, then stir in the pork cracklin's. Pour the batter into the prepared baking dish.

Bake for 25 to 30 minutes in the preheated oven, until center is set and the top is slightly brown.

Harold's Salad

Ingredients

5 slices bacon
1 head fresh broccoli, chopped
1 head cauliflower, chopped
1/3 cup chopped onion
10 black olives
12 button mushrooms, sliced
1 (4 ounce) jar pimentos
16 ounces oil and vinegar salad dressing
2 tablespoons white sugar
salt to taste
1 teaspoon ground black pepper

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, broccoli, cauliflower, onion, olives, mushrooms and pimento. Stir to mix.

Whisk together the salad dressing, sugar, salt and pepper. Pour over salad, toss, and refrigerate until chilled.

BLT Macaroni Salad

Ingredients

2 cups uncooked elbow macaroni
5 green onions, finely chopped
1 large tomato, diced
1 1/4 cups diced celery
1 1/4 cups mayonnaise
5 teaspoons white vinegar
1/4 teaspoon salt
1/8 teaspoon pepper
1 pound sliced bacon, cooked
and crumbled

Directions

Cook macaroni according to package directions; drain and rinse in cold water. In a large bowl, combine the macaroni, green onions, tomato and celery. In a small bowl, combine the mayonnaise, vinegar, salt and pepper. Pour over macaroni mixture and toss to coat. Cover and refrigerate for at least 2 hours. Just before serving, add bacon.

Cool Cucumber Sandwich

Ingredients

1 tablespoon prepared Ranch
salad dressing
2 slices bread, toasted
12 thin slices cucumber
2 bacon strips, cooked
1 tomato slice

Directions

Spread salad dressing on one side of each slice of toast. Layer cucumber, bacon and tomato on one slice; top with second slice.

Bacon Turnip Mash

Ingredients

2 pounds orange turnip
2 tablespoons butter
1 pinch salt
1 pinch ground black pepper
1 dash garlic powder
1/2 pound bacon - cooked and crumbled
2 tablespoons rendered bacon fat

Directions

Peel and cube the turnip. Cook in a saucepan in salted water until very tender. Drain then mash with the butter or margarine, salt, pepper and garlic powder to taste. Set aside.

In a skillet fry the bacon until nice and crispy. Remove from the skillet and crumble. Reserve 2 tablespoons of the bacon grease.

To the skillet with the 2 tablespoons of bacon grease add the mashed turnip and crumbled bacon. Stir and heat to the desired temperature before serving.

Cobb Sandwich

Ingredients

- 1/2 cup mayonnaise
- 1/4 cup blue cheese dressing
- 8 slices multigrain bread
- 2 cooked chicken breasts, sliced
- 1 ripe avocado, sliced
- 8 slices cooked bacon
- 2 hard boiled eggs, chopped
- 4 lettuce leaves

Directions

Prepare the sandwich spread by mixing together the mayonnaise and blue cheese dressing. Spread 2 tablespoons on one side of each slice of bread. Top 4 of the prepared pieces of bread with 1/4 each of the chicken, avocado, bacon, hard boiled eggs, and lettuce. Top each sandwich with another slice of bread and serve with the remaining blue cheese spread on the side.

Original Hot Brown

Ingredients

1/2 cup butter
1/2 cup all-purpose flour
3 cups milk
6 tablespoons grated Parmesan cheese
1 egg, beaten
2 tablespoons heavy cream
salt and pepper to taste
2 pounds sliced roasted turkey
1 tomato, thinly sliced
8 slices white bread, toasted
1/4 cup grated Parmesan cheese
8 slices crispy bacon

Directions

Melt the butter in a saucepan over medium heat. Stir in flour with a whisk or fork, and continue to cook and stir until it begins to brown slightly. Gradually whisk in the milk so that no lumps form, then bring to a boil, stirring constantly. Mix in 6 tablespoons of Parmesan cheese and then stir in the beaten egg to thicken. Do not allow the sauce to boil once the egg has been mixed in. Remove from the heat and stir in the cream.

Preheat the oven's broiler. For each hot brown, place two slices of toast into the bottom of an individual sized casserole dish. Cover with a liberal amount of roasted turkey and tomato slices. Spoon sauce over the top of each one and sprinkle with some of the remaining Parmesan cheese.

Place the dishes under the broiler and cook until the top is speckled brown, about 5 minutes. Remove from the broiler and arrange two slices of bacon in a cross shape on top of each sandwich. Serve immediately.

Lasagne Verdi al Forno

Ingredients

PASTA

5 ounces spinach - rinsed,
stemmed, and dried
2 eggs
5/8 cup semolina flour
1 teaspoon salt
1 1/2 cups all-purpose flour

RAGU

2 tablespoons butter
2 slices bacon, diced
1 carrot, diced
1 stalk celery, diced
1 onion, diced
3 1/2 ounces lean ground pork
3 1/2 ounces lean ground beef
3 1/2 ounces minced ham
2 tablespoons tomato paste
1 teaspoon dried oregano
1 cup beef stock
salt and pepper to taste

3 1/2 ounces chicken livers,
trimmed and chopped

BECHAMEL

2 tablespoons butter
2 tablespoons all-purpose flour
2 cups warm milk
1 pinch salt
1 pinch ground nutmeg

CHEESE

1 2/3 cups grated Parmesan
cheese
1 pint ricotta cheese
3 tablespoons butter

Directions

For the pasta dough: Steam the spinach in a steamer or over boiling water until bright green, 2 minutes. Squeeze to remove excess moisture and process in a food processor to make a paste. Combine spinach with eggs, semolina, and salt and process until smooth. Stir in enough of the flour to make a smooth dough. Knead briefly, cover and set aside.

For the ragu: In a large skillet, melt butter over medium-high heat. Sauté bacon, carrot, celery and onion until onion is translucent. Stir in ground pork, ground beef and minced ham, and cook until browned. Stir in tomato paste, oregano and beef stock. (Reserve the chicken livers for later.) Season with salt and pepper, reduce heat to low, cover and simmer 20 minutes.

For the bechamel: While the ragu is simmering, combine 2 tablespoons butter and 2 tablespoons flour in a medium saucepan over medium-low heat. Whisk to make a roux. Remove from heat, let rest one minute, then whisk in warm milk. Return to heat, simmer 10 minutes, stirring constantly, until thickened. Season with salt and nutmeg. Remove from heat.

To cook pasta: Bring a large pot of lightly salted water to a boil. On a floured surface, divide pasta dough into three portions. Roll each portion out to a thin sheet. Have ready an ice water bath. Cook each sheet 3 minutes in the boiling water; remove from the boiling water and dip in the ice water; drain and dry on a clean, dry cloth.

To finish the ragu: Stir the chicken livers into the simmering sauce. Cook 1 minute, remove from heat and set aside.

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 baking dish.

To assemble lasagna: Place one pasta sheet in bottom of prepared baking dish. Spread one-third of the ragu, one-quarter of the bechamel, one-third of the ricotta, and one-quarter of the parmesan over the pasta. Repeat layers twice. Top with remaining bechamel and parmesan and dot with butter.

Bake in preheated oven 30 minutes, until top is golden brown.

Penne with Chili, Chicken, and Prawns

Ingredients

1 (8 ounce) package uncooked penne pasta
2 skinless, boneless chicken breast halves - cubed
5 slices bacon
3 cloves garlic, chopped
1 (26 ounce) jar spicy red pepper pasta sauce
1/2 pound medium shrimp - peeled and deveined
1 fresh red chile pepper, finely chopped
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place chicken, bacon, and garlic in a large skillet over medium heat, and cook 10 minutes, until bacon is evenly brown and chicken juices run clear. Drain grease.

Mix pasta sauce into skillet. Continue cooking until sauce is heated through. Mix in shrimp. Cook 2 minutes, or until shrimp are opaque. Stir in chile pepper. Toss with cooked pasta and 1/2 the Parmesan cheese just before serving. Garnish with remaining Parmesan.

Brunch Potato Casserole

Ingredients

4 pounds new potatoes, skinned,
cut into 1-inch cubes
1 pound processed cheese food,
cubed
2 cups mayonnaise
1 onion, finely chopped
1 pound bacon, cooked crisp and
chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a large pan, fill with water to cover potatoes, and bring to a boil. Cook until potatoes are just soft. Drain, place in a large bowl. While the potatoes are still hot, gently stir in cheese without mashing potatoes. Continue to stir, every minute or so, until cheese is melted.

In a separate bowl, stir together mayonnaise, onion, and bacon. Gently stir into potatoes and cheese. Spread into a 13x9-inch baking dish.

Bake in a preheated oven for 50 minutes.

German Zwiebelkuchen (Onion Pie)

Ingredients

6 pounds onions, sliced
4 slices bacon
1 (16 ounce) container sour cream
4 egg
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon caraway seed
2 recipes pastry for a 9 inch single crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a jelly-roll pan or large pizza pan with prepared dough, making sure dough extends up sides of pan.

Saute onion in a skillet until translucent and pour cooked onion into a large mixing bowl. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, chop and add to onion; mix well.

Stir in sour cream. Beat eggs enough to break up yolks, then mix in to pie mixture. Add flour to thicken mixture (onions will create a lot of water), then add salt. Mix well and pour mixture into prepared pan. Sprinkle top with caraway seed.

Bake in preheated oven for about 1 hour, or until onions start to turn golden brown on top.

Hearty German Potato Salad

Ingredients

4 bacon strips, diced
1/4 cup chopped onion
1 tablespoon all-purpose flour
1/2 cup water
1/4 cup cider vinegar
1 tablespoon sugar
3/4 teaspoon salt
1/2 teaspoon celery seed
Dash pepper
1 1/2 pounds potatoes, cooked,
peeled halved and sliced
5 cooked hot dogs, sliced

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute the onion until tender. Stir in flour until blended. Gradually stir in water, vinegar, sugar, salt, celery seed and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in the potatoes, hot dogs and reserved bacon. Transfer to a greased 1-qt. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Northern Ontario Partridge (Ruffed Grouse)

Ingredients

4 boneless partridge breast halves
8 slices bacon
1 cup chicken broth
toothpicks
1 cup white wine
2 shallots, chopped
4 cloves garlic, chopped
1 teaspoon salt
freshly ground black pepper to taste
3 tablespoons all-purpose flour

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Heat a large skillet over medium-high heat. Place the slices of bacon in the skillet and fry until they have released their juices, but are not crispy. Remove the bacon and set aside. Place the partridge breast halves into the pan, and brown them quickly, about 2 minutes per side.

Remove the partridge pieces, and wrap each one with two slices of bacon. Secure with toothpicks. Pour enough of the drippings from the skillet into a baking dish to cover the bottom. Place the partridge pieces into the dish along with the chicken broth, white wine, shallots, salt and black pepper.

Roast uncovered for 45 minutes in the preheated oven. Remove drippings from the baking dish using a turkey baster, and place in a saucepan. Whisk in the flour, and cook over medium-low heat, stirring constantly, until thickened. Serve gravy with partridge.

Apple Blue Cheese Salad

Ingredients

1 Granny Smith apple, cored and julienned
1 cup balsamic vinaigrette salad dressing
1 cup crumbled blue cheese
1/2 cup chopped pecans
4 slices turkey bacon
6 cups torn romaine lettuce

Directions

Place the julienned apple into a bowl with the balsamic vinaigrette. Refrigerate for at least one hour to marinate.

Cook bacon in the microwave or in a skillet over medium-high heat until browned. Drain, and crumble.

In a salad bowl, combine the blue cheese, pecans, bacon and romaine lettuce, and toss to blend. When ready to serve, pour the apples and dressing over the top.

Spiced Apple-Kraut Pork

Ingredients

3 cups sauerkraut, drained
2 cups spiced applesauce
1/2 cup chicken broth
1/2 pound bacon - cooked and crumbled
1 tablespoon brown sugar
1 teaspoon dried thyme
1/2 teaspoon ground mustard
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground black pepper
7 juniper berries
4 pork chops
1 tablespoon vegetable oil
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the sauerkraut, applesauce, broth, bacon, brown sugar, thyme, mustard, oregano, salt and pepper. Stir in optional juniper berries.

In a large skillet brown the pork in oil and drain. Place pork in an ungreased 9x13 inch baking dish. Spoon sauerkraut mixture over top and sprinkle with paprika. Cover and bake at 350 degrees F (175 degrees C) for 1 1/4 hours or until meat is tender and cooked through.

Bacon Roasted Chicken

Ingredients

2 tablespoons butter
1 (4 pound) whole chicken
salt and pepper to taste
1 teaspoon dried thyme
2 carrots, cut in chunks
paprika to taste
8 slices bacon
2 cups beef broth

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Rub butter over the entire chicken. Season with salt, pepper and thyme. Place the carrots inside the cavity, and tie the legs together. Place the chicken breast side up in a roasting pan. Lay bacon strips across the top of the chicken, and secure with toothpicks. Sprinkle with paprika. Pour the beef broth into the roasting pan - do not pour over the bacon.

Roast for 15 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C). Baste with some of the broth. Continue to roast for 1 hour and 15 minutes, or until the internal temperature is 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. Baste every 15 minutes with the broth.

Remove the bacon and discard toothpicks. Roast the chicken for 15 more minutes to brown the skin. Transfer to a serving platter, and remove the ties. You may eat the bacon, but it is best to discard the carrots.

Steak and Bacon Tournedos

Ingredients

1 1/2 pounds flank steak,
pounded to 1/2 inch thickness
unseasoned meat tenderizer to
taste
10 slices bacon, cooked, but still
soft
1/2 teaspoon freshly ground black
pepper to taste
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
2 tablespoons chopped fresh
parsley

Directions

Preheat an outdoor grill for medium-high heat.

Score one side of the flank steak with diagonal cuts. Season meat on both sides with tenderizer, pepper, garlic powder, and salt; lay flat, scored side down. Sprinkle with parsley, and lay bacon strips lengthwise on steak, then roll up jellyroll style. Skewer with 8 evenly spaced wooden toothpicks. Form 8 steaks by cutting in between toothpicks with a serrated knife.

Place steaks on preheated grill. Cook for about 15 minutes, turning once, or to desired doneness.

Zippy Green Beans

Ingredients

4 cups fresh or frozen green beans, cut into 2 inch pieces
2 bacon strips, diced
1 medium onion, thinly sliced
1/2 cup dry white wine or apple juice
3 tablespoons sugar
3 tablespoons tarragon vinegar or cider vinegar
1/4 teaspoon salt
2 teaspoons cornstarch
1 tablespoon cold water

Directions

Place beans in a saucepan and cover with water; bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender. Meanwhile, in a large nonstick skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 1 teaspoon drippings.

In the drippings, saute onion until tender. add wine or apple juice, sugar, vinegar and salt. Combine cornstarch and cold water until smooth; add to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain beans; top with onion mixture. Sprinkle with bacon; toss to coat.

Hearty Corn Chowder

Ingredients

1/2 pound sliced bacon
1 cup chopped celery
1/2 cup chopped onion
2 cups diced peeled potatoes
1 cup water
2 cups frozen corn
1 (14.75 ounce) can cream-style corn
1 (12 ounce) can evaporated milk
6 ounces smoked sausage links, cut into 1/4-inch slices
1 teaspoon dill weed

Directions

In a large saucepan, cook the bacon until crisp. Remove to paper towels; crumble and set aside. Drain all but 2 tablespoons of the drippings. Saute celery and onion in drippings until onion is lightly browned. Add potatoes and water. Cover and cook over medium heat for 10 minutes. Stir in corn, milk, sausage, dill and bacon. Cook until the potatoes are tender, about 30 minutes.

Bacon-Wrapped Pineapple Bites

Ingredients

2 (16 ounce) cans pineapple chunks, drained
1 (10 ounce) jar sweet-and-sour sauce
2 pounds bacon
1 box toothpicks

Directions

Place the pineapple in a large bowl, and toss with sweet and sour sauce. Cover, and marinate overnight in the refrigerator.

To prevent burning, place toothpicks in a small bowl of water and soak 10 minutes.

Place a paper towel over a microwave-safe dish and arrange part of the bacon on the towel; cover with another paper towel. Cook the bacon in a microwave oven on medium just until partially cooked and still pliable, 2 to 3 minutes. Repeat with remaining bacon. Cut bacon strips in half.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet and set aside.

Wrap half a bacon strip around each pineapple chunk. Secure bacon with a toothpick, and place on baking sheet. Repeat with remaining bacon and pineapple chunks.

Bake in preheated oven until bacon is crisp, 20 to 30 minutes. Cool 5 minutes before serving.

Absolutely Ultimate Potato Soup

Ingredients

1 pound bacon, chopped
2 stalks celery, diced
1 onion, chopped
3 cloves garlic, minced
8 potatoes, peeled and cubed
4 cups chicken stock, or enough
to cover potatoes
3 tablespoons butter
1/4 cup all-purpose flour
1 cup heavy cream
1 teaspoon dried tarragon
3 teaspoons chopped fresh
cilantro
salt and pepper to taste

Directions

In a Dutch oven, cook the bacon over medium heat until done. Remove bacon from pan, and set aside. Drain off all but 1/4 cup of the bacon grease.

In the bacon grease remaining in the pan, saute the celery and onion until onion begins to turn clear. Add the garlic, and continue cooking for 1 to 2 minutes. Add the cubed potatoes, and toss to coat. Saute for 3 to 4 minutes. Return the bacon to the pan, and add enough chicken stock to just cover the potatoes. Cover, and simmer until potatoes are tender.

In a separate pan, melt the butter over medium heat. Whisk in the flour. Cook stirring constantly, for 1 to 2 minutes. Whisk in the heavy cream, tarragon and cilantro. Bring the cream mixture to a boil, and cook, stirring constantly, until thickened. Stir the cream mixture into the potato mixture. Puree about 1/2 the soup, and return to the pan. Adjust seasonings to taste.

Sunshine Baked Eggs

Ingredients

1 pound sliced bacon
14 eggs
1 1/3 cups cottage cheese
1 (8 ounce) can crushed
pineapple, drained
1 teaspoon vanilla extract
Chopped fresh parsley

Directions

In a skillet, cook bacon until crisp; drain and discard all but 2 tablespoons drippings. Crumble bacon. In a large bowl, lightly beat eggs; add bacon and drippings, cottage cheese, pineapple and vanilla. Pour into greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near center comes out clean. Let stand for 5 minutes before serving. If desired, garnish with parsley.

Hot Bacon Asparagus Salad

Ingredients

7 bacon strips, diced
1 pound fresh asparagus, trimmed
1/3 cup vinegar
1 tablespoon sugar
1/2 teaspoon ground mustard
1/4 teaspoon pepper
4 cups torn salad greens
1/2 cup sliced almonds
2 hard-cooked eggs, sliced

Directions

In a skillet, cook bacon until crisp; remove with a slotted spoon to paper towel. Drain, reserving 2-3 tablespoons drippings.

Cut asparagus into 1-1/2-in. pieces; saute in drippings until crisp-tender. Add vinegar, sugar, mustard, pepper and bacon. Cook and stir for 1-2 minutes.

In a large bowl, combine the salad greens and almonds. Add the asparagus mixture and toss gently. Top with eggs. Serve immediately.

Stuffed Cod Wrapped in Bacon

Ingredients

8 (6 ounce) fillets cod
2 tablespoons sesame oil
2 tablespoons chili sauce
8 slices bacon
1 leek, chopped
1 ounce enoki mushrooms

Directions

Preheat an outdoor grill for high heat. Soak some toothpicks in water while the grill heats up.

Spread a thin layer of sesame oil and chili sauce onto one side of each fish fillet. At one end, place some of the leek and a couple of mushrooms. Roll towards the other end. Wrap each roll with a slice of bacon, and secure with two toothpicks.

Place on the preheated grill, and cook covered for 5 minutes. Be careful of flare-ups from the bacon grease. Turn over, and cook for 5 more minutes, until bacon is crisp and fish flakes easily.

Broccoli Salad

Ingredients

1 1/2 cups fresh broccoli florets
3/4 cup shredded Cheddar cheese
4 bacon strips, cooked and crumbled
1/4 cup finely chopped onion
3 tablespoons mayonnaise
2 tablespoons white vinegar
1 tablespoon sugar

Directions

In a bowl, combine the broccoli, cheese, bacon and onion. In another bowl, whisk the mayonnaise, vinegar and sugar. Pour over broccoli mixture and toss to coat. cover and refrigerate for at least 1 hour before serving.

Cabbage and Noodles

Ingredients

1 (8 ounce) package egg noodles
3 tablespoons butter
1/2 pound bacon
1 onion, chopped
1 small head cabbage, chopped
1 dash garlic salt

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the egg noodles; return to a boil. Cook, uncovered, stirring occasionally, until the noodles are cooked through, but still firm to the bite, about 5 minutes. Drain; return to the pot and stir in the butter.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Place the onion into the skillet with the bacon grease, and cook and stir over medium heat until the onion begins to soften, about 2 minutes. Stir in the cabbage, and cook and stir until wilted, about 5 minutes. Chop the bacon, add it to the skillet, and cook until the cabbage is tender, about 10 minutes. Stir in the noodles, and continue cooking just until heated through.

PHILLY Smothered Chicken with Brown Rice

Ingredients

4 slices bacon, chopped
4 small boneless skinless chicken breasts
4 large carrots, thinly sliced
1 large onion, chopped
1 cup 25%-less-sodium chicken broth, divided
1/4 cup PHILADELPHIA Cream Cheese Spread
3 cups hot cooked brown rice

Directions

Cook and stir bacon in large nonstick skillet on medium heat 5 minutes or until crisp. Remove bacon from skillet; drain on paper towels. Discard drippings from skillet.

Add chicken to skillet; cook 5 to 6 minutes on each side or until golden brown on both sides and done (170 degrees F). Transfer chicken to plate; cover to keep warm. Add vegetables and 1/2 cup broth to skillet; cover and simmer 10 minutes or until vegetables are tender.

Stir in broth and cream cheese; cook, uncovered, 2 minutes or until cream cheese is melted and sauce is thickened, stirring frequently. Return chicken to skillet; cook 2 minutes or until heated through. Spoon rice onto serving plate; top with chicken, sauce and bacon.

Beaumont Ranch Potato Salad

Ingredients

5 pounds red potatoes
B
1 (.7 ounce) package dry Italian salad dressing mix (such as Good SeasonsB®)
1/4 cup tarragon vinegar
1/4 cup water
1 cup extra-virgin olive oil
1/2 cup chopped celery
1 cup real bacon bits
1/4 cup chopped dill pickle (optional)
1/4 cup chopped green onion
3 cups mayonnaise

Directions

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

In a bowl, whisk together the dry Italian dressing mix, tarragon vinegar, water, and olive oil until thoroughly blended. Set aside.

Place the hot potatoes into a large bowl, and roughly but thoroughly slice them with a table knife until the potatoes are in chunks. Pour the dressing mixture over the hot potatoes, toss to coat, and let the potatoes cool. Add the celery, bacon bits, dill pickle, and green onion to the potatoes; lightly stir in mayonnaise until all ingredients are well combined, and serve.

Black Beans with Pico de Gallo

Ingredients

- 1 large tomato, diced
- 2 tablespoons chopped red onion
- 1/2 cup chopped cilantro
- 1/2 teaspoon honey
- 1 teaspoon lime juice
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste
- 1 tablespoon bacon grease
- 1 clove garlic, minced
- 2 tablespoons minced red onion
- 1 (15.5 ounce) can black beans, drained and rinsed
- 2 tablespoons water

Directions

Stir together the tomato, onion, cilantro, and honey. Season with lime juice, vinegar, salt and pepper; set aside.

Melt bacon grease in a saucepan over medium heat. Stir in garlic and onion, cook until softened and translucent, about 3 minutes. Pour in the black beans and water, season to taste with salt and pepper, then simmer for 10 minutes or until hot. Serve topped with pico de gallo.

Diane's Colcannon

Ingredients

2 1/2 pounds potatoes, peeled
and cubed
4 slices bacon
1/2 small head cabbage, chopped
1 large onion, chopped
1/2 cup milk
salt and pepper to taste
1/4 cup butter, melted

Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil, and cook for 15 to 20 minutes, until tender.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside. In the reserved drippings, saute the cabbage and onion until soft and translucent. Putting a lid on the pan helps the vegetables cook faster.

Drain the cooked potatoes, mash with milk and season with salt and pepper. Fold in the bacon, cabbage, and onions, then transfer the mixture to a large serving bowl. Make a well in the center, and pour in the melted butter. Serve immediately.

Delicious Vegetable Beef Soup

Ingredients

2 (14 ounce) cans vegetable broth
2 cups water
5 small potatoes, peeled and diced
1/3 head cabbage, chopped
1 1/2 pounds ground beef
1 small onion, diced
1/4 cup diced celery
1/4 cup chopped green bell pepper
1 tablespoon minced garlic
2 (11.5 ounce) cans tomato-vegetable juice cocktail
1 (14.5 ounce) can Italian-style diced tomatoes
1/2 (16 ounce) package frozen mixed vegetables
1 cup frozen cut okra
1 cup frozen lima beans
2 cubes beef bouillon, crumbled
2 tablespoons Worcestershire sauce
1 tablespoon celery seed
1 tablespoon bacon grease
salt and pepper to taste

Directions

Pour 1 can vegetable broth and water into a large pot. Place potatoes and cabbage into pot, and bring to a boil. Cook 10 minutes, or until potatoes are tender but firm.

Place the beef in a skillet over medium heat, and cook until evenly brown. Drain grease and mix beef into the pot. Stir the onion, celery, green bell pepper, and garlic into the skillet. Cook until tender, then mix into the pot.

Pour remaining broth and tomato-vegetable juice cocktail into the pot. Mix in tomatoes, frozen mixed vegetables, okra, lima beans, beef bouillon, Worcestershire sauce, celery seed, and bacon grease. Season with salt and pepper. Bring to a boil. Reduce heat to low, and simmer 2 hours.

Belgian Beef Stew

Ingredients

1 pound bacon, diced
1 tablespoon butter
20 small boiling onions, peeled
3 cloves garlic, minced
2 pounds lean beef chuck,
trimmed and cut into 1 inch cubes
2 tablespoons all-purpose flour
2 teaspoons salt
1/2 teaspoon ground black
pepper
16 ounces dark beer
1/2 bunch fresh parsley, chopped
1 lemon, juiced and zested
1 tablespoon grated lemon zest

Directions

Blanch the bacon for 1 minute in boiling water. Drain.

Place bacon and butter or margarine in a large covered pot or Dutch oven. Cook over medium heat until bacon is browned. Add onions; cook until golden. Add garlic, and cook for 1 or 2 minutes; take care not to burn the garlic. Remove bacon mixture from pot, and set aside.

Add beef to the fat left in the pot, and brown on all sides. When meat is browned, return bacon mixture to the pot. Stir in flour, salt, and pepper. Add enough beer to just barely cover the meat. Bring to a boil, reduce heat to simmer, and cover. Cook for 1 1/2 to 2 hours.

Remove pot from heat, and stir in parsley, lemon zest, and lemon juice. Serve hot.

Green Beans and Hot Sauce

Ingredients

2 pounds fresh green beans,
washed and trimmed
2 onions, chopped
1 (14.5 ounce) can diced tomatoes
with juice
2 hot yellow banana peppers,
diced
1 green bell pepper, chopped
1/2 cup water
6 slices bacon

Directions

Place green beans, onions, tomatoes, banana peppers, bell pepper, and water in a large pot. Bring to a boil over high heat, then reduce heat to low. Cover pot and simmer approximately 10 minutes, until green beans are tender.

While green beans are steaming, arrange bacon slices in a medium skillet. Fry over medium heat until crispy, approximately 10 minutes. Drain on paper towels. Crumble and set aside.

Spoon green bean mixture and juice into a serving dish. Sprinkle crumbled bacon over top and serve immediately.

Momma's Mmm-Mmm-Magnificent Meatloaf

Ingredients

1 pound ground beef
1 (12 ounce) package bulk pork
breakfast sausage
6 fresh mushrooms, chopped
1 red onion, chopped
2 tablespoons barbecue sauce
2 teaspoons Worcestershire sauce
1 egg
1/2 cup instant oatmeal
1 teaspoon garlic powder
1/4 teaspoon ground black
pepper
1 cup shredded Cheddar cheese
4 strips bacon

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix the ground beef, sausage, mushrooms, onion, barbecue sauce, Worcestershire sauce, egg, oatmeal, garlic powder, pepper, and Cheddar cheese together in a large bowl until evenly mixed. Form into a loaf and place in a 9x13-inch baking dish. Lie the bacon strips across the top of the meatloaf.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Mom's Legendary Stuffed Hamburgers

Ingredients

1 small onion, chopped
4 slices bacon, chopped
fresh-ground black pepper
2 pounds lean ground beef
1 (1 ounce) envelope dry onion
soup mix
4 hamburger buns

Directions

Prepare a grill for medium heat. When hot, lightly oil the grate.

Fry the bacon in a skillet over medium heat for about 5 minutes, stirring frequently. Add onions to the pan; cook and stir until bacon is browned, but not crisp and onion is soft. Remove from the pan and drain on a paper towel-lined plate. Season to taste with black pepper.

In a large bowl, mix together the ground beef and onion soup mix. Divide into 8 balls and then flatten into thin patties. Place a quarter of the bacon mixture onto each of four patties. Top with the remaining patties and press the edges together to seal.

Grill the burgers for about 15 minutes, turning once, until well done. Serve on buns with your favorite condiments.

Rice Stuffing with Apples, Herbs, and Bacon

Ingredients

3 1/2 cups water, divided
1 1/2 cups low fat, low sodium chicken broth
1 cup uncooked wild rice
1/3 pound bacon
3 cups diced onions
3 cups diced celery
1 tablespoon water
1 cup uncooked long-grain white rice
1 3/4 cups currants
3/4 cup dried cherries
3/4 cup dried cranberries
1/2 ounce dried apricots
1 cup diced, unpeeled apples
1/2 cup chopped Italian flat leaf parsley
6 tablespoons dried mixed herbs

Directions

In a medium saucepan over medium heat, bring 1 1/2 cups water and the chicken broth to a boil. Stir in wild rice. Cover, reduce heat, and simmer 45 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Reserving drippings, drain bacon, crumble, and set aside.

In the skillet with the reserved bacon drippings, saute onions and celery with 1 tablespoon water. Cook until very soft, about 20 minutes.

Stir remaining water, white rice, currants, cherries, cranberries, apricots, and apples into the wild rice. Continue cooking 20 minutes, or until wild rice and white rice are tender.

In a large bowl, mix the bacon and the onion mixture into the rice mixture. Season with the Italian parsley and dried mixed herbs.

Muenster-Bacon Stuffed Chicken Breast

Ingredients

- 6 slices bacon
- 1 cup dry bread crumbs
- 1 tablespoon dried parsley
- 2 teaspoons Cajun seasoning (such as Emeril's Essence™)
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/2 teaspoon ground black pepper
- 2 large eggs
- 1 tablespoon hot pepper sauce
- 3 slices Muenster cheese
- 3 (6 ounce) skinless, boneless chicken breast halves
- 3 slices provolone cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep, cast iron skillet. Cook over medium high heat until evenly brown, then crumble and set aside, reserving the bacon fat in the skillet.

Meanwhile, stir together the bread crumbs, parsley, Cajun seasoning, salt, garlic powder, onion powder, paprika, and black pepper in a shallow dish. Whisk together the egg and hot pepper sauce in a separate bowl, and set aside.

Cut a pocket into the side of the chicken breasts using a thin bladed knife. Stuff each breast with a slice of Muenster cheese, and 1/4 of the crumbled bacon; reserve the remaining bacon for later. Secure the chicken breast pockets with a toothpick or skewer, then dip into the egg mixture, letting excess egg drip off before pressing into the bread crumb mixture.

Reheat the bacon fat in the cast iron skillet over medium heat. Once hot, add the chicken breasts, and cook until golden brown on one side (about 2 minutes), then turn the breasts over, and place the skillet into the preheated oven. Bake until the chicken is no longer pink in the center, and registers 165 degrees F (75 degrees C) on a meat thermometer, 20 to 25 minutes.

When the chicken has cooked, top each piece with a slice of provolone cheese, and sprinkle with the remaining bacon. Return to the oven, and cook until the cheese has melted, about 1 minute more.

Spaghetti Carbonara II

Ingredients

1 pound spaghetti
1 tablespoon olive oil
8 slices bacon, diced
1 tablespoon olive oil
1 onion, chopped
1 clove garlic, minced
1/4 cup dry white wine (optional)
4 eggs
1/2 cup grated Parmesan cheese
1 pinch salt and black pepper to taste
2 tablespoons chopped fresh parsley
2 tablespoons grated Parmesan cheese

Directions

In a large pot of boiling salted water, cook spaghetti pasta until al dente. Drain well. Toss with 1 tablespoon of olive oil, and set aside.

Meanwhile in a large skillet, cook chopped bacon until slightly crisp; remove and drain onto paper towels. Reserve 2 tablespoons of bacon fat; add remaining 1 tablespoon olive oil, and heat in reused large skillet. Add chopped onion, and cook over medium heat until onion is translucent. Add minced garlic, and cook 1 minute more. Add wine if desired; cook one more minute.

Return cooked bacon to pan; add cooked and drained spaghetti. Toss to coat and heat through, adding more olive oil if it seems dry or is sticking together. Add beaten eggs and cook, tossing constantly with tongs or large fork until eggs are barely set. Quickly add 1/2 cup Parmesan cheese, and toss again. Add salt and pepper to taste (remember that bacon and Parmesan are very salty).

Serve immediately with chopped parsley sprinkled on top, and extra Parmesan cheese at table.

Easy 'Charro' Beans

Ingredients

1/2 pound bacon strips
1/2 cup bacon drippings
1 large onion, finely chopped
1/2 pound cooked ham, diced
1/4 pound chorizo sausage,
crumbled
5 (16 ounce) cans pinto beans,
rinsed and drained
1 whole chipotle pepper
2 cloves garlic, pricked with a fork

Directions

Fry bacon strips in a large skillet over medium heat until crisp. With a slotted spoon, remove bacon to paper towels. Reserve 1/2 cup bacon drippings.

Place drippings in a large pot, and warm over medium heat. Fry onions until light brown. Stir in ham and chorizo. Reserve 1 cup of beans, and add the rest to the pot, along with the chipotle and garlic.

Mash the reserved beans, then add to the pot. Simmer beans until thick and soupy, about 30 minutes. (If the beans become too dry, stir in water). Remove chipotle and garlic, and serve.

Venison Bacon Burgers

Ingredients

6 slices bacon, minced
2 tablespoons olive oil
1 teaspoon minced garlic
2 shallots, minced
2 pounds ground venison
1 tablespoon Worcestershire sauce
1 tablespoon chopped fresh parsley
salt and pepper to taste
1 egg, beaten to mix
6 hamburger buns

Directions

Cook bacon in a skillet over medium heat until browned and crispy. Pour bacon and grease into a heatproof bowl and allow to cool. Heat olive oil in skillet then add garlic and shallots. Cook and stir until softened, about 3 minutes; then add to bacon.

Once cool, mix in venison, Worcestershire sauce, parsley, salt, pepper, and egg until evenly combined. Refrigerate for 20 minutes.

Preheat an outdoor grill for medium-high heat.

Shape the mixture into 6 patties and grill to desired doneness. Serve on toasted hamburger buns with your favorite toppings.

Bacon Cheese Stromboli

Ingredients

1 (10 ounce) can refrigerated pizza dough
3/4 cup shredded Cheddar cheese
3/4 cup shredded mozzarella cheese
5 bacon strips, cooked and crumbled
1 (12 ounce) jar salsa
Sour cream

Directions

On an ungreased baking sheet, roll the dough into a 12-in. circle. One one half of dough, sprinkle cheeses and bacon to within 1/2 in. of edges. Fold dough over filling; pinch edges to seal. Bake at 425 degrees F for 9-11 minutes or until golden brown. Serve with salsa and sour cream if desired.

Chicken Eugene

Ingredients

8 skinless, boneless chicken breasts
1 (8 ounce) jar dried beef
8 slices bacon
8 ounces sour cream
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Line a 9x13 inch glass baking dish with dried beef. Wrap the chicken breasts with the bacon strips and place the wrapped chicken breasts onto the beef. Mix together the sour cream and cream of mushroom soup and pour evenly over the chicken.

Bake uncovered in the preheated oven for 3 hours and enjoy, enjoy!

Bacon Cheddar Round

Ingredients

3 1/2 cups biscuit/baking mix
1/4 cup sugar
1 1/2 cups shredded Cheddar
cheese
6 bacon strips, cooked and
crumbled
1 egg
1 1/3 cups milk

Directions

In a large bowl, combine the biscuit mix and sugar. Stir in cheese and bacon. Beat egg and milk; add to cheese mixture just until moistened. Pour into a greased and floured 9-in. springform pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove sides of pan and serve warm.

Cheesy Wild Rice

Ingredients

1 (6 ounce) package fast-cooking
long grain and wild rice mix
4 cups milk
1 (10.75 ounce) can condensed
cream of potato soup, undiluted
8 ounces process American
cheese, cubed
1/2 pound sliced bacon, cooked
and crumbled

Directions

In a large saucepan, prepare rice according to package directions. Stir in the milk, soup and cheese. Cook and stir until cheese is melted. Garnish with bacon.

Corn and Zucchini Melody

Ingredients

4 slices bacon
2 cups chopped zucchini
1 1/2 cups fresh corn kernels
1 small onion, chopped
1 pinch pepper
1/4 cup shredded Monterey Jack cheese

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Reserve 1 tablespoon of drippings. Drain bacon, chop, and set aside.

Heat the bacon drippings in the skillet over medium heat. Saute the zucchini, corn, and onion until tender but still crisp, about 10 minutes. Season with pepper. Spoon vegetables into a bowl, and sprinkle with chopped bacon and shredded cheese.

Cajun Style Red Bean and Rice Soup

Ingredients

1 tablespoon olive oil
8 ounces bacon, cooked and cubed
1 1/2 cups chopped onion
1/4 cup chopped green bell pepper
1 tablespoon minced garlic
4 bay leaves
6 ounces sliced andouille sausage
1 small smoked ham hock
2 cups dry kidney beans, soaked overnight
1 teaspoon Cajun seasoning
1 teaspoon Worcestershire sauce
8 cups chicken broth
1 teaspoon salt
1 1/2 cups cooked rice
6 tablespoons thinly sliced green onion

Directions

In a large pot over high heat, heat the oil. Add the bacon and saute for 2 minutes. Add the onions, bell pepper, garlic, bay leaves, sausage and ham hock and saute for 2 more minutes.

Add the beans and saute for 2 more minutes. Stir in the Cajun-style seasoning, Worcestershire sauce and stock. Bring to a boil, reduce heat to low and simmer for 1 hour, stirring occasionally.

Add the salt, cover the pot and simmer for an additional 15 minutes. Turn off the heat and allow the pot to sit, covered, for about 20 minutes. Discard the ham hock.

Ladle soup into individual bowls. Top each serving with 1/4 cup rice and 1 tablespoon green onion.

Quiche Seville

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup sour cream
10 thick slices bacon
1 cup shredded Monterey Jack cheese
2 3/4 ounces French-fried dried onions
6 eggs, beaten
1/2 teaspoon Worcestershire sauce
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bake thawed pastry shell at 375 degrees F (190 degrees C) for 10 minutes. Remove from oven and let cool. Reduce oven temperature to 350 degrees F (175 degrees C).

Meanwhile, in a medium bowl, combine the sour cream, bacon, cheese, French-fried onions, eggs, Worcestershire sauce and ground black pepper. Mix all together well and pour into the cooled pie shell.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until quiche is set.

Apple Bacon Tomato Soup

Ingredients

5 slices bacon
1 tablespoon olive oil
1/2 white onion, chopped
2 teaspoons garlic, minced
2 cups beef stock
1 (15.5 ounce) can pinto beans
1 (14.5 ounce) can Italian-style
stewed tomatoes
2 stalks celery, chopped
1 bay leaf
1 medium apple, thinly sliced
1/2 cup red wine
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, coarsely chop, and set aside.

Heat olive oil in a large saucepan over medium heat, and saute white onion and garlic 3 to 5 minutes, or until tender. Stir in beef stock, pinto beans, tomatoes, celery, and bay leaf. Bring the mixture to a boil. Reduce heat, and simmer.

In a small saucepan over medium heat, cook and stir the apple in the red wine until soft.

Mix bacon, apple, and remaining red wine into the soup mixture. Season with salt and pepper. Continue to simmer, stirring occasionally until well blended.

Quail With Rice

Ingredients

4 bacon strips, halved
8 quail, dressed
1 cup shredded carrots
1/2 cup sliced green onions
1/2 cup minced fresh parsley
2 1/2 cups chicken broth
1 cup uncooked long grain rice
1/2 teaspoon salt
1/4 teaspoon lemon-pepper
seasoning

Directions

In a large skillet over medium heat, cook bacon until partially done. Remove bacon; drain, reserving 2 tablespoons drippings. Brown quail in drippings. Remove and keep warm. Saute carrots, onions and parsley in drippings until tender. Add broth, rice, salt and lemon pepper; bring to a boil. Place quail over rice; place one bacon strip on each. Reduce heat; cover and simmer for 25-30 minutes or until the rice is tender and quail is cooked.

Maple Bacon Pancake

Ingredients

4 ounces bacon
1 cup baking mix
1 1/4 cups shredded Cheddar cheese, divided
1/2 cup milk
1/4 cup maple syrup
2 tablespoons white sugar
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Spray a 9 inch pie plate with non-stick cooking spray.

In a large bowl, beat together baking mix, 3/4 cup cheddar cheese, milk, maple syrup, sugar and eggs until only small lumps of cheese remain. Pour into prepared pie plate.

Bake in preheated oven for 10 to 15 minutes, until a toothpick inserted into center of pancake comes out clean. Sprinkle bacon and remaining 1/2 cup cheese over top of pancake. Bake until cheese melts, about 3 to 5 minutes.

Penne All' Arrabbiata

Ingredients

1 1/2 pounds penne pasta
1 tablespoon extra virgin olive oil
1 onion, chopped
4 cloves garlic, sliced
4 cups canned whole tomatoes, crushed
3 tablespoons capers
1/2 cup pitted and halved green olives
1 1/2 teaspoons crushed red pepper
3 anchovy filets, rinsed and chopped
6 leaves fresh basil
1 pinch salt
ground black pepper to taste
2/3 cup red wine
1 cup fresh sliced mushrooms
6 1/2 ounces pancetta bacon, finely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the extra virgin olive oil in a large skillet and saute the onion until transparent. Add garlic and saute until soft, then the pancetta and cook until bubbling and transparent.

Add the capers, mushrooms, olives, hot red pepper, anchovies, salt (use only a pinch because of the anchovies), ground black pepper and wine.

Simmer until the wine is reduced by half, then add the tomatoes. Cook for 10 minutes longer, add the basil leaves, then toss in the cooked pasta and sprinkle generously with cheese and parsley. Serve immediately.

Texas Rice

Ingredients

6 slices bacon
2 cups uncooked long grain white rice
4 cups water
1 1/2 pounds ground beef
1 onion, chopped
1/2 green bell pepper, seeded and chopped
1 (28 ounce) can peeled and diced tomatoes
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1 1/2 cups shredded Cheddar cheese

Directions

Combine rice and water in a saucepan, and bring to a boil. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 2 tablespoons of drippings, crumble and set aside. Add ground beef, green pepper, and onion to the skillet; cook over medium-high heat until the beef is evenly browned. Drain excess grease, and season with salt and pepper.

Preheat the oven to 400 degrees F (200 degrees C). Place beef and cooked rice into a 9x13 inch baking dish. Stir in the tomatoes, bacon and reserved drippings, mixing until everything is well blended. Spread the shredded cheese over the top.

Bake for 30 minutes in the preheated oven, until cheese is bubbly, and the center is heated through.

Apple-Strawberry Spinach Salad

Ingredients

1 pound fresh spinach, torn
2 cups chopped unpeeled Granny Smith apples
3/4 cup fresh bean sprouts
1/2 cup sliced fresh strawberries
1/4 cup crumbled cooked bacon
DRESSING:
3/4 cup vegetable oil
1/3 cup white wine vinegar
1 small onion, grated
1/2 cup sugar
2 teaspoons Worcestershire sauce
2 teaspoons salt

Directions

In a large salad bowl, combine the first five ingredients. In a small bowl, whisk together all dressing ingredients. Just before serving, pour over salad and toss.

Pull-Apart Bacon Bread

Ingredients

12 slices bacon, diced
1 (1 pound) loaf frozen bread
dough, thawed
2 tablespoons olive oil, divided
1 cup shredded part-skim
mozzarella cheese
1 (1 ounce) package ranch salad
dressing mix

Directions

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels. Roll out dough to 1/2-in. thickness; brush with 1 tablespoon of oil. Cut into 1-in. pieces; place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350 degrees F for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown.

German Beef Rouladen

Ingredients

1/4 cup Dijon mustard
8 (4 ounce) pieces round steak,
pounded 1/4 inch thick
1/2 cup minced onion
2 teaspoons paprika
2 teaspoons salt
2 teaspoons freshly ground black
pepper
8 slices bacon
3 tablespoons canola oil
1 (12 ounce) can beef broth
1 1/4 cups water
2 tablespoons cornstarch
1 cup warm water
1/4 cup sour cream

Directions

Spread 1/2 tablespoon mustard over one side of each piece of meat. Sprinkle the onion, paprika, salt, and pepper evenly over the steaks. Lay one slice of bacon on each piece. Roll the steaks jelly-roll style and secure with toothpicks.

Heat the canola oil in a skillet over medium heat. Cook meat on all sides until browned. Add the beef broth and water; bring to a boil. Reduce heat to medium low; cover and simmer until tender, about 30 minutes.

Remove the meat rolls. Strain the broth mixture and return liquid to the skillet. Whisk together the cornstarch and 1 cup of water. Slowly pour the cornstarch slurry into the skillet, stirring continually until the sauce has thickened, 2 to 3 minutes. Stir in the sour cream. Return rolls to the sauce; serve immediately.

Chewy Chestnuts

Ingredients

1 (8 ounce) can water chestnuts,
drained
1/2 pound sliced bacon
1 (18 ounce) bottle barbeque
sauce

Directions

Wrap water chestnuts with bacon, securing with toothpicks.
Arrange on a large baking sheet. Cover with barbecue sauce.
Marinate in the refrigerator 12 to 24 hours.

Preheat oven to 300 degrees F (150 degrees C).

Remove wrapped water chestnuts from the marinade and place on
another large baking sheet. Bake 20 minutes in the preheated oven,
or until the bacon is evenly brown but not too crisp.

Ranch, Bacon, and Parmesan Pasta Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 cup prepared ranch dressing
6 slices bacon
1/2 cup shredded Parmesan cheese
1 carrot, peeled and diced
1 stalk celery, diced
1 red onion, diced

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Transfer to a bowl, and refrigerate until cool, at least 30 minutes.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, let cool, and chop.

In a large salad bowl, stir together the ranch dressing, bacon, Parmesan cheese, carrot, celery, and red onion until well combined. Lightly stir in the cooled pasta to coat with dressing, and refrigerate 2 hours to blend flavors before serving.

Western-Style Baked Beans

Ingredients

1 pound ground beef
2 (28 ounce) cans baked beans with pork
1 pound bacon, cooked and crumbled
1/2 pound cooked ham, chopped
2 tablespoons minced onion
1 tablespoon chili powder
1/4 cup ketchup
1/4 cup packed brown sugar
1 tablespoon molasses
1/4 cup water (optional)

Directions

Crumble the ground beef in a large skillet over medium-high heat. Cook and stir until no longer pink, 5 to 10 minutes. Drain off grease and transfer the beef to a 4 quart or larger slow cooker. Stir in the baked beans, bacon, ham, onion, chili powder, ketchup, brown sugar and molasses. If it seems thick, stir in the water. Cover and cook on High for 3 hours or cook for 6 to 8 hours on Low.

Cola Beans

Ingredients

4 (28 ounce) cans baked beans,
drained
1/2 pound bacon
1 cup brown sugar
1 (12 fluid ounce) can cola-
flavored carbonated beverage

Directions

In a slow cooker, alternately layer the baked beans, bacon, and brown sugar. Pour in some of the cola with each layer, until all has been used.

Cover, and cook 8 to 10 hours on Low or 4 to 6 hours on High.

Sourdough Chipotle Chicken Panini

Ingredients

2 slices sourdough bread
1/4 cup Caesar salad dressing
1 cooked chicken breast, diced
1/2 cup shredded Cheddar cheese
1 tablespoon bacon bits
1 1/2 teaspoons chipotle chile powder, or to taste
2 tablespoons softened butter

Directions

Preheat a panini press for medium-high heat.

Spread one side of each piece of bread with the Caesar dressing. Place the chicken on top of the bottom slice, sprinkle with Cheddar cheese, bacon bits, and chipotle chile powder. Place the top piece of bread onto the sandwich, and butter the outsides with the softened butter.

Cook on the preheated grill until the bread is crispy and golden brown, and the inside of the sandwich is hot, about 5 minutes.

Old-School Baltimore Crab Soup

Ingredients

3 carrots, sliced
1 ham bone
2/3 cup barley
2 tablespoons salt, or more to taste
2 tablespoons ground black pepper, or more to taste
4 cups water
1 small head cabbage, shredded
2 (14.5 ounce) cans diced tomatoes
3 potatoes, peeled and cubed
1 cup water
3 (15 ounce) cans white corn, drained
1 pound green beans, cut into 1 inch pieces
1 (10 ounce) package frozen lima beans
1 (6 ounce) package frozen peas
2 tablespoons seafood seasoning (such as Old Bay®), or more to taste
4 female blue crabs
4 slices bacon
1 cup water
2 (6 ounce) cans lump crabmeat, drained

Directions

Bring a large pot of lightly salted water to a boil. Add the carrots, and cook uncovered until tender, about 5 minutes. Drain well, and set aside.

Place the ham bone, barley, salt, and pepper in large stock pot with 4 cups of water. Simmer over medium heat for 30 to 45 minutes. Add cabbage and tomatoes; continue simmering for 15 more minutes. Stir in the potatoes and carrots. Simmer until the potatoes are tender and easily pierced with a fork, 20 to 30 minutes. Stir in 1 cup of water, corn, green beans, lima beans, and peas. Simmer for 20 minutes.

While the soup is simmering, clean the crabs by opening it and discarding the lungs and mouth. Remove the yellowish-brown tomalley and set aside. Break the crabs in half and add to the soup along with the seafood seasoning. Simmer for 20 minutes, stirring occasionally.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Cook and stir the reserved tomalley in the remaining bacon grease over low heat until the mixture becomes gravy-like. Stir the cooked tomalley into the soup with 1 more cup of water. Continue simmering for 45 minutes, then add the lump crabmeat. Season with additional salt, pepper, and seafood seasoning, if necessary. Simmer for 1 hour and 15 minutes, stirring occasionally. Reduce heat to low, until ready to serve.

Crepes with Spinach, Bacon and Mushroom Filling

Ingredients

1 recipe Basic Crepes

6 slices bacon

1 tablespoon unsalted butter

1/2 pound fresh mushrooms,
sliced

3 tablespoons unsalted butter

1/4 cup all-purpose flour

1 cup milk

1 (10 ounce) package frozen
chopped spinach, thawed and
drained

1 tablespoon chopped fresh
parsley

2 tablespoons grated Parmesan
cheese

salt and pepper to taste

2/3 cup chicken broth

2 eggs

1/2 cup lemon juice

salt and pepper to taste

Directions

Prepare Basic Crepes recipe according to recipe directions. Separate with wax paper and keep warm until ready to serve.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Reserve about 1 tablespoon drippings, add 1 tablespoon butter, and saute mushrooms.

In a separate saucepan, melt 3 tablespoons butter over medium heat. Whisk in 1/4 cup flour, stirring constantly, until a smooth paste is formed. Gradually stir in 1 cup milk, stirring constantly until a smooth thick gravy is formed. Add bacon, mushrooms, spinach, parsley, Parmesan cheese, salt and pepper. Let cook until somewhat thick, about 10 minutes.

In saucepan bring broth to a boil. In a small bowl, whisk together eggs and lemon juice. Temper eggs and broth together whisking constantly so as to cook, but not to scramble the eggs. (Cooking eggs to 170 degrees F). Again, salt and pepper to taste.

Fill each crepe with spinach and meat filling, roll up, and top with warm egg sauce.

Chuck's Come On Ice Cream (or Night of the Red

Ingredients

MEAT SEASONING

- 2 teaspoons ground sage
- 1 teaspoon dried thyme
- 1 teaspoon dried basil leaves
- 1 teaspoon dried marjoram
- 2 teaspoons ground cumin
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 teaspoons cayenne pepper

CHILI

- 3 pounds beef sirloin
- 3 pounds pork sirloin
- 2 (14.5 ounce) cans whole peeled tomatoes, chopped
- 2 (15 ounce) cans tomato sauce
- 1 (16 ounce) jar salsa
- 2 teaspoons chili powder
- 1 tablespoon bacon grease
- fresh jalapeno peppers, seeded and chopped
- 3 onions, chopped
- 7 cloves garlic, crushed
- salt to taste
- 2 scoops ice cream, any flavor

Directions

To Marinate: The day before preparing the chili, in a large bowl mix together the sage, thyme, basil, marjoram, cumin, chili powder, garlic powder, salt, black pepper and cayenne pepper. Cut beef and pork into 1/2 inch cubes and add to bowl. Mix meat and seasoning together, cover bowl and refrigerate overnight.

To Make Chili: Begin to heat tomatoes, tomato sauce, salsa and 2 teaspoons chili powder in a large pot over medium low heat. Meanwhile, heat bacon grease in a large skillet over medium heat. Add jalapeno peppers and saute until soft, 1 to 2 minutes, then add them to large pot.

In same skillet fry beef and pork with onion and garlic, in small batches, about 15 to 20 minutes each. As each batch is done add to large pot.

When all ingredients are in the large pot, season with salt to taste. Bring to a boil. Cover, reduce heat to medium low and simmer for about 3 hours.

After eating chili, eat ice cream and say "Come on, ice cream!"

Slow Cooked Wildfire Beans

Ingredients

1 (18 ounce) bottle Bob Evans® Wildfire BBQ Sauce
1 (55 ounce) can baked beans
2 (16 ounce) cans light red kidney beans, drained
2 tablespoons molasses
2 tablespoons prepared mustard
1 (2.1 ounce) package Bob Evans® Express Bacon
1 small onion, chopped

Directions

Combine all ingredients in slow cooker. Stir well. Cover and cook on low heat for 6 - 8 hours.

Bacon Cookies

Ingredients

4 slices bacon, cut into small pieces
2 cups all-purpose flour
1/2 cup butter or margarine, chilled
1 egg
1 pinch salt
3 tablespoons heavy cream
1 dash ground black pepper
1 egg yolk, beaten

Directions

Fry bacon pieces in a large skillet over medium heat until crispy. Remove with a slotted spoon to paper towels, and cool completely.

Into a large mixing bowl, place the flour, butter or margarine, egg, salt, and heavy cream. Using the mixer's hook attachment, mix the contents of the bowl together until combined; then transfer the dough to the counter, and quickly mix with your hands. Knead in cooled bacon pieces and pepper.

Roll up the dough into a log, to a diameter of about 1 1/2 inches. Wrap in aluminum foil, and refrigerate for 2 hours, until firm.

Preheat oven to 350 degrees F (175 degrees C). Remove foil, cut dough roll into slices, and place slices on greased baking sheet. Brush each slice with beaten egg yolk.

Bake in a preheated oven for 12 to 15 minutes, until brown. Remove to a wire rack until cooled completely.

Creamed Spinach with Onions and Bacon

Ingredients

4 slices bacon (optional)
4 tablespoons butter, divided
1 medium onion, chopped
2 (10 ounce) packages frozen
chopped spinach, thawed and
squeezed dry
2 tablespoons all-purpose flour
1/2 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon ground black
pepper
1 cup milk

Directions

Wrap bacon in a paper towel, and set on a plate. Cook the bacon in the microwave oven until crisp, about 1 minute per slice.

Melt 1 tablespoon of butter in a large skillet over medium heat. Add the onion; cook and stir until transparent. Add the spinach and cook, stirring frequently, until most of the liquid has evaporated.

In a separate skillet, melt the remaining butter over medium heat. Sprinkle the flour over the butter and whisk in using a fork until smooth. Season with garlic powder, salt and pepper; cook and stir until thick. Gradually stir in the milk so that no lumps form, and simmer until thickened. Add the spinach mixture to the cream sauce, and mix until coated. Crumble bacon over the top and serve.

Man-Catching Meat Loaf

Ingredients

1 tablespoon butter
1 yellow onion, minced
1 green bell pepper, diced
6 crimini mushrooms, chopped
1 tablespoon minced garlic
1 (12 ounce) can diced tomatoes
1/2 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon ground mustard
1/2 teaspoon curry powder
1/2 teaspoon crushed red pepper flakes
1/2 pound ground beef
1/2 pound ground veal
1/4 pound bulk hot Italian sausage
1 egg
3 tablespoons Worcestershire sauce
1/4 cup ketchup
3 tablespoons prepared spicy mustard
3 tablespoons teriyaki sauce
1 cup Italian-style bread crumbs
4 slices thick sliced bacon

1/3 cup ketchup
1/4 cup Worcestershire sauce
1 tablespoon yellow mustard

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a skillet over medium heat. Cook and stir the onion, bell pepper, and mushrooms in the butter for 2 to 3 minutes; stir in the garlic, diced tomatoes, oregano, basil, ground mustard, curry powder, and red pepper; continue to cook until the onions are translucent and the mushrooms are golden brown, about 5 minutes; set aside.

Combine the beef, veal, sausage, egg, 3 tablespoon Worcestershire sauce, 1/4 cup ketchup, mustard, and teriyaki in a bowl; mix gently with your hands. Fold in the mushroom mixture and breadcrumbs. Shape the resulting mixture into a loaf and move to a baking dish. Lay the bacon slices on top of the loaf.

Bake in preheated oven for 45 minutes.

While the meat loaf bakes, prepare the glaze by whisking together the 1/3 cup ketchup, 1/4 cup Worcestershire sauce, and yellow mustard in a bowl. Pour the glaze over the loaf and return to oven for another 10 minutes. Allow meat loaf to rest for 5 minutes before serving.

Peanut Butter, Bacon and Apple Sandwiches

Ingredients

2 tablespoons peanut butter
2 slices white bread, toasted
3 slices crispy bacon
1/2 apple, cored and sliced

Directions

Spread peanut butter onto one side of one slice of toast. Place slices of bacon onto the peanut butter and then the apple slices. Top with the other slice of bread.

Broccoli Mac and Cheese with Bacon and Potato

Ingredients

1 (16 ounce) package elbow macaroni
6 slices bacon
2 teaspoons butter
1 head broccoli, cut into florets
1 small onion, chopped
3 eggs
2 cups milk
salt and pepper to taste
1/4 teaspoon adobo seasoning
2 cups shredded Cheddar cheese, divided
2 cups shredded mozzarella cheese, divided
20 frozen bite-size potato nuggets (such as Tater Tots®)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside. Heat 1 teaspoon of butter in a skillet over medium heat. Stir in the broccoli and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes.

Whisk together the eggs, the remaining 1 teaspoon of butter, and milk in a large bowl. Season with salt, pepper, and adobo seasoning. Stir in 1 cup of Cheddar cheese, 1 cup of mozzarella cheese, the broccoli mixture and half of the potato nuggets. Place macaroni into the baking dish and pour the cheese mixture over the pasta, mixing well. Top with the remaining 1 cup of Cheddar cheese, 1 cup of mozzarella, bacon, and potato nuggets. Cover with aluminum foil.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

Spinach Wild Rice Quiche

Ingredients

1 (9 inch) unbaked pastry shell
3 eggs
1 cup half-and-half cream
1 cup vegetable wild rice or
cooked wild rice
1 cup shredded Swiss cheese
3 bacon strips, cooked and
crumbled
1/2 cup frozen chopped spinach,
thawed

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Remove from the oven; reduce heat to 350 degrees F.

In a bowl, beat the eggs and cream. Add rice, cheese, bacon and spinach; mix well. Pour into prepared crust. Cover edges of pastry with foil. Bake for 30-35 minutes or until a knife inserted near the center comes out clean.

Baked Potato Salad I

Ingredients

8 medium potatoes, sliced
1/2 pound sliced bacon
1 pound processed American
cheese, sliced
1/2 onion, chopped
1 cup mayonnaise
salt and pepper to taste
1/4 cup black olives, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 9x13 inch baking dish.

Put sliced potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook until tender but still firm, about 10 minutes. Drain, and set aside.

At the same time, place bacon in a large deep skillet. Cook over medium-high heat until evenly browned. Remove to paper towels to drain.

In a large bowl, stir together the potatoes, cheese, onion, mayonnaise, salt, and pepper. Spoon into prepared baking dish. Crumble bacon over the top, and sprinkle with olives.

Bake for 1 hour in the preheated oven, until golden brown.

Spinach Salad Ring

Ingredients

2 envelopes unflavored gelatin
1 (10.5 ounce) can condensed beef broth
1/4 cup water
2 tablespoons lemon juice
1/2 teaspoon salt
1 cup mayonnaise or salad dressing
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
4 hard-cooked eggs, chopped
1/4 pound sliced bacon, cooked and crumbled
1/4 cup thinly sliced green onions
Cherry tomatoes

Directions

In a saucepan, sprinkle gelatin over broth; let stand for 5 minutes. Cook over low heat until gelatin is dissolved. Add water, lemon juice and salt; mix well. Place mayonnaise in a bowl. Gradually add broth mixture, stirring constantly until smooth. Chill until slightly thickened, about 40 minutes. Fold in spinach, eggs, bacon and onions. pour into an oiled 6-cup mold. Chill until firm. When ready to serve, unmold onto a platter; garnish with tomatoes if desired.

Broccoli Salad V

Ingredients

8 slices bacon
1 large head broccoli, cut into florets
1/2 cup red seedless grapes, halved
3 large green onions, chopped
2/3 cup creamy salad dressing
2 tablespoons tarragon vinegar
1/4 cup slivered almonds, toasted
1/2 cup raisins

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl combine the broccoli, grapes and onions.

Whisk the creamy salad dressing and vinegar together. Toss with broccoli mixture and chill. Just before serving toss with bacon, almonds and raisins.

Farmer's Ranch Potatoes

Ingredients

2 pounds medium red potatoes
2/3 cup sour cream
2/3 cup creamy Ranch salad dressing
6 slices bacon (optional)
3 tablespoons chopped fresh parsley
3/4 cup shredded Cheddar cheese
1/2 cup butter, melted
3/4 cup shredded Cheddar cheese
3 cups crushed cornflakes cereal

Directions

Place the potatoes in a large pot, and fill with enough water to cover. Bring to a boil, and cook until fork tender, about 15 minutes. Drain, and cut into chunks, leaving the skins on.

Preheat the oven to 375 degrees F (190 degrees C). Meanwhile, fry the bacon in a large skillet until browned and crisp. Drain, and set aside.

Place the potatoes in a greased 9x13 inch baking dish. In a medium bowl, stir together the sour cream, Ranch dressing, parsley, and 3/4 cup Cheddar cheese. Crumble in the bacon and stir. Pour over the potatoes in the baking dish. In a another bowl, mix together the cornflake crumbs, melted butter and remaining cheese. Sprinkle evenly over the top of the casserole.

Bake for 40 to 45 minutes in the preheated oven, or until the top of the casserole is browned and crisp.

Deluxe Sour Cream Chicken

Ingredients

1 1/2 cups uncooked white rice
18 slices bacon
1 (10.75 ounce) can condensed cream of mushroom soup
1 (16 ounce) container sour cream
1 (12 ounce) can mushrooms, drained
6 skinless, boneless chicken breast halves

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish and cover each breast with 3 strips bacon. In a large bowl combine the soup, sour cream and mushrooms. Mix together and pour over chicken; spread out evenly.

Cover baking dish with aluminum foil and bake in preheated oven for 60 minutes.

20 minutes before chicken is ready, bring 3 cups water to boil in a medium saucepan. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. When chicken is ready, serve over hot cooked rice.

A Plus Fair Corn Dogs

Ingredients

1 quart oil for deep frying
1 cup all-purpose flour
2/3 cup yellow cornmeal
1/4 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
2 tablespoons bacon drippings
1 egg, beaten
1 1/4 cups buttermilk
1/2 teaspoon baking soda
2 pounds hot dogs
wooden sticks

Directions

Heat oil in a deep fryer to 365 degrees F (185 degrees C).

In a large bowl, stir together the flour, cornmeal, sugar, baking powder and salt. Stir in melted bacon drippings. Make a well in the center, and pour in the egg, buttermilk, and baking soda. Mix until everything is smooth and well blended.

Pat the hot dogs dry with paper towels so that the batter will stick. Insert wooden sticks into the ends. Dip the hot dogs in the batter one at a time, shaking off the excess. Deep fry a few at a time in the hot oil until they are as brown as you like them. Drain on paper towels or serve on paper plates.

Marinated Scallops Wrapped in Bacon

Ingredients

3/4 cup maple syrup
1/4 cup low sodium soy sauce
1 tablespoon Dijon mustard
12 large sea scallops, halved
12 slices smoked bacon, halved
24 toothpicks
2 tablespoons brown sugar

Directions

Stir together maple syrup, soy sauce, and Dijon mustard in a bowl until smooth. Add the scallops, and toss to coat. Cover bowl with plastic wrap, and marinate at least one hour.

Preheat oven to 375 degrees F (190 degrees C). Line a rimmed baking sheet with a sheet of aluminum foil.

Arrange bacon pieces on baking sheet so they do not overlap. Bake in preheated oven until some of the grease has rendered out of the bacon; the bacon should still be very soft and pliable, about 8 minutes. Remove bacon from the baking sheet and pat with paper towels to remove excess grease. Drain or wipe grease from the baking sheet.

Wrap each scallop piece with a piece of bacon, and secure with a toothpick. Place onto baking sheet. Sprinkle the scallops with brown sugar.

Bake in preheated oven until the scallops are opaque and the bacon is crisp, 10 to 15 minutes, turning once.

Beans, Beans, and Beans

Ingredients

3/4 pound bacon
1 pound ground beef
2 large onions, chopped
1 (18 ounce) bottle honey
barbecue sauce
4 (15 ounce) cans pork and beans
1 (15 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can lima beans,
rinsed and drained
1 (15 ounce) can black beans,
rinsed and drained
1/2 cup packed brown sugar
3 tablespoons cider vinegar
1 tablespoon liquid smoke
flavoring (optional)
1 teaspoon salt
1/2 teaspoon ground black
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Let cool, and crumble.

Place the ground beef and onions into a large skillet over medium heat, and cook and stir until the meat is no longer pink, breaking the meat apart as it cooks, about 10 minutes. Drain excess grease. Transfer the beef and onion mixture into a large Dutch oven. Stir in the crumbled bacon, honey barbecue sauce, pork and beans, kidney beans, lima beans, black beans, brown sugar, cider vinegar, liquid smoke, salt, and pepper.

Cover, and bake in the preheated oven until bubbling, about 1 hour.

Scalloped Corn and Bacon Casserole

Ingredients

8 slices bacon
2 (15 ounce) cans cream-style corn
2 eggs, beaten
1/2 cup chopped onion
1/2 cup chopped bell pepper
1 cup milk
16 crushed saltine crackers

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease a 9x13 inch baking dish.

Cook the bacon in a large skillet over medium-high heat, turning occasionally until crisp and brown, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, and crumble when cool enough to handle.

Mix corn, crumbled bacon, eggs, onion, bell pepper, milk, and crushed crackers in prepared baking dish, and bake in the preheated oven for 1 hour, until the casserole is thickened and bubbling.

Canadian Bacon Macaroni and Cheese

Ingredients

1 cup elbow macaroni
6 strips Canadian-style bacon
2 tablespoons margarine
2 1/2 tablespoons all-purpose flour
1 cup canned tomatoes, half-drained
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

While macaroni is boiling, fry or broil bacon and place on paper towelling to drain. Cut into bite size pieces.

Melt margarine in a large saucepan over medium low heat. Stir in flour, then tomatoes and wait for sauce to thicken, stirring occasionally. When thickness is to your liking, stir in cheese until it has melted. Stir in cooked macaroni and bacon and heat through. Serve hot.

Peasant Soup

Ingredients

2 tablespoons olive oil
1/2 pound bacon, cut into small pieces
2 onions, chopped
1/4 cup chopped shallots
1 leek, sliced
2 stalks celery, chopped, with leaves
5 cloves garlic, sliced
2 cups dry mixed beans, soaked overnight
3 carrots, sliced
1 turnips, cubed
1/2 small head cabbage, finely shredded
4 quarts vegetable stock
salt and pepper to taste

Directions

Heat the oil in a large pot over medium high heat. Stir in the bacon and saute just to render the fat out of the bacon; do not cook till crisp. Then add the onions, shallots, leek, celery and garlic and saute for about 5 minutes, stirring frequently.

Then, add the beans, carrots, turnip and cabbage along with enough vegetable stock to cover (about 4 quarts). Let simmer for 2 hours, or until vegetables are to desired tenderness. Season to taste with salt and pepper.

Breakfast Burritos

Ingredients

1 pound bacon
10 eggs
1 (16 ounce) can refried beans
8 ounces shredded Cheddar
cheese
10 (10 inch) flour tortillas

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside. Wrap the tortillas in foil and warm in the oven.

Fry the eggs in a greased skillet until firm. In a small sauce pan heat the refried beans.

Top each tortilla with refried beans, 2 strips of bacon, 1 egg and a little cheese. Roll tortillas into burritos and serve.

Honey-Mustard Chicken Pasta

Ingredients

1 cup uncooked bow tie pasta
2 bacon strips, diced
1/3 cup sliced fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
1 cup diced cooked chicken
1/2 cup frozen peas, thawed
1/2 cup condensed cream of chicken soup, undiluted
1/3 cup 2% milk
1 tablespoon prepared mustard
2 teaspoons honey
1/2 teaspoon dried parsley flakes
1/8 teaspoon salt
1/8 teaspoon pepper
2 teaspoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 tablespoon drippings.

In the drippings, saute mushrooms and onion until tender. Add garlic; saute for 1 minute. Stir in the chicken, peas, soup, milk, mustard, honey, parsley, salt if desired, pepper and bacon. Cook and stir over medium heat until heated through. Drain pasta; add to skillet and toss to coat. Sprinkle with Parmesan cheese.

Knedliky - Czech Dumpling with Sauerkraut (Zeli)

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon sugar
3 eggs, beaten
1 1/2 cups milk, or as needed
4 cups dry white bread cubes

4 slices bacon, sliced into small strips
1 (16 ounce) jar sauerkraut - rinsed and drained
salt and pepper to taste
1 teaspoon caraway seeds
2 teaspoons cold water
1 teaspoon cornstarch

Directions

In a large bowl, stir together the flour, baking soda, baking powder, salt and sugar. Make a well in the center, and pour in the eggs and 1 cup of milk. Stir to blend, and add enough additional milk to make a moist battery dough, not like pancake batter. Use a sturdy wooden spoon to beat the dough at least 200 strokes, rolling it over and over in the bowl until smooth and an occasional bubble appears on the surface. Add the dry white bread cubes, and stir into the dough until they disappear.

Bring a large pot of water to a boil. Place the dough onto a cheesecloth or white cotton cloth, and form into a loaf shape. Wrap the cloth around the loaf, and tie the ends.

Place the loaf into the boiling water, and cook for 45 minutes, turning the loaf over about half way through. Remove from the water, unwrap, and cover with a tea towel. Let stand for 10 minutes.

Fry bacon in a small skillet over medium-high heat until evenly browned. Set aside. Place the drained sauerkraut into a saucepan, and add enough water to cover the surface. Bring to a simmer over medium heat. Add bacon, and season with salt, pepper and caraway seeds. Stir together the cornstarch and water; mix into the sauerkraut, and simmer for a few minutes before removing from the heat.

Slice the dumpling loaf. Drizzle dumpling slices with some of the roast drippings from the pan. Serve with sauerkraut.

Pizza Carbonara

Ingredients

1 (10 ounce) can refrigerated pizza crust
1/3 cup finely chopped onion
2 garlic cloves, minced
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
1/8 teaspoon white pepper
1 cup milk
1/4 teaspoon chicken bouillon granules
1/4 cup grated Parmesan cheese
1/2 pound sliced bacon, cooked and crumbled
1 1/2 cups shredded Monterey Jack cheese
3 green onions, thinly sliced

Directions

Unroll pizza crust. Press onto a greased 12-in. pizza pan; build up edges slightly. Prick dough thoroughly with a fork. Bake at 425 degrees F for 7-10 minutes or until lightly browned. Meanwhile, in a saucepan, saute onion and garlic in butter until tender. Stir in flour and pepper until blended. Gradually add milk and bouillon.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in Parmesan cheese. Spread over hot crust. Sprinkle with bacon, Monterey Jack cheese and green onions. Bake at 425 degrees F for 8-12 minutes or until cheese is melted. Let stand for 5 minutes before cutting.

Dora's Dandelions

Ingredients

5 pounds white potatoes, peeled and cubed
3 tablespoons butter
salt and pepper, to taste
1 pound bacon, diced
1 pound torn dandelion greens
1 medium onion, diced
1 egg, lightly beaten
1/2 cup white vinegar
1 tablespoon white sugar
1 tablespoon all-purpose flour

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, toss with butter, and season with salt and pepper.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove the bacon and drain on paper towels. Set aside the pan with the bacon grease.

In a large bowl gently toss together the dandelion greens and onion.

In a small bowl, whisk together the egg, vinegar, and sugar. Season with salt and pepper. Stir the egg mixture into the skillet with the warm bacon grease. Mix in the diced bacon and flour, and whisk for about 1 minute, until thickened to the consistency of salad dressing. Pour at once over the dandelions and toss to coat. Serve the greens over the potatoes.

B.L.A.T. Wraps

Ingredients

8 slices bacon
4 (10 inch) flour tortillas
4 tablespoons Ranch-style salad dressing
1 avocado - peeled, pitted and diced
1 tomato, chopped
1 cup shredded lettuce

Directions

Place bacon in a large, deep skillet. Cook over medium heat for 10 to 15 minutes, or until crisp. Drain, crumble, and set aside.

Warm tortillas in microwave oven for 30 to 45 seconds, or until soft. Spread 1 tablespoon Ranch dressing down the center of each tortilla. Layer crumbled bacon, avocado, tomato and lettuce over the dressing. Roll the tortilla around the other ingredients.

Special Request Casserole

Ingredients

30 saltine crackers
6 eggs, lightly beaten
6 bacon strips, cooked and crumbled
2 cups milk
2 cups shredded Cheddar cheese
1/4 cup butter or margarine, melted

Directions

Crumble crackers into a 11-in. x 7-in. x 2-in. baking dish. Combine remaining ingredients; pour over crackers. Cover and chill for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Parrothead Salad

Ingredients

1 head leaf lettuce - rinsed, dried, and torn into bite-size pieces
1/2 pound fresh strawberries, sliced
1/2 pound fresh blueberries
1 mango, peeled, seeded, and cut into strips
1 cup cherry tomatoes, halved
1/2 cup raisins
1/4 cup toasted slivered almonds
1/4 cup chopped red onion
4 slices bacon

Directions

Toss the lettuce, strawberries, blueberries, mango, tomatoes, raisins, almonds, and onions together in a salad bowl. Cover, and refrigerate at least 30 minutes to allow the flavors to mingle. Do not refrigerate more than 4 hours.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble and sprinkle over the salad to serve.

Zucchini Bites

Ingredients

- 1 tablespoon olive oil
- 1 onion, finely chopped
- 3 slices bacon, finely chopped
- 1 large carrot, grated
- 1 large zucchini, grated
- 3 eggs
- 1/4 cup heavy cream
- 1 cup grated Parmesan cheese
- salt and pepper to taste
- 1/2 cup self-rising flour

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 12 muffin miniature muffin pan.

Heat the oil in a large skillet over medium heat. Stir in the onion and bacon. Cook until onion is translucent and bacon is browned, about 5 minutes. Stir in the carrot and zucchini; cook until they begin to soften, about 2 minutes. Transfer mixture to a bowl to cool.

Beat the eggs, cream, and Parmesan cheese together in a large bowl. Season with salt and pepper. Stir egg mixture into cooled zucchini mixture; stir in flour. Spoon the batter evenly into the prepared muffin cups.

Bake in preheated oven until a toothpick inserted in the center comes out clean, 15 to 20 minutes.

Bacon Squash Saute

Ingredients

6 bacon strips, diced
2 small zucchini, cut into 1/4 inch slices
2 small yellow summer squash, cut into 1/4 inch slices
1 medium onion, thinly sliced

Directions

In a large skillet, cook bacon over medium heat until crisp; remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, saute the zucchini, yellow squash and onion for 6-8 minutes or until crisp-tender. Sprinkle with bacon.

Canadian Bacon With Apples

Ingredients

1/2 cup packed brown sugar
1 tablespoon lemon juice
1/8 teaspoon pepper
1 large unpeeled red apple
1 large diced unpeeled green apple (1/2-inch pieces)
1 pound sliced Canadian bacon

Directions

In a large skillet, combine the brown sugar, lemon juice and pepper; mix well. Cook and stir over medium heat until sugar is dissolved. Cut each apple into 16 wedges; add to brown sugar mixture. Cook over medium heat for 5-7 minutes until tender, stirring occasionally. Remove apples to a serving platter with a slotted spoon; keep warm.

Add Canadian bacon to the skillet; cook over medium heat for 3 minutes or until heated through, turning once. Transfer to platter. Pour remaining brown sugar mixture over apples and bacon. Serve immediately.

Bagel Melts

Ingredients

4 tablespoons prepared mustard
2 bagels, split
8 slices Cheddar cheese
8 slices Canadian bacon
8 tomato slices

Directions

Spread 1 tablespoon mustard over each bagel half. Layer with one cheese slice, two Canadian bacon slices, two tomato slices and a second cheese slice. Place on an ungreased baking sheet. Bake at 350 degrees F for 4-6 minutes or until cheese is melted. Serve immediately.

BLTC Cavatini

Ingredients

1 head romaine lettuce- rinsed,
dried and chopped
1/2 pound bacon
5 roma (plum) tomatoes, chopped
1/2 cup freshly grated Asiago
cheese
salt to taste
ground black pepper to taste
1 (16 ounce) package small
seashell pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Brown bacon until crisp. Drain off all but 2 tablespoons grease. Set bacon aside.

Return oil to frying pan, add lettuce. Cook for 2 to 3 minutes over medium-high heat. Add roma tomatoes. Cook for 2 additional minutes.

Toss vegetables with cavatini.

Crumble drained bacon. Sprinkle top of vegetables and pasta with bacon and shaved Asiago cheese. Add salt and pepper to taste.

Avocado Scrambled Eggs

Ingredients

8 eggs
1/2 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
1 medium ripe avocado, peeled
and cubed
2 tablespoons butter or margarine
6 bacon strips, cooked and
crumbled

Directions

In a bowl, beat eggs. Add milk, salt and pepper; stir in avocado.

In a skillet over medium heat, melt butter. Add egg mixture; cook and stir gently until the eggs are completely set. Sprinkle with bacon.

Spinach Potatoes

Ingredients

2 tablespoons butter
1 large onion, chopped
2 (3 ounce) packages pancetta
bacon, finely chopped
5 large potatoes, peeled and thinly
sliced
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
4 cups shredded Mexican cheese
blend
1 pint heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Melt the butter in a skillet over medium heat, and saute the onion and pancetta until onion is tender and pancetta is cooked through.

Alternately layer the potato slices, pancetta and onion mixture, spinach, and cheese in the prepared baking dish. Pour the heavy cream over all.

Cover, and bake 1 hour in the preheated oven. Uncover, and continue baking 30 minutes, until bubbly and lightly browned.

Garbage Quiche

Ingredients

2 (9 inch) pie crusts, baked
10 slices bacon
8 ounces Gruyere cheese,
shredded
1 small head fresh broccoli, diced
4 green onions
2 roma (plum) tomatoes, chopped
5 eggs, beaten
2 cups half-and-half
1/8 teaspoon ground nutmeg
1 pinch cayenne pepper
salt and pepper to taste

Directions

Preheat oven to 425 degrees F (220 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Evenly distribute bacon across bottom of each pastry shell, followed by half of cheese. Add broccoli, scallions, and tomatoes, then cover with remaining cheese.

In a medium bowl, whisk together eggs, half-and-half, nutmeg, cayenne, salt, and pepper. Pour half of mixture into each pastry shell.

Bake in preheated oven for 15 minutes, then reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes, until quiches are set in center.

Creamy Cabbage with Apples and Bacon

Ingredients

1 teaspoon olive oil
6 slices bacon, chopped
1 large onion, chopped
salt and pepper to taste
1 tablespoon white sugar, or to taste
2 tablespoons cider vinegar
1 head green cabbage, cored and chopped
2 large Granny Smith apples - peeled, cored and thickly sliced
1/2 cup chicken stock, or as needed
1/2 teaspoon coriander seeds
1 pinch nutmeg
1/2 cup sour cream

Directions

Heat olive oil over medium heat in a large, heavy-bottomed pot or Dutch oven. Add the bacon and cook and stir until most of the fat is rendered, and the bacon is lightly browned but still slightly limp, about 5 minutes. Remove the bacon with a slotted spoon to a small bowl; do not drain. Pour off any excess bacon fat in the pan, according to your taste.

Stir the onion into the pot, season with salt and pepper, and cook and stir over medium-high heat until onion is translucent. Sprinkle in the sugar, then stir in the vinegar-stand back or you'll get a nose full! Scrape up the delicious brown bits from the bottom of the pan. Add the cabbage, stirring well to combine.

Cook, uncovered, until cabbage is reduced and starts to soften, 6 to 8 minutes. Stir in apples, stock, and coriander seeds. Cover, reduce heat to medium low, and cook for at least 30 minutes, stirring occasionally. Add more stock as needed, and continue cooking until the cabbage is soft, but not falling apart.

Just before serving, remove the cover and stir in the bacon with its juices. Cook over medium-high heat until any remaining liquid is reduced to a syrup and the mixture is piping hot, about 5 minutes. Remove from heat, stir in nutmeg, and fold in the sour cream. Your digestive tract will thank you.

Bacon Cheese Puffs

Ingredients

1 pound sliced bacon
2 1/2 cups shredded Cheddar cheese
2 tablespoons prepared mustard
1 cup mayonnaise
1 pound sliced pumpernickel party bread

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to broil.

In a medium bowl combine the bacon, cheese, mustard and mayonnaise. Stir well. Arrange party bread on a cookie sheet. Spoon mixture onto each slice of bread.

Broil for 5 minutes, or until bubbly.

Jalapeno Snacks

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup shredded Cheddar cheese
1/4 cup mayonnaise
1 (1 ounce) package dry ranch salad dressing mix
1 1/2 teaspoons garlic powder
20 large jalapeno peppers, halved and seeded
1 pound sliced bacon, cut in half

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Stir together the cream cheese, Cheddar cheese, mayonnaise, ranch dressing mix, and garlic powder in a mixing bowl until evenly blended. Spoon some of the cheese mixture into each jalapeno half, wrap with half a bacon strip, and secure with a toothpick. Arrange the wrapped jalapeno halves onto a broiler pan.

Bake in the preheated oven until the bacon is no longer pink and beginning to brown, about 20 minutes.

Party Chicken II

Ingredients

1 (2 ounce) package smoked dried beef
1 (4 pound) chicken, cut into pieces
12 thick slices bacon
8 ounces cream cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Tear the dried beef into strips, and lay the strips across the bottom of a 9x13 inch baking dish. Remove the skin from the raw chicken pieces. Wrap 1 piece of bacon around each piece. Place the chicken pieces in the baking dish on top of the beef.

Mix the cream cheese, cream of mushroom soup and cream of celery soup together in a bowl until thoroughly blended. Pour the mixture over the chicken.

Bake in the preheated oven until the top is bubbly, about 2 hours. Cool 10 minutes and serve.

Guisado de Cerdo

Ingredients

1 pound dry garbanzo beans
1 pig's tail, cut into 1 inch pieces
2 pig's ears, chopped
1 pound chorizo, sliced into chunks
1/2 pound pork shoulder, cubed
6 ounces pancetta bacon, diced
1 onion, chopped
3 carrots, coarsely chopped
4 stalks celery, chopped
6 cloves garlic, chopped
1 red bell pepper, chopped
1 1/2 teaspoons Hungarian sweet paprika
salt and pepper to taste

Directions

Place garbanzo beans in a large container and fill with water to cover. Let soak overnight.

Drain beans and place soaked beans in a large stock pot. Add the pig's tail, pig's ears, pig's shoulder, chorizo, pancetta, onion, carrots, celery, garlic, bell pepper, paprika and salt and pepper to taste.

Fill pot with water to cover and bring to a boil. Reduce heat and let simmer until beans are tender, about 1 1/2 hours. Skim fat from liquid's surface, as needed and serve!

Savory Cheddar Zucchini Muffins

Ingredients

1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup butter, melted
1 egg, lightly beaten
1 cup milk
1 cup shredded unpeeled zucchini
1 clove garlic, minced
3/4 cup shredded Cheddar cheese
1/4 cup freshly grated Parmesan cheese
4 slices bacon, cooked crisp and crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 12 muffin cups with cooking spray.

Mix the flour, baking powder, baking soda, and salt in a bowl.

In another bowl, stir together the butter, egg, milk, zucchini, and garlic until well blended. Mix the flour mixture into the milk mixture, about 1/2 cup at a time, stirring between additions, until the flour mixture is incorporated. Fold in the Cheddar cheese, Parmesan cheese, and crumbled bacon, and pour the batter into the prepared muffin cups.

Bake in the preheated oven until a toothpick inserted into the center of a muffin comes out clean, 30 to 35 minutes. Allow muffins to cool slightly before removing from muffin cups; serve warm. Refrigerate leftovers.

Potato and Bacon Salad

Ingredients

5 eggs
4 slices bacon
2 tablespoons Dijon mustard, or to taste
1 cup mayonnaise
3 stalks celery, minced
2 pounds small potatoes
2 tablespoons chopped fresh parsley
salt and pepper to taste

Directions

Place the potatoes in a pot with enough water to cover, and bring to a boil. Cook for about 20 minutes, or until tender. Drain and cool.

Meanwhile, place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and place in a bowl of cold water to cool.

Peel the eggs, and place 3 of them into a large bowl. Reserve the rest for later. Mash the eggs in the bowl with a fork. Stir in the mustard, mayonnaise, celery, salt and pepper. Set aside.

Cook bacon slices in the microwave for about 4 minutes, until crisp, or fry in a skillet over medium-high heat. Crumble 2 of the bacon slices into the mayonnaise mixture. Reserve the rest for garnish.

Peel and chop the potatoes, and stir into the bowl until evenly coated. Slice the 2 remaining eggs, and place on top of the salad. Crumble the remaining bacon over the eggs, then sprinkle parsley over the top.

Ingredients

1 pound bacon
2 tablespoons onion powder
2 tablespoons dried oregano
2 tablespoons dried basil
1 tablespoon dried thyme
1 tablespoon ground black pepper
1 tablespoon ground white pepper
1 tablespoon ground cayenne pepper
5 tablespoons paprika
1 pound large shrimp - peeled and deveined

Directions

Cut bacon strips into thirds. In a large saucepan fry bacon 5 minutes, they should remain somewhat limp (bacon is not yet fully cooked).

Combine onion powder, garlic powder, oregano, basil, thyme, black pepper, white pepper, cayenne pepper, and paprika in a medium sized bowl. (To regulate the spiciness of this dish use the white pepper and cayenne pepper to taste). Coat shrimp with the spices.

Wrap bacon around shrimp, secure with toothpicks.

Fry shrimp in saucepan over medium heat until bacon is crisp and shrimp are pink. Serve hot.

Teena's Bacon and Cheddar Potatoes

Ingredients

4 large russet potatoes, scrubbed and cut into pieces
1/4 cup butter
4 slices thick sliced bacon
1/3 cup chopped onion
1 cup cottage cheese
1 1/2 cups chopped green onion
1/2 cup shredded Cheddar cheese
salt and pepper to taste
2 tablespoons butter, cut into pieces
1/4 cup shredded Cheddar cheese
1/4 teaspoon paprika, for garnish

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Return potatoes to pot and roughly mash them with 1/4 cup butter.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove all but 1 teaspoon of bacon drippings from the skillet. Drain the bacon slices on a paper towel-lined plate, and allow to cool. Crumble the bacon and set aside.

Place chopped onion in the skillet and cook and stir over medium-low heat until the onion has softened and turned translucent, about 5 minutes. Scrape onion out of the skillet over the potatoes.

Stir reserved bacon, cottage cheese, green onion, 1/2 cup of shredded Cheddar cheese, salt, and pepper into the potato mixture and mix lightly to combine. Spoon into the prepared baking dish, dot with 2 tablespoons of butter, and sprinkle with 1/4 cup of Cheddar cheese. Garnish top with paprika for color, and bake, uncovered, in oven for 30 minutes, until the top begins to brown and the cheese is melted and bubbling.

Gilbert's Potatoes

Ingredients

2 1/2 pounds potatoes, peeled and sliced
3 onions, sliced
1 cup margarine
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6 slices American cheese
1 1/2 ounces imitation bacon bits

Directions

Preheat an outdoor grill for medium high heat and lightly oil grate.

Use either a 9x13 inch grill-safe baking dish OR a piece of foil large enough to hold all the ingredients. Layer with the potatoes, onions, pats of margarine, salt and ground black pepper. Sprinkle top with imitation bacon bits. Cover with foil and make sure you seal tightly so the margarine does not escape.

Grill over medium high heat for 45 to 60 minutes, or to desired doneness. Carefully open, arrange the cheese over all and allow a few minutes for the cheese to melt. Remove from grill and serve immediately.

Breakfast in a Muffin

Ingredients

1 cup whole wheat flour
1 cup all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
1/4 cup vegetable oil
2 eggs, divided
1 (8 ounce) package cream cheese, softened
1/4 cup shredded Cheddar cheese
1/4 teaspoon seasoned salt
4 bacon strips, cooked and crumbled

Directions

In a large bowl, combine first five ingredients. Combine milk, oil and 1 egg; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups half full. In a mixing bowl, beat cream cheese and second egg. Add cheddar cheese and seasoned salt; mix well. Stir in bacon. Spoon 2 tablespoons in the center of each muffin. Bake at 425 degrees F for 15-20 minutes or until muffins test done. Serve warm.

Bacon Corn Soup

Ingredients

4 bacon strips
1 cup chopped onion
2 cups water
1 1/2 cups diced peeled potatoes
1 teaspoon chicken bouillon granules
1/4 cup all-purpose flour
2 cups milk, divided
1 cup half-and-half cream
1 (16 ounce) package frozen corn
8 ounces process American cheese, cubed
salt and pepper to taste

Directions

In a large saucepan, cook bacon until crisp. Remove bacon; crumble and set aside. In the drippings, saute onion until tender. Add water, potatoes and bouillon; cover and simmer until potatoes are tender. In a small bowl, combine flour and 1/4 cup milk until smooth. Add flour mixture, cream, corn and remaining milk to soup; bring to a boil. Cook and stir for 2-3 minutes or until thickened. Reduce heat; add cheese and bacon. Cook and stir until cheese is melted. Season with salt and pepper.

Bacon Cheeseburgers

Ingredients

1 pound sliced bacon, diced
5 pounds ground beef chuck
1 large onion, chopped
1/4 cup steak sauce
salt and pepper to taste
1 pound American cheese slices

Directions

Preheat a grill for high heat.

Place bacon in a large skillet over medium heat. Fry, stirring occasionally. When the bacon is almost done, add the onion. Cook until the bacon is crisp, and the onion is tender. Remove onion and bacon from the pan with a slotted spoon, and transfer to a food processor. Pulse a couple of times to chop finely. Do not puree. Pour into a large bowl, and mix with steak sauce and ground chuck using your hands. Form into 16 patties.

Place patties on the grill, and cook for 5 minutes per side, or until well done. Place a slice of cheese on top of each one during the last minute.

Potato Clam Chowder

Ingredients

2 bacon strips, diced
1 cup chopped onion
2 tablespoons all-purpose flour
2 (6 ounce) cans minced clams
1 cup water
1/2 teaspoon salt
1/4 teaspoon dried thyme
1/4 teaspoon dried savory
1/8 teaspoon pepper
4 medium potatoes, peeled and cubed
2 cups milk
2 tablespoons minced fresh parsley

Directions

In a 3-qt. saucepan or Dutch oven, cook bacon until crisp. Remove bacon; set aside. Sauté onion in drippings until tender. Add flour; stir until smooth. Drain clams, reserving juice; set clams aside. Gradually add water and clam juice to pan; cook and stir over medium heat until smooth and bubbly. Add salt, thyme, savory, pepper and potatoes; bring to a boil. Reduce heat; cover and simmer for 25 minutes or until potatoes are tender, stirring often. Add bacon, clams, milk and parsley; heat through.

Loaded Baby Reds

Ingredients

1 pound red potatoes, cut into chunks
1 (8 ounce) package cream cheese, softened
1 cup shredded Cheddar cheese
1 (3 ounce) can bacon bits
1 teaspoon cayenne pepper
2 teaspoons garlic powder
1/4 teaspoon grated Parmesan cheese

Directions

Place potatoes into a large pot and cover with lightly salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Mash the potatoes until smooth, then add the cream cheese, Cheddar cheese, bacon, cayenne pepper, and garlic powder. Mash until the ingredients are well blended, then transfer to a serving dish, and sprinkle with Parmesan cheese to garnish.

Bacon Wrapped Water Chestnuts II

Ingredients

1 cup ketchup
1 cup brown sugar
1 teaspoon Worcestershire sauce

16 ounces sliced bacon
2 (8 ounce) cans water chestnuts,
drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan, combine ketchup, brown sugar and Worcestershire sauce; heat just to boiling. Pour sauce over bacon and water chestnuts.

Cut bacon slices into thirds. Cut some of the bigger water chestnuts in half. Wrap chestnuts in bacon and secure with toothpicks; place in a 9x13 pan.

Bake in preheated oven until bacon is completely cooked, about 45 to 50 minutes.

Killer Bacon-Cheese Dogs

Ingredients

8 slices bacon
8 all-beef hot dogs
8 hot dog buns
8 slices Swiss cheese
1/2 cup barbeque sauce, or
amount to taste
1 small red onion, diced

Directions

Preheat an outdoor grill for medium-high heat. Lightly oil grate, and set 4 inches from the heat.

Place the bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels.

Place hot dogs on grill; cook until browned, 5 to 8 minutes, turning once, or until done to suit your taste. Lightly grill hot dog buns.

To assemble sandwiches, place a slice of cheese and bacon on each roll. Add a hot dog, top each with 1 tablespoon barbeque sauce, or desired amount, and red onion.

Scallops One - Two - Three

Ingredients

6 slices bacon
12 sea scallops, rinsed and
drained
3 tablespoons fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut the bacon slices in half and wrap each half around a scallop. Use a toothpick to secure in place. Drizzle lemon juice over scallops. Place on a cookie sheet.

Bake in a preheated oven for 15 to 20 minutes or until bacon is cooked. Serve warm.

Four-Bean Medley

Ingredients

8 bacon strips, diced
2 medium onions, quartered and sliced
3/4 cup packed brown sugar
1/2 cup vinegar
1 teaspoon salt
1 teaspoon ground mustard
1/2 teaspoon garlic powder
1 (16 ounce) can baked beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can butter beans, rinsed and drained
1 (14.5 ounce) can cut green beans, drained

Directions

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons drippings; set bacon aside. Saute onions in drippings until tender. Stir in brown sugar, vinegar, salt, mustard and garlic powder. Simmer, uncovered, for 15 minutes or until onions are golden brown. Combine the beans in a slow cooker. Add onion mixture and bacon; mix well. Cover and cook on low for 6-7 hours or until the beans are tender. Serve with a slotted spoon.

A-Maize-ing Corn Chowder

Ingredients

6 slices bacon
1 onion, chopped
2 potatoes, peeled and cubed
1/2 cup water
2 cups milk
2 (14.75 ounce) cans cream-style corn
1 (15.25 ounce) can whole kernel corn
1/2 teaspoon salt
ground black pepper to taste

Directions

Fry bacon in a Dutch oven until crisp; remove bacon, reserving 2 tablespoons drippings. Crumble bacon and set aside.

Saute onion in reserved drippings until tender; add potatoes and water. Cover and simmer 15 to 20 minutes or until potatoes are tender.

Stir in milk, corn, salt, and pepper to taste; continue to cook, stirring frequently, until heated through. Sprinkle with crumbled bacon to serve.

Turnip Souffle

Ingredients

1 1/2 pounds turnips, peeled and sliced
1 1/2 teaspoons salt, divided
1/2 teaspoon sugar
1/2 cup butter or margarine
2 tablespoons all-purpose flour
2/3 cup milk
4 eggs, separated
3 bacon strips, cooked and crumbled

Directions

Place turnips, 1/2 teaspoon of salt and sugar in a saucepan; cover with water. Cover and cook until turnips are tender, about 15-20 minutes; drain well and mash (do not add milk or butter). Set aside.

In another saucepan, melt butter; stir in the flour and remaining salt until smooth. Add milk; bring to a boil. Cook and stir for 2 minutes. Beat egg yolks in a small bowl; gradually stir in 1/2 cup hot milk mixture. Return all to pan; cook and stir for 1 minute. Stir in turnips; remove from the heat. Beat egg whites until stiff peaks form; fold into batter. Spoon into a greased 11-in. x 7-in. x 2-in. glass baking dish. Sprinkle with bacon. Bake, uncovered, at 350 degrees F for 30 minutes or until golden brown.

Amazing Bacon-Wrapped Jalapeno Shrimp

Ingredients

1 quart vegetable oil for frying
32 peeled and deveined medium shrimp, tail-on
1 (4 ounce) can pickled jalapeno peppers, cut into slivers
16 slices bacon, cut in half
32 toothpicks

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Cut the shrimp along the back, nearly through to the front. Stuff each shrimp with a sliver of jalapeno, then wrap with half a slice of bacon. Secure with a toothpick. Repeat with the remaining ingredients.

Cook the shrimp in batches in the hot oil until the bacon is crispy and golden brown, 2 to 3 minutes. Drain on a paper towel-lined plate before serving.

Pasta Fagioli Soup II

Ingredients

1 (29 ounce) can diced tomatoes
2 (14 ounce) cans great Northern beans, undrained
1 (14 ounce) can chopped spinach, drained
2 (14.5 ounce) cans chicken broth
1 (8 ounce) can tomato sauce
3 cups water
1 tablespoon minced garlic
8 slices crisp cooked bacon, crumbled
1 tablespoon dried parsley
1 teaspoon garlic powder
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried basil
1/2 pound seashell pasta

Directions

In a large stock pot, combine diced tomatoes, beans, spinach, chicken broth, tomato sauce, water, garlic, bacon, parsley, garlic powder, salt, pepper, and basil. Bring to a boil, and let simmer for 40 minutes, covered.

Add pasta and cook uncovered until pasta is tender, approximately 10 minutes. Ladle soup into individual serving bowls, sprinkle cheese on top, and serve.

Husband's Grandmother's Shrimp Gumbo

Ingredients

1 pound smoked sausage links,
cut into 1/4-inch slices
1/4 pound bacon, chopped
2 cups chopped okra
1 (14.5 ounce) can diced tomatoes
with green chile peppers
1/2 cup unsalted butter
2/3 cup all-purpose flour
2 cups chopped onion
1/2 cup chopped green onions
2/3 cup finely chopped green bell
pepper
2/3 cup finely chopped celery
2 tablespoons chopped fresh
parsley
2 tablespoons minced garlic
2 cups water
salt to taste
ground black pepper to taste
1/4 teaspoon cayenne pepper
1 teaspoon dried thyme
2 bay leaves
6 cups water
2 pounds uncooked medium
shrimp, peeled and deveined

Directions

Brown the sausage in a skillet over medium heat, discard the fat in the skillet, and drain the sausage slices on paper towels to absorb any excess grease. Set the sausage aside. Cook and stir the chopped bacon in the skillet until crisp, 6 to 8 minutes, remove the bacon, and set aside. Stir the okra into the hot bacon drippings, and cook and stir until the okra is tender, about 5 minutes. Drain the okra in a colander, and discard bacon drippings.

Place the okra and diced tomatoes in a saucepan over medium heat, and bring to a simmer. Reduce heat to medium-low, and simmer the okra mixture for about 10 minutes.

In a large soup pot, melt the butter over medium heat, and cook and stir the onion, green onions, green pepper, celery, parsley, and garlic until the onion begins to turn brown, about 10 minutes. Remove the vegetables but leave the butter in the pot. Stir in the flour, reduce heat to low, and cook the roux, stirring constantly, until it turns the color of milk chocolate, 30 to 45 minutes. Do not let the roux burn.

When the roux reaches its correct color, whisk in 2 cups of water. Raise the heat to medium; stir in salt, pepper, cayenne pepper, thyme, and bay leaves, bring the mixture to a boil, and stir in the sausage, bacon, okra-tomato mixture, and 6 more cups of water. Reduce heat to medium-low, and simmer the gumbo, stirring occasionally, until the soup has thickened and the flavors are blended, about 45 minutes. Stir in the shrimp, and simmer until they turn pink and opaque, 6 to 8 more minutes. Discard bay leaves and adjust the seasonings, if desired, before serving.

Beef and Bean Pot

Ingredients

- 1 pound lean ground beef
- 1 onion, chopped
- 6 slices bacon, diced
- 1 tablespoon distilled white vinegar
- 1 tablespoon prepared mustard
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 1 green bell pepper, chopped
- 1 (15 ounce) can kidney beans
- 1 (16 ounce) can chili beans
- 1 (15 ounce) can pork and beans
- 6 slices American cheese
- 1 cup crushed tortilla chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet over medium high heat, saute the ground beef, onion and bacon for 5 to 10 minutes, or until the meat is browned and the onion is translucent; drain excess fat.

In a 3 quart casserole dish, combine the vinegar, mustard, ketchup, brown sugar, green bell pepper, kidney beans, chili beans, pork and beans and the meat mixture. Stir together until well blended.

Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes, remove from oven and top with the cheese and crushed tortilla chips. Return to oven and bake for 5 to 6 more minutes, or until the cheese is melted and bubbly.

Tomato Bacon Grilled Cheese

Ingredients

8 slices bacon
1/4 cup butter, softened
8 slices white bread
8 slices American cheese
8 slices tomato

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat a large skillet over medium heat. Spread butter onto one side of each slice of bread. Lay 4 slices of bread, butter side down, in the skillet. Top with a slice of cheese, 2 slices tomato, bacon, and another slice of cheese. Cover with a slice of bread, butter side out. Fry sandwiches until golden on both sides.

Creamy Pork Tenderloin

Ingredients

1/2 pound sliced bacon, cut into
1-inch pieces
1 (1 pound) pork tenderloin
1/2 teaspoon paprika
Dash pepper
1/4 teaspoon salt
1 cup whipping cream

Directions

In a medium skillet, cook bacon until it just begins to brown; drain and set aside. Cut pork into 1-1/2-in slices; flatten slightly. Sprinkle with paprika, pepper and salt if desired. Place pork in an ungreased 8-in. square baking dish. Sprinkle with bacon. bake, uncovered, at 350 degrees F for 25-30 minutes or until pork juices run clear. Pour cream over the top; bake, uncovered, 5-10 minutes longer or until the cream is slightly thickened.

Giant Sandwich

Ingredients

1 loaf unsliced round rye bread
1 tablespoon prepared horseradish
1/4 pound thinly sliced deli roast beef
2 tablespoons mayonnaise
4 slices Swiss cheese
2 tablespoons prepared mustard
1/4 pound thinly sliced deli ham
6 bacon strips, cooked
6 slices process American cheese
1 medium tomato, thinly sliced
4 slices red onion, separated into rings
1 tablespoon butter or margarine, softened

Directions

Cut bread horizontally into six slices. Spread bottom slice with horseradish; top with roast beef. Place the next slice of bread over beef; spread with mayonnaise and top with Swiss cheese. Add next slice of bread; spread with mustard and top with ham. Add the next slice of bread; top with bacon and American cheese. Add next slice of bread; top with tomato and onion.

Spread butter on cut side of bread top; cover sandwich. Place on a baking sheet; loosely tent with heavy-duty foil. Bake at 400 degrees F for 12-14 minutes or until heated through. Carefully slice into wedges.

Cider-Roasted Chicken

Ingredients

1 (6 pound) whole roasting chicken
1/4 cup butter or margarine
2 1/2 cups apple cider
6 small unpeeled red potatoes, quartered
6 small onions, peeled and quartered
1 medium green pepper, cut into strips
6 bacon strips
2 small tomatoes, quartered

Directions

Place chicken in a roasting pan; dot with butter. Bake, uncovered, at 375 degrees F for 15 minutes. Reduce heat to 325 degrees F; bake for 2 hours. Pour cider over chicken. Add potatoes, onions and peppers to the pan; place bacon over chicken breast. Bake 1 hour longer, basting often. Add tomatoes to the pan. Bake 30 minutes longer or until a meat thermometer reads 180 degrees F. Cover and let stand 10 minutes before carving. Thicken the pan juices for gravy if desired.

Christmas Seafood Soup

Ingredients

2 (6.5 ounce) cans chopped clams
2 cups diced peeled potatoes
2 cups chopped celery
2 cups diced carrots
1/2 cup water
2 cups milk
5 ounces frozen cooked shrimp,
thawed
4 bacon strips, cooked and
crumbled
2 teaspoons minced fresh parsley
salt and pepper to taste

Directions

Drain the clams, reserving juice; set clam aside. In a large saucepan or Dutch oven, combine clam juice, potatoes, celery, carrots and water. Bring to a boil. Reduce heat; cover and cook for 15 minutes or until vegetables are tender. Add the milk, shrimp, bacon, parsley, salt, pepper and reserved clams; heat through.

Bacon Cheddar Deviled Eggs

Ingredients

12 eggs
1/2 cup mayonnaise
4 slices bacon
2 tablespoons finely shredded Cheddar cheese
1 tablespoon mustard

Directions

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water.

Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside.

Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

Bacon Blue Cheese Flat Iron Salad

Ingredients

2 pounds flat iron steaks
2 tablespoons vegetarian
Worcestershire sauce
1 teaspoon salt
2 teaspoons fresh-ground black
pepper
1 pound sliced bacon
1/2 head shredded iceberg lettuce
1/2 head red leaf lettuce, torn
1 (10 ounce) bag baby salad
greens
1 cup blue cheese salad dressing
1/2 pound crumbled blue cheese
1/2 pound shredded Cheddar
cheese (optional)

Directions

Rub the flat iron steaks with Worcestershire sauce, salt, and pepper; set aside. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown and crispy. Remove bacon to cool on a paper towel lined plate, while leaving the grease in the skillet.

Heat the bacon grease over medium-high heat until it begins to smoke. Place the flat iron steaks in the hot grease, and cook until done to desired degree of doneness, 3 to 4 minutes per side for medium. Once done, remove the steaks and keep warm.

Place the iceberg lettuce, red leaf lettuce, and baby greens into a large salad bowl. Toss with the blue cheese dressing, then sprinkle with the blue cheese and cheddar cheese. Crumble the bacon and sprinkle overtop. Thinly slice the flat iron steak, and arrange over the salad.

Warm Orange and Mushroom Salad

Ingredients

8 ounces bacon, cut into 1 inch pieces
3/4 cup orange juice
1/4 cup shallots, minced
1/4 cup olive oil
1/4 cup balsamic vinegar
4 large oranges, peeled and segmented
10 ounces spinach, rinsed and chopped
1 medium head radicchio
6 ounces fresh shiitake mushrooms, stemmed and sliced
6 ounces fresh oyster mushrooms, stemmed and sliced
1/2 cup chopped toasted hazelnuts
1 (3 ounce) package enoki mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove, crumble and set aside. Reserve bacon fat.

Whisk together 1/4 cup bacon fat, orange juice, shallots, olive oil and vinegar.

In a large bowl, combine the spinach and radicchio.

Heat 2 tablespoons reserved bacon drippings in skillet over medium-high heat. Add shiitake mushrooms and cook for 1 minute. Add oyster mushrooms and cook for 2 minutes. Season with salt and pepper; add to greens and toss.

Pour dressing into same skillet and boil 2 minutes. Pour dressing over greens. Add bacon, orange segments and chopped hazelnuts. Toss to combine. Season to taste with salt and pepper. Garnish salad with enoki mushrooms and serve.

Smoky Mountain Chipotle Chicken

Ingredients

1 teaspoon olive oil
4 cloves garlic, minced
1/2 onion, grated
1/2 cup bourbon
1/4 cup cider vinegar
2 cups ketchup
1/4 cup Worcestershire sauce
1 tablespoon liquid smoke
flavoring
1 chipotle pepper in adobo sauce,
minced
1 teaspoon adobo sauce from
canned chipotle peppers
1/4 cup brown sugar
4 (6 ounce) skinless, boneless
chicken breast halves
2 tablespoons grill seasoning, or
to taste
4 slices bacon, cut in half
4 thick slices red onion
1 teaspoon olive oil
4 slices provolone cheese

Directions

Heat 1 teaspoon olive oil in a large skillet over medium heat. Add garlic and onion; cook and stir until the onion softens and turns translucent, about 5 minutes. Pour in the bourbon, and simmer for 10 minutes. Have a lid ready to cover the skillet in case the bourbon catches fire.

Pour in the cider vinegar, ketchup, Worcestershire sauce, liquid smoke, minced chipotle pepper, adobo sauce, and brown sugar. Bring to a boil, then reduce heat to medium-low, and simmer 15 minutes. Pour sauce into a bowl, and refrigerate until no longer hot, about 30 minutes.

Season chicken breasts with grill seasoning, and place into a shallow glass dish. Pour all but 1 cup of the cooled sauce over the chicken breasts, and turn to coat. Refrigerate remaining sauce. Cover the chicken and refrigerate 2 hours. Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown and crispy. Drain on a paper towel-lined plate, and set aside.

Preheat an outdoor grill for medium-high heat.

Drain marinade from the chicken and discard. Cook chicken on preheated grill, basting with reserved sauce, until the chicken is no longer pink in the center, and the juices run clear, about 10 minutes per side. Meanwhile, brush onion slices with 1 teaspoon olive oil. Secure the rings with toothpicks to keep them from falling apart. Grill over indirect heat until soft, about 15 minutes.

To serve, place chicken onto serving plates and top with a slice grilled onion, 2 slices of bacon and then a slice of provolone cheese. Remove toothpicks before serving.

BLT Salad

Ingredients

1 pound bacon
3/4 cup mayonnaise
1/4 cup milk
1 teaspoon garlic powder
1/8 teaspoon ground black pepper
salt to taste
1 head romaine lettuce - rinsed, dried and shredded
2 large tomatoes, chopped
2 cups seasoned croutons

Directions

Place bacon in a large, deep skillet. Cook over medium high heat, turning frequently, until evenly browned. Drain, crumble and set aside.

In a blender or food processor, combine mayonnaise, milk, garlic powder and black pepper. Blend until smooth. Season the dressing with salt.

Combine lettuce, tomatoes, bacon and croutons in a large salad bowl. Toss with dressing, and serve immediately.

Chicken Quesadillas

Ingredients

1 pound skinless, boneless chicken breast, diced
1 (1.27 ounce) packet fajita seasoning
1 tablespoon vegetable oil
2 green bell peppers, chopped
2 red bell peppers, chopped
1 onion, chopped
10 (10 inch) flour tortillas
1 (8 ounce) package shredded Cheddar cheese
1 tablespoon bacon bits
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Preheat the broiler. Grease a baking sheet.

Toss the chicken with the fajita seasoning, then spread onto the baking sheet. Place under the broiler and cook until the chicken pieces are no longer pink in the center, about 5 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large saucepan over medium heat. Stir in the green bell peppers, red bell peppers, onion, and chicken. Cook and stir until the vegetables have softened, about 10 minutes.

Layer half of each tortilla with the chicken and vegetable mixture, then sprinkle with the Cheddar cheese, bacon bits, and Monterey Jack. Fold the tortillas in half and Place onto a baking sheet.

Bake quesadillas in the preheated oven until the cheeses have melted, about 10 minutes.

Artichoke Tossed Salad

Ingredients

2 heads romaine lettuce - rinsed, dried, and torn into bite-size pieces
1 pound bacon, cooked and drained
1 (6 ounce) jar marinated artichoke hearts, drained and sliced
1 (4 ounce) package blue cheese crumbles
1 cup sliced celery
1 medium red bell pepper, sliced
1 medium yellow bell pepper, sliced
6 tablespoons cider vinegar
1/4 cup chopped onion
4 teaspoons brown sugar
4 teaspoons spicy brown mustard
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup vegetable oil

Directions

In a large salad bowl, combine the first seven ingredients; cover and refrigerate. In a blender or food processor, combine the vinegar, onion, brown sugar, mustard, salt and pepper; cover and process until smooth. With blender running, add oil in a steady stream; blend until thickened. Drizzle over salad; toss gently. Serve immediately.

Arkansas Green Beans

Ingredients

5 (15 ounce) cans green beans,
drained
7 slices bacon
2/3 cup brown sugar
1/4 cup butter, melted
7 teaspoons soy sauce
1 1/2 teaspoons garlic powder

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the drained green beans in a 9x13 inch baking pan.

Cook bacon in a microwave on microwave-safe plate for 2 minutes until slightly cooked. Lay the bacon on top of the green beans.

Combine the brown sugar, melted butter, soy sauce, and garlic powder in a small bowl. Pour the butter mixture over the green beans and bacon. Bake uncovered in the preheated oven for 40 minutes.

Chicken a la Good

Ingredients

4 skinless, boneless chicken
breast halves - pounded to 1/4
inch thickness
garlic salt to taste
ground black pepper to taste
1/2 pound thinly sliced ham
4 slices Swiss cheese
8 slices bacon
1 (14.5 ounce) can chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle each flattened breast with garlic salt and pepper to taste on both sides. Lay a slice of ham onto each breast, then a slice of Swiss cheese. Roll each breast up like a cinnamon roll. Secure with a toothpick if necessary. Wrap a piece of bacon loosely around each roll. Place the rolled breasts in a 2 quart glass baking dish and pour in chicken broth.

Bake for 30 to 35 minutes in the preheated oven, or until the juices run clear. Broil for a few minutes before serving to crisp up the bacon.

Blue Cheese Potato Salad

Ingredients

4 slices bacon
2 pounds red new potatoes
1/2 cup olive oil
3 tablespoons white vinegar
1 bunch green onions, chopped
1/2 teaspoon salt
1 teaspoon ground black pepper
1 1/2 ounces blue cheese,
crumbled

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop, leaving skins on.

In a large bowl, whisk together the oil, vinegar, green onions, salt and pepper. Add the potatoes, bacon and cheese and toss to coat.

Vegetable Bacon Chowder

Ingredients

6 slices bacon
3 cups water
3 cups shredded red cabbage
1 cup chopped carrot
1 cup cubed potatoes
1 cup diced celery
1 (9 ounce) package frozen green beans
1 cup milk
3 tablespoons all-purpose flour

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a stockpot or large saucepan, combine the water, cabbage, carrot, potatoes, celery and green beans. Bring to a boil and let simmer for 20 minutes. Stir together the milk and flour, pour into the soup and mix well. Simmer for another half an hour or until thick. Serve warm with biscuits.

Pat's Cream of Potato Soup

Ingredients

6 slices bacon, diced
1 onion, chopped
1 tablespoon all-purpose flour
6 cups chicken broth
6 potatoes, thinly sliced
1/2 cup instant mashed potato flakes
1 cup half-and-half

Directions

Saute bacon and onions, in a medium saute pan, until browned. Set aside.

Over low heat, in a medium sauce pan, cook flour until pasty. Slowly add chicken broth and bring to a boil.

Stir in bacon and onion mixture, potatoes, and instant potatoes. Simmer for 30 minutes and then blend in half and half. Serve.

Cheesy Potato Soup I

Ingredients

2 cups chicken broth
4 large potatoes, diced
2 stalks celery, chopped
2 carrots, chopped
1/2 onion, chopped
4 cups milk
12 (1 ounce) slices processed cheese food
1/4 cup dry potato flakes
4 slices crisp cooked bacon, crumbled

Directions

In a large pot combine the chicken broth, potatoes, celery, carrots and onion. Mix together and bring to a boil over medium heat. Cook 15 to 20 minutes or until vegetables are tender.

Add milk; reduce heat to medium low and let simmer. Add cheese slices; when cheese is melted, slowly stir in dry potato flakes until mixture is slightly thickened. Sprinkle bacon on top and serve hot.

Tomato Corn Chowder

Ingredients

4 bacon strips, diced
1 large onion, chopped
2 (15.25 ounce) cans whole kernel corn, undrained
2 (14.5 ounce) cans diced tomatoes, undrained
4 medium potatoes, peeled and diced

Directions

In a large saucepan, cook bacon over medium heat until crisp. Remove to paper towels. drain, reserving 1 tablespoon drippings. In the drippings, saute onion until tender. Add the corn, tomatoes and potatoes. Cook over medium heat for 25-30 minutes or until potatoes are tender. Sprinkle with bacon.

Farmer's Strata

Ingredients

1 pound sliced bacon, cut into 1/2 inch pieces
2 cups chopped fully cooked ham
1 small onion, chopped
10 slices white bread, cubed
1 cup cubed cooked potatoes
3 cups shredded Cheddar cheese
8 eggs
3 cups milk
1 tablespoon Worcestershire sauce
1 teaspoon ground mustard
1 dash salt and pepper

Directions

In a large skillet, cook bacon over medium heat until crisp; add ham and onion. Cook and stir until onion is tender; drain.

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half the bread cubes, potatoes and cheese. Top with all of the bacon mixture. Repeat layers of bread, potatoes and cheese.

In a bowl, beat the eggs; add milk, Worcestershire sauce, mustard, salt and pepper. Pour over all. Cover and chill overnight.

Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 65-70 minutes or until a knife inserted near the center comes out clean.

Smoked Salmon Chowder

Ingredients

10 slices bacon, chopped
2 large onions, finely chopped
4 stalks celery, finely chopped
3 carrots, finely chopped
5 green onions, finely chopped
1/3 cup chopped fresh parsley
1/2 cup water
6 cups fish stock
salt to taste
1 1/2 tablespoons ground black pepper
1 1/2 tablespoons dried dill weed
8 red potatoes, cubed
1 cup butter
1 cup all-purpose flour
5 cups milk
3/4 cup white wine (optional)
1/4 cup lemon juice
1 1/2 pounds flaked or chopped smoked salmon
1 1/2 cups frozen corn kernels

Directions

Place the bacon into a large pot set over medium heat. Cook for a few minutes to release some of the drippings, then add the onions and celery. Cook and stir until bacon is crisp and onions and celery are tender.

Put in the carrots, green onions, and parsley and then pour in the water and fish stock. Season the soup with salt, pepper and dill. Cover and simmer over low heat until carrots are tender, about 15 minutes. Add the potatoes and simmer for another 20 minutes, or until tender.

Meanwhile, melt the butter in a small skillet over medium heat. Stir in the flour until smooth. Continue to cook and stir until the mixture is light brown. Pour in a little bit of the milk to thin the roux, then pour it into the pot with the vegetables. Pour the rest of the milk into the pot and heat through, stirring constantly.

When the soup has thickened slightly, stir in the white wine if using. Mix in the lemon juice, smoked salmon and corn. Cook over medium heat until hot but not boiling. Ladle into soup bowls to serve.

Blue Cheese Coleslaw

Ingredients

1/2 cup blue cheese salad dressing
1/2 cup mayonnaise
salt and pepper to taste
1 (16 ounce) bag coleslaw mix
1 (2.5 ounce) package cooked real bacon pieces (such as Hormel[®])
1 cup quartered cherry tomatoes

Directions

Combine mayonnaise, salad dressing, salt, and pepper in a large bowl. Stir in the coleslaw mix and bacon. Add the tomatoes, and toss gently. Cover, and refrigerate for 1 hour or overnight before serving.

Cindy's Country Style Creole Pork Roast

Ingredients

1 onion, cut into chunks
1/2 green bell pepper
2 stalks celery stalk, chopped
3 cloves garlic
2 tablespoons Creole seasoning,
divided
5 pounds boneless pork roast
1/3 cup bacon grease

Directions

Preheat the oven to 350 degrees F (175 degrees C). Combine the onion, green pepper, celery and garlic in the container of a food processor or blender. Process until finely chopped. Stir in 1 tablespoon of the Creole seasoning.

Cut about 8 slits across the roast about 1/2 inch deep. Pack the vegetable mixture into the slits. Rub the remaining tablespoon of Creole seasoning all over the roast. Coat the roast generously with bacon grease, and place in a roasting pan.

Bake uncovered for 1 hour, until browned, then cover, and continue cooking for about 3 more hours, or until tender. After the roast is done, you can skim off some of the excess fat and thicken the drippings with a mixture of water and flour if you want your gravy thicker.

Rob's Screaming Stuffed Jalapeno Peppers

Ingredients

25 toothpicks
2 (8 ounce) packages cream cheese, room temperature
4 cloves garlic, minced
1/4 cup chopped sun-dried tomatoes (not oil-packed)
1 tablespoon chopped fresh basil leaves, or amount to taste
1 pinch salt
25 fresh jalapeno peppers
1 pound thinly sliced bacon

Directions

Preheat a grill for medium-high heat. When the grill is hot, lightly oil the grate. Soak toothpicks 20 minutes in water.

Place the cream cheese in a bowl, and mix in the garlic, sun-dried tomatoes, basil, and salt until evenly blended.

Make one slit from end to end in the side of each jalapeno pepper, and scoop out the seeds. Spoon the cream cheese mixture into the center of each pepper. Wrap 1 piece of bacon around each pepper, and secure with a toothpick.

Place the peppers onto the preheated grill, and cook until peppers begin to soften, about 10 minutes.

Green Bean and Stuffed Olive Salad

Ingredients

1 (15 ounce) can green beans,
drained
1 medium red onion, thinly sliced
1 (7 ounce) jar stuffed green
olives, with liquid
1 head leaf lettuce, torn
1/4 cup bacon bits (optional)

Directions

Place the green beans and onion in a large resealable plastic bag. Pour in the olives and liquid. Seal bag, and marinate at least 1 hour, turning occasionally. Serve over lettuce leaves, and sprinkle with bacon bits.

Tomato Bacon Salad

Ingredients

1 cup Marzetti® Chunky Blue Cheese Dressing
1 pound pre-cooked bacon, re-crisped according to directions on the package, or cooked bacon
1 pint grape tomatoes, halved
6 large fresh basil leaves, chopped
1/4 cup coarsely chopped fresh parsley
6 cups torn salad greens, such as romaine, Bibb, or green leaf
3 large yellow tomatoes, cored and sliced
4 large red tomatoes, cored and sliced
1/2 red onion, cut into 1/4-inch slices

Directions

If using bacon, crumble into bite size pieces. In a small bowl combine grape tomatoes, basil and parsley and toss well. Place salad greens on a platter; arrange the tomatoes and onions in concentric circles, alternating the colored tomatoes. Place the grape tomato mixture in the center.

Sprinkle salad with crumbled bacon. Drizzle with either Marzetti Chunky Blue Cheese Salad Dressing and serve additional dressing on the side. Salad is best served right after it is completely assembled.

Irish Lamb Stew

Ingredients

1 1/2 pounds thickly sliced bacon, diced
6 pounds boneless lamb shoulder, cut into 2 inch pieces
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 cup all-purpose flour
3 cloves garlic, minced
1 large onion, chopped
1/2 cup water
4 cups beef stock
2 teaspoons white sugar
4 cups diced carrots
2 large onions, cut into bite-size pieces
3 potatoes
1 teaspoon dried thyme
2 bay leaves
1 cup white wine

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Put lamb, salt, pepper, and flour in large mixing bowl. Toss to coat meat evenly. Brown meat in frying pan with bacon fat.

Place meat into stock pot (leave 1/4 cup of fat in frying pan). Add the garlic and yellow onion and saute till onion begins to become golden. Deglaze frying pan with 1/2 cup water and add the garlic-onion mixture to the stock pot with bacon pieces, beef stock, and sugar. Cover and simmer for 1 1/2 hours.

Add carrots, onions, potatoes, thyme, bay leaves, and wine to pot. Reduce heat, and simmer covered for 20 minutes until vegetables are tender.

Snappy Green Beans

Ingredients

6 slices bacon
1 cup chopped onions
3 tablespoons distilled white vinegar
1 (15 ounce) can cut green beans, drained

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Saute onions in bacon grease; add vinegar, and saute until onions are tender. Add green beans and cook until heated through. Crumble the bacon on top.

Potato Casserole II

Ingredients

3 1/2 cups instant mashed potato flakes
3/4 cup sour cream
1 (3 ounce) can bacon bits
1 pound mild Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare potatoes according to package directions.

Add sour cream and bacon bits; mix well.

Place in a 9x13 inch baking dish and top with cheese; bake for 30 minutes or until cheese is melted.

Layered Spinach Salad

Ingredients

1 (9 ounce) package refrigerated cheese tortellini
2 cups shredded red cabbage
6 cups torn fresh spinach
2 cups cherry tomatoes, halved
1/2 cup sliced green onions
1 (8 ounce) bottle Ranch salad dressing
8 bacon strips, cooked and crumbled (optional)

Directions

Cook tortellini according to package directions. Drain and rinse with cold water; set aside. In a large glass bowl, layer cabbage, spinach, tortellini, tomatoes and onions. Pour dressing over top; sprinkle with bacon if desired. Cover and refrigerate for at least 1 hour.

Barbeque Bacon Quesadillas

Ingredients

2 tablespoons olive oil
1/2 large yellow onion, sliced thin
6 slices bacon, diced
1 tablespoon brown sugar
8 (10 inch) flour tortillas
1 cup spicy barbeque sauce
1/4 cup chopped fresh cilantro
2 cups shredded Cheddar cheese

Directions

Heat 1 tablespoon olive oil over medium heat in a large skillet. Add onion; cook and stir onions until softened about 5 minutes. Stir in bacon pieces and brown sugar, and cook until bacon pieces are crisp. Remove from skillet.

Spread 1/4 cup barbecue sauce on one tortilla. Sprinkle with 1/4 of the bacon and onion mixture, 1 tablespoon cilantro, and 1/2 cup Cheddar cheese. Top with a tortilla.

Heat 1 teaspoon olive oil over medium heat in a large skillet. Place the uncooked quesadilla in the skillet. Cook on one side until browned and crisp, about 3 minutes. Flip, and cook on the other side until the cheese is completely melted, about 2 minutes more. Remove to a paper towel lined plate to cool. Repeat with remaining six tortillas. Slice into quarters using a sharp knife or kitchen scissors when cool enough to handle.

Bacon Wrapped Shrimp

Ingredients

20 large shrimp, peeled and
deveined
10 slices bacon

Directions

Preheat grill for medium heat.

Wrap shrimp in bacon, and secure with toothpicks.

Lightly oil grate, and arrange shrimp on grill. Cook for 3 to 4 minutes, turning once. The shrimp will be done when the bacon is fully cooked.

Potato Soup XI

Ingredients

3 potatoes, peeled and cubed
1/2 stalk celery, minced
1 tablespoon minced onion
1/4 carrot, grated
2 cups chicken broth
2 teaspoons vinegar
1 teaspoon salt
1 1/2 cups milk
2 tablespoons all-purpose flour
1 tablespoon shredded Cheddar cheese
1 tablespoon shredded Monterey Jack cheese
2 slices crisply cooked bacon, crumbled

Directions

In a medium saucepan over medium heat, combine potatoes, celery, onion, carrot, chicken broth, vinegar and salt. Bring to a boil, then reduce heat, cover and simmer 20 minutes.

Whisk together milk and flour and stir into pot. Simmer uncovered until thickened, 5 to 10 minutes. Pour into 2 bowls and top with Cheddar, Monterey Jack and bacon.

Pimento (Red Pepper) Cheese-Bacon Burgers

Ingredients

1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 teaspoon Kosher salt
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne powder
1/4 pound extra sharp white Cheddar cheese, coarsely grated
1/4 pound extra sharp yellow Cheddar cheese, coarsely grated
1/3 cup drained and finely chopped roasted red peppers or piquillo
1 1/2 pounds lean ground beef, shaped into burgers
4 hamburger buns
8 thick slices double smoked bacon, crisp-cooked

Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise, salt, pepper and cayenne in large bowl with fork. Stir in cheese and roasted peppers. Cover and refrigerate at least 30 minutes.

Meanwhile, shape ground beef into 4 patties. Season, if desired, with salt and black pepper; set aside.

Grill or pan fry burgers, turning once, 8 minutes or until desired doneness. During last 30 seconds of cooking, evenly top each burger with cheese mixture, then cook covered until cheese melts slightly. Arrange burgers on buns, then evenly top with bacon.

Jalapeno Popper Cups

Ingredients

12 mini phyllo tart shells
4 ounces cream cheese, softened
1/2 cup shredded Cheddar cheese
2 jalapeno peppers, seeded and chopped
1 tablespoon hot pepper sauce
bacon bits

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place phyllo cups onto a baking sheet.

Stir together cream cheese, Cheddar cheese, jalapenos, and hot sauce in a bowl. Spoon mixture into phyllo cups. Sprinkle bacon bits on top. Bake in preheated oven until golden brown, about 15 to 20 minutes. Serve warm.

Grilled Bacon-Wrapped Olives

Ingredients

30 pitted green olives
10 slices bacon, cut into thirds

Directions

Wrap each olive with a piece of bacon and secure with a toothpick.

Preheat a grill for medium heat. When hot, lightly oil the grate.

Grill the olives until the bacon has crisped, about 10 minutes. Turn frequently and keep a spray bottle handy in case of flare-ups from the bacon grease. Remove to a paper towel lined plate to absorb any excess grease.

Smokey Clamicken Chowder

Ingredients

4 slices bacon, chopped
1 tablespoon olive oil
2 cloves garlic, minced
1 onion, diced
2 carrots, chopped
2 stalks celery, chopped
1/2 cup all-purpose flour
1 (48 fluid ounce) can chicken broth
1 teaspoon ground cumin
1 teaspoon red pepper flakes
2 teaspoons garlic and herb seasoning blend
2 bay leaves
1/2 teaspoon ground thyme
1 teaspoon salt
1/2 teaspoon poultry seasoning
1 small head broccoli, cut into florets
1 1/2 cups half-and-half
1 potato, cubed
2 (6.5 ounce) cans chopped clams
1/2 pound roasted chicken thigh meat, diced
1/4 cup butter, cubed
1 cup coarsely shredded smoked cheddar cheese (optional)

Directions

Cook the bacon and olive oil in a large pot over medium heat until the grease has rendered out, and the bacon has begun to brown. Remove bacon with a slotted spoon, and set aside. Stir the garlic, onion, carrots, and celery into the bacon drippings, and cook for 10 minutes until the onion softens and becomes translucent. Stir in the flour, and continue cooking and stirring 10 minutes more.

Pour in the chicken broth, and season with cumin, red pepper flakes, garlic and herb seasoning blend, bay leaf, thyme, salt, and poultry seasoning. Bring to a boil over high heat, then reduce heat to medium-low, and simmer for 10 minutes, stirring frequently.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender, 2 to 4 minutes. Drain, and place into a blender. Puree until smooth, using some of the half-and-half as needed.

Add the broccoli puree, remaining half-and-half, potato, clams, and chicken to the simmering chowder. Return to a simmer, and cook until the potatoes are tender, about 15 minutes. Stir in the cubed butter until melted, and sprinkle with Cheddar cheese to serve.

Borscht with Meat

Ingredients

1 1/2 pounds beets, boiled and grated
2 tablespoons red wine vinegar
1 teaspoon white sugar
1 pound lean beef chuck
2 quarts water
1/2 pound bacon
1 tablespoon salt
8 whole black peppercorns
6 sprigs fresh parsley
2 teaspoons dried marjoram
2 teaspoons dill seed
1 pound shredded cabbage
2 leeks, sliced
1 cup chopped onion
1 carrot, grated
2 pounds Polish sausage
2 tablespoons chopped fresh dill weed

Directions

Combine 1/2 cup of the beets, the vinegar, and sugar in a small bowl; refrigerate, covered, overnight. Refrigerate remaining beets.

Place beef, water, bacon, salt, peppercorns, parsley sprigs, marjoram, and dill seeds (or basil leaves) in Dutch oven. Heat to boiling. Reduce heat, simmer, partially covered, over medium heat until beef is tender (about 2 hours).

Discard parsley sprigs. Add 3 cups beets, the cabbage, leeks, onions, carrot, and sausage; simmer, covered, over low heat 30 minutes.

To serve, remove beef, bacon, and sausage; cut into 2-inch pieces. Return meats and reserved beet mixture to Dutch oven. Sprinkle with snipped dill. Pass sour cream.

Holly's Egg and Cheese Bake

Ingredients

1 pound bacon
12 eggs
4 tablespoons butter
1 cup chopped onion
4 tablespoons all-purpose flour
2 1/2 cups milk
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Lightly grease a 2 quart casserole dish. Sprinkle half of the chopped egg in the bottom of the casserole, add half of the bacon; repeat.

Melt butter in a medium saucepan over medium heat. Add onion and cook until softened and transparent. Stir in flour. Slowly add milk and shredded cheese. Stir until cheese is melted and sauce is smooth and creamy. Pour over layered eggs and bacon.

Bake in preheated oven for 30 minutes.

Pea and Crab Salad

Ingredients

14 slices bacon
1 1/4 pounds imitation crabmeat,
flaked
1 (16 ounce) package frozen green
peas
3/4 cup mayonnaise, or to taste
2 teaspoons onion powder
1 1/2 cups diced tomatoes

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown and crisp. Drain, crumble and set aside.

In a large bowl, mix together the imitation crab, bacon and peas. Stir onion powder into mayonnaise, and then stir into the crab mixture until well blended. Cover and refrigerate. Top with diced tomatoes before serving.

Spinach and Bacon Chicken

Ingredients

7 slices bacon
4 skinless, boneless chicken breast halves - cut into strips
2 cups all-purpose flour for coating
1 cup white wine
1 bunch fresh spinach, washed, stems removed
1 cup heavy whipping cream

Directions

In large skillet, fry bacon until cooked to your liking; Remove bacon strips from skillet (leave bacon fat in skillet for frying chicken breasts) and place on paper towels to dry.

Dredge/coat chicken breasts in flour, then brown in the same skillet, in the bacon fat, until somewhat crispy on each side.

Remove chicken from skillet and place on paper towels. Pour out remaining bacon fat and pour in the cup (or more, if you like) of wine. Add the amount of spinach you want to have, cover the skillet and simmer over medium low heat until spinach is wilted.

Add the cream and chicken breasts to the skillet and mix with the spinach. Crumble bacon slices into bits and add to the chicken/spinach mixture. Cover skillet and simmer for about 5 minutes.

Wilted Lettuce

Ingredients

4 bacon strips, cut up
1/4 cup vinegar
2 tablespoons water
2 green onions with tops, sliced
2 teaspoons sugar
1/4 teaspoon salt
1/4 teaspoon pepper
8 cups torn leaf lettuce
1 hard-cooked egg, chopped

Directions

In a skillet, cook bacon until crisp. Remove from the heat. Stir in vinegar, water, onions, sugar, salt and pepper; stir until sugar is dissolved. Place lettuce in a salad bowl; immediately pour dressing over and toss lightly. Garnish with eggs. Serve immediately.

Norwegian Potato Klub

Ingredients

6 slices bacon
2 cups all-purpose flour
1/2 teaspoon baking powder
10 medium potatoes, peeled and shredded
2 teaspoons salt

Directions

Place bacon in a large skillet over medium-high heat. Remove bacon from the pan, and reserve the grease.

In a medium bowl, stir together the flour and baking powder. Stir in potatoes to make a sticky dough.

Bring a large pot of water to a boil, and add 2 teaspoons of salt. Squeeze the potato mixture into 6 or 7 dumplings, or your desired size. Drop carefully into the boiling water. Simmer for 45 to 60 minutes. Remove to a platter with a slotted spoon.

Serve with bacon grease brushed over the top, and crumbled bacon. These may also be sliced and fried the next day for another great meal.

Sheryl's Corn and Crab Chowder

Ingredients

5 slices bacon
1 tablespoon clarified butter
3/4 cup chopped onion
1/4 cup chopped green bell pepper
1/2 cup chopped celery
1 1/2 teaspoons minced garlic

1/4 cup dry white wine
1 teaspoon brandy
1 1/2 teaspoons dried basil
1 teaspoon ground white pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon dried thyme leaves
2 teaspoons Worcestershire sauce
3 cups fresh corn kernels
4 large potatoes, peeled and diced
1 1/2 quarts chicken stock
1/2 cup butter
1/2 cup all-purpose flour

3 cups heavy cream
1 cup half-and-half cream
1 pound peeled and deveined small shrimp
1 tablespoon Creole seasoning
1 pound fresh lump crabmeat, shell pieces removed

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon, and reserve the grease. Allow the bacon to cool, then crumble, and set aside with the grease.

Meanwhile, heat 1 tablespoon of clarified butter in a large pot over medium heat. Stir in the onion, green pepper, celery, and garlic. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Pour in the white wine and brandy, and bring to a simmer. Season with the basil, white pepper, cayenne pepper, thyme, and Worcestershire sauce. Add the corn and potatoes, then pour in the chicken stock. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer 10 minutes.

While the soup is simmering, melt 1/2 cup of butter in a small saucepan over medium-low heat. Stir in the flour, and cook, stirring constantly, until the flour has turned the color of peanut butter to make a roux, about 10 minutes.

Stir the roux into the soup, and pour in the heavy cream, half-and-half cream, reserved bacon and grease, and shrimp. Return to a simmer over medium-high heat, and cook until the shrimp are no longer translucent in the center, the potatoes are tender, and the soup has thickened, about 15 minutes. Season to taste with Creole seasoning, and stir in the crab meat to serve.

Mushroom-Stuffed Tenderloin

Ingredients

3 bacon strips
1 cup chopped fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
3/4 cup dry bread crumbs, divided
2 tablespoons minced fresh parsley
1 (2 pound) beef tenderloin, trimmed
1 tablespoon butter, melted
1 tablespoon grated Parmesan cheese

Directions

In a skillet, cook bacon until crisp. Remove bacon; crumble and set aside. Drain, reserving 1 tablespoon drippings. In the drippings, saute the mushrooms, onion and garlic until tender. Remove from the heat; stir in 1/2 cup of bread crumbs, parsley and bacon.

Cut a slit lengthwise three-quarters of the way through the tenderloin. Lightly place stuffing in the pocket; close with toothpicks. Combine butter and Parmesan cheese; spread over top and sides of meat. Press the remaining bread crumbs onto butter mixture.

Place meat on rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 15 minutes. Cover and bake for 1 hour or until meat reaches desired doneness (for rare, a meat thermometer should read 140 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Let stand for 10 minutes and remove toothpicks before slicing.

Spinach Salad with Oranges

Ingredients

1 (10 ounce) package fresh spinach, torn
1 (11 ounce) can mandarin oranges, drained
1 cup sliced fresh mushrooms
3 bacon strips, cooked and crumbled
DRESSING:
3 tablespoons ketchup
2 tablespoons cider vinegar
1 1/2 teaspoons Worcestershire sauce
1/4 cup sugar
2 tablespoons chopped onion
1/8 teaspoon salt
Dash pepper
1/2 cup vegetable oil

Directions

In a large salad bowl, toss the spinach, oranges, mushrooms and bacon; set aside. In a blender or food processor, combine the ketchup, vinegar, Worcestershire sauce, sugar, onion, salt and pepper; cover and process until smooth. While processing, gradually add oil in a steady stream. Serve with salad.

Citrus Grilled Pork Filet with Mint Fig Sauce

Ingredients

1 cup orange juice
2 tablespoons olive oil
3 cloves garlic, minced
6 (6 ounce) boneless pork loin chops
6 slices applewood smoked bacon

6 fresh figs
1 cup fresh mint leaves
1 tablespoon balsamic vinegar
3 tablespoons olive oil
1 tablespoon honey
1/2 cup orange juice
1 pinch sea salt and pepper to taste

Directions

Whisk together 1 cup orange juice, 2 tablespoons olive oil, and the minced garlic in a bowl; pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for at least 8 hours.

Place the figs and mint leaves into a blender, and blend until pureed. Add the balsamic vinegar, 3 tablespoons olive oil, honey, and 1/2 cup orange juice to the blender, and puree until smooth and thick. Season to taste with sea salt and pepper, then set aside.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork from the marinade. Discard the remaining marinade. Wrap each pork chop with a slice of bacon, securing with toothpicks as necessary; season with salt and pepper.

Grill the pork chops until the pork is no longer pink in the center, about 5 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Pour the mint-fig sauce over the pork chops to serve.

Maple-Apple Baked Beans

Ingredients

4 cups dried navy beans
10 cups water
1 pound sliced bacon, quartered
1 large onion, chopped
2 teaspoons salt
1 teaspoon ground mustard
1 cup maple syrup
3 medium tart apples, peeled and sliced
1/2 cup butter or margarine, softened
1 cup packed brown or maple sugar

Directions

Place beans in a soup kettle or Dutch oven; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain and rinse beans; discard liquid. Return beans to the pan; add 10 cups water. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Drain, reserving 1/2 cup liquid.

Line the bottom of a 4-qt. baking dish with bacon. In a bowl, combine the beans, onion, salt and mustard. Spoon over bacon. Pour syrup over the top. Cover and bake at 350 degrees F for 3 hours, gently stirring occasionally and adding reserved bean liquid if needed.

Arrange sliced apples over the top. In a small mixing bowl, cream butter and brown sugar; spread over apples. Cover and bake 1 hour longer or until beans are tender.

Egg Salad English Muffins

Ingredients

3 hard-cooked eggs
1/4 cup mayonnaise
1/4 teaspoon prepared mustard
2 English muffins, split and
toasted
4 slices Canadian bacon
1/4 cup shredded Cheddar
cheese

Directions

In a bowl, combine the eggs, mayonnaise and mustard. Place English muffins cut side up on an ungreased baking sheet. Top each with a slice of Canadian bacon, 1/4 cup egg mixture and cheddar cheese. Bake at 350 degrees F for 6-8 minutes or until cheese is melted.

Bacon Wrapped Pork Chops

Ingredients

6 (1 inch thick) boneless pork chops
6 tablespoons process cheese sauce
12 slices bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Fry the bacon in a skillet over medium heat until cooked through but still flexible. Wrap two slices of bacon around each pork chop and top with a tablespoon of cheese sauce. Place the pork chops in a baking dish.

Bake for 1 hour in the preheated oven.

Scrambled Eggs, Bacon and Tomato Panini

Ingredients

2 eggs
2 tablespoons water
Salt and pepper
2 teaspoons butter, room temperature
4 slices whole wheat or white bread
4 slices fully-cooked bacon
4 slices tomato
2 slices Swiss cheese

Directions

Heat panini press according to manufacturer's directions. Beat eggs, water, salt and pepper in microwave-safe bowl until blended. Microwave on High 45 seconds; stir. Microwave until eggs are almost set, 30 to 45 seconds longer.

Spread butter evenly on one side of each bread slice. Layer bacon, tomato, scrambled eggs and cheese evenly on unbuttered side of two bread slices. Cover with remaining bread, buttered side up.

Grill sandwiches in panini press, on medium-high heat, until bread is toasted and cheese is melted, about 2 minutes.

Dan's Favorite Chicken Sandwich

Ingredients

2 skinless, boneless chicken breast halves
2 tablespoons barbeque sauce
4 slices bacon
2 hoagie rolls, split lengthwise
2 tablespoons Ranch dressing
4 slices Swiss cheese
1 small avocado - peeled, pitted and diced

Directions

Preheat oven to 375 degrees F (190 degrees C). Coat a baking dish with cooking spray. Brush both sides of each chicken breast with barbeque sauce and place in the baking dish. Top each breast with 2 slices bacon.

Bake chicken 25 minutes in the preheated oven, until juices run clear. Drain bacon strips on paper towels, and slice breasts in half lengthwise.

Heat the oven broiler. Spread both halves of each hoagie roll with Ranch dressing. Place 2 breast halves on one half of each roll. Place 2 strips of bacon on each remaining roll half. Top each half with 1 slice Swiss cheese.

Arrange sandwich halves on the baking sheet, and broil 2 to 5 minutes, until the cheese is melted and bubbly. Layer chicken halves of sandwiches with avocado slices, and top with bacon halves to serve.

Pizza Pasta Bake

Ingredients

1 (12 ounce) package uncooked elbow macaroni
1/2 pound mild Italian sausage
1/2 cup chopped onion
1 (14 ounce) can pizza sauce
1 (8 ounce) can tomato sauce
1/2 cup milk
1 (3.25 ounce) package sliced pepperoni, cut in half
1/4 cup sliced fresh mushrooms
1/4 cup sliced black olives
1/4 cup chopped Canadian bacon
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Stir in macaroni, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the Italian sausage and onion until sausage is evenly brown and onion is tender. Drain grease.

In a bowl, mix the pizza sauce, tomato sauce, and milk. Stir in the sausage and onion, pepperoni, mushrooms, olives, and Canadian bacon. Gently mix in the cooked macaroni until evenly coated. Transfer to the prepared baking dish.

Cover, and bake 30 minutes in the preheated oven. Remove cover, top with cheese, and continue baking 15 minutes, until cheese is melted and bubbly.

Ken's Kickin' Posole

Ingredients

2 fresh poblano chile peppers
8 ounces bacon, chopped
1 tablespoon bacon drippings
2 pounds pork loin, cut into 1-inch cubes
1 onion, diced
10 cloves garlic, minced
2 jalapeno peppers, seeded and diced
1 teaspoon dried Mexican oregano
2 teaspoons ground cumin
1 teaspoon New Mexico chile powder
1/4 teaspoon ground cloves
1/2 teaspoon kosher salt
1 bunch cilantro, chopped
8 cups chicken stock
1 (14.5 ounce) can mild red enchilada sauce
2 (29 ounce) cans white hominy, rinsed and drained

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil. Place the poblano chiles cut-side-down onto the baking sheet.

Cook under the preheated broiler until the skin of the peppers has blackened and blistered, about 5 minutes. Place the blackened peppers into a bowl, and tightly seal with plastic wrap. Allow the peppers to steam as they cool, about 20 minutes. Once cool, remove the skins and discard. Dice the chiles.

Cook and stir the bacon in a large pot over medium heat until it has released its fat and is beginning to crisp, about 5 minutes. Drain the bacon on a paper towel-lined plate, and discard all but 1 tablespoon of bacon grease from the pot. Increase the heat to medium-high, and add the pork loin cubes. Cook, stirring occasionally until browned on all sides, about 5 minutes. Remove the pork from the pot, and reduce the heat to medium. Stir in the onion and garlic; cook and stir until the onion has softened and is beginning to turn brown, about 5 minutes.

Stir the roasted poblano chiles, jalapeno peppers, oregano, cumin, New Mexico chile powder, cloves, salt, and cilantro into the onions; cook for 1 minute. Pour in the chicken stock and enchilada sauce. Stir in the bacon and pork cubes, and bring to a simmer over medium-high heat. Reduce heat to medium-low, cover, and simmer 1 hour. Stir in the hominy, recover, and continue cooking 1 hour more until the pork is very tender.

Lorraine's Club Sandwich

Ingredients

2 slices bacon
3 slices bread, toasted
3 tablespoons mayonnaise
2 leaves lettuce
2 (1 ounce) slices cooked deli
turkey breast
2 slices tomato

Directions

Place bacon in a heavy skillet. Cook over medium high heat until evenly brown. Drain on paper towels.

Spread each slice of bread with mayonnaise. On one slice of toast, place the turkey and lettuce. Cover with a slice of toast, then the bacon and tomato. Top with last slice of toast.

Mom's Corn Bread

Ingredients

2 egg, beaten
1 1/4 cups milk
1/4 cup shortening or bacon fat,
melted
1 1/2 cups yellow cornmeal
3/4 cup all-purpose flour
2 tablespoons sugar
2 1/4 teaspoons baking powder
1 teaspoon salt

Directions

Combine eggs, milk and shortening. Sift together all remaining ingredients and add to egg mixture; stir only until blended. Pour into a greased 8-in. x 8-in. baking pan. Bake at 400 degrees F for 20-25 minutes, or until bread shrinks slightly from sides of the pan and begins to brown on the edges.

Turkey and Bacon Panini with Chipotle

Ingredients

8 slices bacon
1 tablespoon butter
2 cloves garlic, minced
1/2 red onion, thinly sliced
3 cups fresh spinach leaves

1/2 cup reduced-fat mayonnaise
2 chipotle peppers in adobo sauce, minced
1 teaspoon adobo sauce from chipotle peppers
8 (4 inch) pieces focaccia bread
4 slices provolone cheese
1/2 pound sliced deli turkey meat

Directions

Preheat a panini press according to manufacturer's instructions.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Meanwhile, melt the butter in a large skillet over medium heat. Cook and stir the garlic and onion until the onion has softened and turned translucent, about 10 minutes. Stir in the spinach and cook until wilted, about 3 minutes more.

While the onions and spinach are cooking, stir together the mayonnaise, minced chipotle peppers, and adobo sauce in a small bowl. Spread the mayonnaise over 4 slices of focaccia bread. Place a slice of cheese onto the 4 slices, then divide the turkey among the sandwiches. Place 2 strips of bacon onto each sandwich and top with the spinach mixture. Place the remaining slices of bread onto the sandwiches.

Cook the sandwiches in the preheated panini grill according to manufacturer's directions until crispy and golden brown, about 5 minutes.

Crispy Bacon and Sweet Onion Omelet

Ingredients

4 strips bacon
1 teaspoon butter
1/2 sweet onion, diced
3 jumbo eggs
2 tablespoons water
1/4 cup shredded sharp Cheddar cheese
1 slice process American cheese, diced
1/8 teaspoon salt
1/8 teaspoon crushed red pepper flakes

Directions

Cook bacon in a skillet over medium-high heat until crisp. Remove with a slotted spoon to paper towels to drain and cool; crumble the bacon and set aside.

Melt the butter in a skillet over medium heat. Cook and stir the onions in the butter until tender, about 10 minutes.

Prepare a 10-inch non-stick skillet with cooking spray and place over a cold burner. Whisk together the eggs and water; pour the egg mixture into the cold skillet. Cover and turn the burner on for medium-low heat. Cook until steam begins to vent from the skillet. Remove the lid. Sprinkle the crumbled bacon, Cheddar cheese, American cheese, salt, and red pepper over the eggs. Spread the onions over the eggs. Gently swirl the skillet in a circular motion to release the omelet and slide it onto a plate. Fold the omelet in half. Allow the cheese to melt, about 2 minutes.

Hearts of Palm Salad

Ingredients

3 (14.25 ounce) cans hearts of palm, drained and sliced
2 (.7 ounce) packages dry Italian-style salad dressing mix
1/2 cup white wine or champagne vinegar
6 tablespoons water
1 cup olive oil
1 (8 ounce) jar green olives, sliced
1 (6 ounce) can sliced black olives
2 tablespoons bacon bits

Directions

In a medium bowl, whisk together the dressing mix, vinegar, and water until well blended. Whisk in olive oil. Add hearts of palm to the bowl, and stir to coat. Cover and refrigerate for at least one hour or overnight.

Before serving, sprinkle the green and black olives, and bacon bits over the salad.

Creole Hot Water Cornbread

Ingredients

1 2/3 cups cornmeal
3/4 teaspoon Creole seasoning
1 tablespoon minced onion
1 3/4 teaspoons white sugar
5 teaspoons shortening
1 1/4 cups boiling water
lard for frying

Directions

Combine the cornmeal, Creole seasoning, onion, and sugar in a medium bowl. Pour in boiling water and shortening; stir until the shortening melts.

Melt lard or bacon fat to a depth of 1/2 inch in a large skillet; bring to a temperature of 375 degrees F (190 degrees C) over medium-high heat. Shape heaping tablespoons of the dough into flattened balls (thickness is a personal preference). Fry in hot oil, turning once, until crisp and golden brown, about 5 minutes. Drain on paper towels.

Paul's Favorite Chicken

Ingredients

5 slices bacon
4 ounces thinly sliced ham
1 pound skinless, boneless
chicken breast halves - cut into
chunks
1/4 cup shredded Cheddar
cheese

Directions

Place the bacon into a large skillet over medium-high heat, and fry until crisp. Drain most of the grease, leaving enough to coat the bottom of the pan. Hold up the pieces of bacon with tongs, and use scissors to snip it into pieces, letting it fall back into the pan.

Tear the ham into small pieces, and sprinkle them in with the bacon. Stir for a minute, then add the chicken pieces. Cook, stirring occasionally, until the chicken is cooked through, about 10 minutes.

At the very end, reduce the heat to medium-low, and sprinkle some of the cheese to coat everything. Stir to melt into a sauce that should coat all of the meat. Sprinkle in the rest of the cheese, and cook until everything is coated and cheese has thickened slightly, about 1 minute.

Cauliflower Lettuce Salad

Ingredients

1 head iceberg lettuce, torn
1 small head cauliflower, broken
into florets
3/4 pound sliced bacon, cooked
and crumbled
1/4 cup finely chopped red onion
1/4 cup sugar
1/4 cup grated Parmesan cheese
1 cup mayonnaise or salad
dressing

Directions

In a large bowl, layer lettuce, cauliflower, bacon, onion, sugar and cheese. Spread mayonnaise over the top; do not toss. Cover and chill for 2 hours or overnight. Toss just before serving.

Brazilian Collards

Ingredients

1/2 pound peppered bacon, diced
1 onion, chopped
2 pounds collard greens - rinsed,
stemmed and torn into 3x6 inch
pieces
1 cup chicken stock
1 teaspoon cayenne pepper
2 tablespoons red wine vinegar

Directions

Place bacon in a large heavy-bottomed pot over medium-high heat. Cook until browned and most of the grease has been released. Stir in onion and cook until tender and glistening, about 4 minutes.

Place collards into the pot and stir to coat with the bacon drippings. Pour in the chicken stock. Season with cayenne pepper. Reduce heat to low and cook for 1 hour and 15 minutes.

Stir red wine vinegar into the pot. Continue cooking 15 minutes, until liquid is reduced by about 1/2.

Down Home Casserole

Ingredients

6 slices bacon
4 potatoes - peeled and sliced thin
1 large head fresh broccoli, chopped
1/2 cup chopped celery
2 carrots, chopped
1 onion, chopped
1 pound kielbasa sausage, cut into 1 inch pieces
salt and pepper to taste

Directions

In a large, heavy skillet over medium high heat, fry the bacon until crisp, about 10 minutes. Remove the bacon and leave the fat in the skillet.

Then place the potatoes, broccoli, celery, carrots, and onion in the bacon fat, reduce heat to medium and saute for 5 minutes. Place the kielbasa over all, to allow the juices to trickle down over the vegetables.

Saute for 5 to 10 more minutes, or to desired tenderness on the vegetables. Season with salt and pepper to taste, crumble the reserved bacon and return it to the skillet, and stir to combine.

Alyson's Broccoli Salad

Ingredients

10 slices bacon
1 head fresh broccoli, cut into bite size pieces
1/4 cup red onion, chopped
1/2 cup raisins
3 tablespoons white wine vinegar
2 tablespoons white sugar
1 cup mayonnaise
1 cup sunflower seeds

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, combine the broccoli, onion and raisins. In a small bowl, whisk together the vinegar, sugar and mayonnaise. Pour over broccoli mixture, and toss until well mixed. Refrigerate for at least two hours.

Before serving, toss salad with crumbled bacon and sunflower seeds.

Tortellini Bacon Broccoli Salad

Ingredients

2 (9 ounce) packages refrigerated three-cheese tortellini
1 pound bacon
4 cups chopped broccoli
1 pint grape tomatoes, halved
2 green onions, finely chopped
1 cup bottled coleslaw dressing

Directions

Cook the tortellini according to the package directions, drain, rinse with cold water, and refrigerate until cool, about 30 minutes.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon into 1/2-inch pieces while still a little warm.

Place the tortellini, bacon, broccoli, grape tomatoes, and green onions into a salad bowl. Pour the dressing over the ingredients, and toss lightly to coat. Chill in refrigerator before serving.

Hot Bacon Dressing

Ingredients

3/4 pound sliced bacon, diced
1/2 cup chopped onion
1 cup cider vinegar
2 cups water
1 1/2 cups sugar
1 (2 ounce) jar diced pimientos,
drained
2 tablespoons Dijon mustard
1 teaspoon salt
1/4 teaspoon pepper
3 tablespoons cornstarch
2 tablespoons cold water

Directions

In a large skillet, cook bacon until crisp; remove bacon and set aside. Drain, reserving 2 tablespoons drippings in the skillet. Add onion and saute until tender; remove from the heat. Add the vinegar, water, sugar, pimientos, mustard, salt, pepper and bacon; mix well. Combine cornstarch and cold water; stir into skillet. Cook and stir until mixture comes to a boil. Boil for 2 minutes, stirring constantly. Serve warm over fresh spinach or mixed greens. Refrigerate leftovers and reheat before serving.

Spaghetti with Bacon

Ingredients

1 (16 ounce) package spaghetti
1/4 cup olive oil
8 slices bacon, cut into 1/4 inch pieces
4 cloves garlic, minced
1/2 cup chopped fresh flat-leaf parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the bacon, and cook until the bacon has begun to shrink, about 3 minutes. Add the garlic, and continue cooking and stirring until the garlic has softened, and the bacon is crisp, about 5 minutes. Toss the drained pasta with the bacon, oil, and parsley to serve.

Celery Potato Chowder

Ingredients

1 medium onion, chopped
2 celery ribs, chopped
1/2 cup sliced fresh mushrooms
1 tablespoon butter or margarine
2 cups frozen corn, thawed
1 (10.75 ounce) can condensed cream of celery soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 1/2 cups milk
1 cup mashed potatoes
5 bacon strips, cooked and crumbled

Directions

In a large saucepan, saute the onion, celery and mushrooms in butter until tender. Add the corn, soups, milk and potatoes. Cook and stir over medium heat until heated through. Garnish with bacon.

He-Man Chicken

Ingredients

3 large skinless, boneless chicken breast halves
bamboo skewers and wooden toothpicks, soaked in water
3 tablespoons prepared chili without beans, divided
3 tablespoons shredded pepperjack cheese, divided
1/2 pound applewood smoked bacon
1 cup sweet barbecue sauce (such as Sticky Fingers® Carolina Sweet), divided

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Lay a chicken breast onto a work surface and place the palm of your hand down on the meat. With a sharp knife, carefully slice the chicken breast half horizontally, without cutting all the way through, and open up the sliced chicken breast like a book. Repeat with the other two chicken breasts.

Place each sliced, opened out chicken breast between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to a thickness of about 1/2 inch.

To stuff the chicken breasts, lay out a flattened breast and place a skewer on the meat, in the center. Spoon about 1 tablespoon of chili over the skewer and top the chili with about a teaspoon of pepperjack cheese. Roll the chicken breast around the skewer and secure with toothpicks. Wrap each chicken roll with 2 slices of bacon and secure with toothpicks. Pour about 1/2 cup of barbecue sauce into a bowl, and brush each roll with sauce. Discard any leftover sauce.

Cook on the preheated grill, turning often and spraying the grill with water occasionally to prevent flare-ups, until the chicken is no longer pink in the middle, the juices run clear, and the bacon is browned, about 15 minutes.

Pour more barbecue sauce into a clean bowl and brush the rolls again before removing from the grill. Let rest about 5 minutes before pulling out the toothpicks and skewers for serving.

Pasta alla Carbonara

Ingredients

1 tablespoon vegetable oil
1 pound white onions, chopped
1 1/2 pounds fresh mushrooms,
sliced
1 tablespoon butter
2 pounds bacon
8 eggs
1 cup heavy whipping cream
2/3 cup grated Parmesan cheese
2 pounds uncooked pasta
2/3 cup chopped parsley
1/4 teaspoon crushed red pepper
flakes

Directions

Heat oil in a large skillet over medium heat. Saute onions in oil until tender. Drain on paper towels.

Using the same pan, cook mushrooms in butter over medium heat. Stir in onions and bacon; reduce heat to low, and cook until bacon browns. In a medium bowl, beat together eggs, cream, and cheese; mix into bacon mixture. Cook, stirring, until the sauce begins to thicken. Remove from heat.

Meanwhile, cook pasta in a large pot of boiling water until done. Drain. Toss hot noodles with sauce, parsley and red pepper flakes.

Bacon Corn Chowder

Ingredients

6 bacon strips, diced
3/4 cup diced celery
1 small onion, diced
1 cup diced potato
1 cup water
1 (14.75 ounce) can cream-style corn
1 cup milk
1/2 teaspoon seasoned salt
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon pepper

Directions

In a saucepan, cook bacon, celery and onion over medium heat for 10-15 minutes or until bacon is cooked; drain. Add potato and water. Cover and simmer for 20 minutes or until potato is tender. Stir in remaining ingredients; heat through (do not boil). Refrigerate or freeze leftovers.

Chicken With A Bang

Ingredients

1 1/2 cups uncooked white rice
6 skinless, boneless chicken breast halves
2 fresh jalapeno peppers, sliced into rings
1 1/2 cups shredded Cheddar cheese
12 slices bacon
2 tablespoons vegetable oil
1 teaspoon freshly ground black pepper
1/2 cup all-purpose flour
1/2 cup white wine
36 blue corn tortilla chips
1 red bell pepper, diced
1 cup whole kernel corn

Directions

In a saucepan bring 3 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Using a rolling pin wrapped in plastic, pound out chicken breasts to about 1/2 inch in thickness. In the center of the breast place 2 or 3 slices of jalapeno and 3 tablespoons of cheese. Roll chicken up from the narrowest point to the widest. Wrap with 2 slices of bacon and secure with toothpicks.

Heat oil and black pepper in a deep skillet over medium high heat. Cook chicken wraps until they begin to brown. Reduce heat, cover and cook an additional 10 to 15 minutes, checking periodically, until chicken is no longer pink inside. Remove chicken from heat, cover and set aside.

Return skillet to medium high heat. To the drippings add flour, stirring to remove any lumps. Slowly add wine, stirring constantly until sauce thickens. Remove from heat.

In a small bowl combine red bell pepper and corn.

Place a medium sized mound of rice in the center of a plate. Tuck a few blue corn chips along the edge of the rice. Place chicken on rice, spoon sauce over chicken and sprinkle with 3 tablespoons of red pepper and corn mixture.

Duck Cassoulet

Ingredients

1 pound pork sausage links, sliced
1 tablespoon whole cloves
1 whole onion, peeled
3 sprigs fresh parsley
1 sprig fresh thyme
1/2 pound bacon
1 sprig fresh rosemary
1 pound dry navy beans, soaked overnight
1 bay leaf
3 carrots, peeled and sliced
3 cloves garlic, minced
1 pound skinned, boned duck breast halves, sliced into thin strips.
1 fresh tomato, chopped

Directions

In a large skillet, brown the sliced sausage over medium heat.

Insert whole cloves into onion. Roll bacon up, and tie with a string. Tie together parsley, thyme, and rosemary.

In a large slow cooker, place soaked beans, sausage, bacon, onion studded with cloves, fresh herbs, bay leaf, carrots, minced garlic, and duck. Add enough water to cover the other ingredients. Cook for 1 hour on HIGH. Reduce heat to LOW, and continue cooking for 6 to 8 hours.

Remove onion, bacon, and herbs. Stir in chopped tomatoes. Continue cooking for 1/2 hour. Serve.

Egg in a Hole

Ingredients

1 1/2 teaspoons bacon grease
1 slice bread
1 egg
salt and ground black pepper to taste

Directions

Melt the bacon grease in a non-stick pan over low heat.

Cut a 1 1/2 to 2-inch hole from the center of the bread slice; lay in the hot skillet. When the side facing down is lightly toasted, about 2 minutes, flip and crack the egg into the hole; season with salt and pepper. Continue to cook until the egg is cooked and mostly firm. Flip again and cook 1 minute more to assure doneness on both sides. Serve immediately.

Fettuccini Carbonara

Ingredients

5 teaspoons olive oil
4 shallots, diced
1 large onion, cut into thin strips
1 pound bacon, cut into strips
1 clove garlic, chopped
1 (16 ounce) package fettuccini pasta
3 egg yolks
1/2 cup heavy cream
3/4 cup shredded Parmesan cheese
salt and pepper to taste

Directions

Heat olive oil in a large heavy saucepan over medium heat. Saute shallots until softened. Stir in onion and bacon, and cook until bacon is evenly browned. Stir in garlic when bacon is about half done. Remove from heat.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain pasta, then return it to the pot.

In a medium bowl, whisk together egg yolks, cream, and shredded Parmesan. Pour the bacon mixture over the pasta, then stir in the cream mixture. Season with salt and pepper.

Tomato Bacon Squares

Ingredients

6 slices bacon
1/3 cup chopped green bell pepper
1/3 cup chopped onion
4 roma (plum) tomatoes, seeded and chopped
1 teaspoon dried basil
2 tablespoons mayonnaise
1 clove crushed garlic
1 refrigerated pizza crust dough
3/4 cup shredded Swiss cheese

Directions

Preheat oven 375 degrees F (190 degrees C).

Place bacon in a large skillet over medium heat. Fry bacon until crisp. Drain on paper towels.

Crumble bacon into a medium-size mixing bowl. Mix in bell pepper, tomatoes, and basil. In a separate small bowl, combine mayonnaise and garlic.

Roll pizza crust into a 12x15 inch rectangular baking sheet. Spread the mayonnaise mixture evenly over the crust. Sprinkle the bacon mixture over the mayonnaise, and top the entire pizza with cheese.

Bake 18 to 20 minutes or until the top is bubbly and the crust is golden brown. Cool and cut the pizza into 24 squares.

Hawaiian Sandwiches

Ingredients

16 slices bacon
8 slices toasted white bread
1 (20 ounce) can sliced pineapple,
drained
8 slices Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place 8 slices of toast on a baking sheet. Place a slice of pineapple, two slices of bacon and a slice of cheese on each. Broil until cheese is melted. Serve hot.

Venison Breakfast Sausage

Ingredients

1 pound ground venison
8 ounces bacon, minced
1 teaspoon ground sage
1/2 teaspoon ground ginger
1/4 teaspoon pepper
3/4 teaspoon onion salt

Directions

Combine the venison, bacon, sage, ginger, pepper, and onion salt in a large bowl; mix well. Shape into 12 patties using about 1/4 cup of mixture per patty. Patties can either be pan-fried or frozen for later use.

Quick Quiche Cups

Ingredients

1 (3 ounce) package cream cheese, softened
2/3 cup sour cream
2 eggs, lightly beaten
1/2 cup shredded Swiss cheese
4 bacon strips, cooked and crumbled
2 tablespoons finely chopped sweet red pepper
1/4 teaspoon dried oregano
1 (10 ounce) can refrigerated biscuits

Directions

In a mixing bowl, beat cream cheese and sour cream until smooth. Add eggs; mix well. Stir in Swiss cheese, bacon, red pepper and oregano; set aside. Separate dough into 10 biscuits; flatten into 5-inch circles. Press each into the bottom and sides of a greased muffin cup. Divide the egg mixture among biscuit-lined muffin cups, using about 2 tablespoons for each. Bake at 375 degrees F for 18-20 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before removing from tin and serving.

Hot Dog Noodle Casserole

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) package wide egg noodles
1 (10.75 ounce) can cream of mushroom soup
1/2 cup milk
1/2 cup sour cream
1 pound hot dogs, sliced into circles
1 pound frozen green peas, thawed
4 slices bacon, fried and crumbled

Directions

Prepare spinach according to package directions. Drain and spread in the bottom of a lightly greased 9x13-inch baking dish.

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente. Drain and place on top of spinach in baking dish.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the soup, milk, sour cream and hot dogs. Mix together and place mixture on top of noodles.

Cover dish with aluminum foil and bake at 350 degrees F (175 degrees C) for about 45 minutes, or until heated through. Sprinkle with peas and bacon and heat in oven until peas are just hot.

Bacon Popovers

Ingredients

2 eggs
1 cup milk
1 tablespoon vegetable oil
1 cup all-purpose flour
1/4 teaspoon salt
3 bacon strips, cooked and crumbled

Directions

In a mixing bowl, beat the eggs, milk and oil. Beat in flour and salt just until smooth (do not overbeat). Using two 12-cup muffin tins, grease and flour six alternating cups in each pan. Fill ungreased muffin cups two-thirds full with water. Fill greased muffin cups two-thirds full with batter. Sprinkle bacon over batter. Bake at 400 degrees F for 25-30 minutes or until puffed and golden. Serve warm. Refrigerate any leftovers.

Down-on-the-Farm Breakfast

Ingredients

8 slices bacon, cut into 1/4 inch pieces
1 (5.5 ounce) package au gratin potato mix
2 1/4 cups boiling water
2/3 cup milk
1/4 cup chopped green pepper
2 tablespoons chopped onion
1/4 teaspoon dried thyme
6 eggs
Dash pepper
1/2 cup shredded Cheddar cheese

Directions

Cook bacon in a large skillet until crisp. Drain, reserving 2 cups drippings in the skillet with the bacon. Stir in contents of au gratin potato mix, water, milk green pepper, onion and thyme. Bring to a boil, stirring frequently. Reduce heat; cover and simmer, stirring occasionally, for 20 minutes. Transfer to an ungreased 2-qt. baking dish. Make six indentations. Sprinkle with pepper. Cover and bake at 350 degrees F for 20 minutes or until eggs reach desired doneness. Sprinkle with cheese.

Tomato-Bacon Rarebit

Ingredients

1 tablespoon butter or margarine
1 tablespoon all-purpose flour
2/3 cup milk
1 teaspoon Worcestershire sauce
1/4 teaspoon ground mustard
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon paprika
2 cups shredded sharp Cheddar cheese
4 slices white bread, toasted
12 bacon strips, cooked and drained
2 medium tomatoes, sliced

Directions

In a saucepan, melt butter over medium heat. Stir in the flour to form a smooth paste. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes. Reduce heat to low; add Worcestershire sauce, mustard, salt, pepper, paprika and cheese. Cook and stir until cheese is melted. Place toast on plates; top each piece with three bacon strips, two slices of tomato and cheese sauce.

Bacon-Wrapped Salmon

Ingredients

4 (4 ounce) skin-on salmon fillets
1 teaspoon garlic powder
1 teaspoon dried dill weed
salt and pepper to taste
1/2 pound bacon, cut in half

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a baking sheet liberally with olive oil.

Place the salmon fillets onto the baking sheet skin-side-down. Sprinkle the fillets with garlic powder, dill, salt, and pepper. Lay the bacon strips over the fillets to cover completely. Do not overlap the bacon strips.

Bake in the preheated oven until the salmon is no longer translucent in the center, 20 to 25 minutes. Turn the oven on to broil and cook until the bacon has crisped, 1 to 2 minutes.

Suburban Cowboy Delight

Ingredients

1/2 pound bacon, cut into 1 inch pieces
1/2 pound ground beef
1/2 cup diced green bell pepper
1/2 cup chopped onion
1 (1.25 ounce) package chili seasoning mix
1 (14.5 ounce) can canned peeled and diced tomatoes
1 (15 ounce) can baked beans

Directions

In a large skillet over medium heat, fry bacon pieces until browned. Crumble the ground beef into the skillet with the bacon, and stir in the green pepper and onion. Continue to cook until the beef is no longer pink. Drain off any excess grease. Stir in the chili seasoning mix until the meat is coated.

Add the tomatoes and beans to the skillet, mix well, and simmer for 15 to 20 minutes. (I always put my biscuits in just then, and they finish together.)

Creole Green Beans

Ingredients

1/4 cup unsalted butter
1 (14 ounce) package frozen green beans
6 thick slices bacon, chopped
1/2 onion, chopped
1/2 green bell pepper, chopped
2 cloves garlic, chopped
1 teaspoon cayenne pepper
1 teaspoon Creole seasoning
1/4 teaspoon ground black pepper
salt to taste

Directions

Melt butter over medium heat in a large skillet. Stir in green beans, bacon, onion, green pepper, and garlic; cook and stir until onions are translucent, about 2 minutes. Stir in cayenne pepper, Creole seasoning, and black pepper. Cover; reduce heat to low. Simmer until vegetables are tender, about 20 minutes. Season to taste with salt.

Christmas Breakfast Casserole

Ingredients

7 slices white bread, crusts removed and cubed
2 cups shredded Cheddar cheese
6 eggs
3 cups milk
1 teaspoon ground mustard
1/2 teaspoon salt
1/4 teaspoon pepper
6 bacon strips, cooked and crumbled

Directions

In a greased 11-in. x 7-in. x 2-in. baking dish, combine the bread cubes and cheese. In a large bowl, whisk the eggs, milk, mustard, salt and pepper; pour over bread and cheese. Top with bacon. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean.

Baked Stuffed Tomatoes

Ingredients

6 slices bacon
6 medium tomatoes
1/2 cup chopped green bell pepper
1/4 cup grated Parmesan cheese
1/3 cup croutons
salt and pepper to taste
6 sprigs parsley

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch baking dish.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. While bacon is cooking, wash tomatoes and slice off stem ends. Gently scoop out pulp, leaving a 1/2 inch wall. Finely chop pulp and place 1/3 cup of it in a medium bowl. You may discard remaining pulp.

Stir crumbled bacon, green pepper, cheese, croutons, and salt and pepper into tomato pulp. Spoon an equal amount of mixture into each hollowed out tomato. Place stuffed tomatoes into prepared baking dish.

Bake in preheated oven for 20 to 25 minutes, until heated through. Garnish with parsley sprigs.

Au Gratin Taters N Chops

Ingredients

1 (4.9 ounce) package au gratin potatoes
6 (3/4 inch thick) boneless pork loin chops
1 tablespoon vegetable oil
1/2 cup shredded Cheddar cheese
4 bacon strips, cooked and crumbled

Directions

Combine potatoes and sauce mix according to package directions. Spoon into a greased 13-in. x 9-in. x 2-in. baking dish; set aside. In a large skillet, brown pork chops in oil; arrange over potatoes.

Bake, uncovered, at 375 degrees F for 20-25 minutes or until meat juices run clear and potatoes are tender. Sprinkle cheese and bacon over chops. Bake 2-3 minutes longer or until cheese is melted.

Suzanne's Down Home Southern Dressing

Ingredients

1/4 cup bacon grease
2 (8.5 ounce) packages corn bread mix
2/3 cup milk
2 eggs
1 onion, diced
1 green bell pepper, diced
1 cup butter, divided
2 (16 ounce) packages herb seasoned stuffing mix
4 (14.5 ounce) cans chicken broth
2 tablespoons poultry seasoning
3 tablespoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously coat a 9x13 inch baking dish with bacon grease.

Mix corn bread mix with milk and egg according to package directions. In a medium skillet over medium heat, cook onion and bell pepper in 1/2 cup butter until tender. Stir onion mixture into corn bread batter. Pour into prepared 9x13 inch pan.

Bake in preheated oven 35 to 40 minutes, until golden brown. Cool completely. Increase oven temperature to 375 degrees F (190 degrees C).

Processed cooled corn bread in a food processor until soft and mushy. Pour into a large aluminum roasting pan. Stir in herbed stuffing mix. Stir in chicken broth, a can at a time, until mixture is well moistened, but not soupy. Stir in poultry seasoning and baking powder. Dot with remaining butter, and press butter down into dressing.

Bake in preheated oven until puffed and golden, 30 to 45 minutes.

Twice-Baked Mashed Potatoes

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
1 tablespoon vegetable oil
4 cups mashed potatoes
(prepared with milk and butter)
1 cup shredded Cheddar cheese,
divided
1/4 cup crumbled cooked bacon
1 teaspoon salt
1/2 teaspoon pepper

Directions

In a small skillet, saute onion and green pepper in oil until tender. In a large bowl, combine the onion mixture, mashed potatoes, 1/2 cup cheese, bacon, salt and pepper. Spoon into a greased 2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 20-25 minutes or until cheese is melted.

Sweet Bacon Dogs

Ingredients

1 (16 ounce) package hot dogs
16 slices bacon, cut into thirds
2 cups packed brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Spread about 1/3 of the brown sugar in the bottom of a 9x13 inch baking dish. Slice each hot dog into 6 pieces and wrap each piece with 1/3 slice of bacon. Secure with toothpicks. Arrange half of the bacon wrapped dogs in a single layer over the sugar in the baking dish. Sprinkle another 1/3 of the sugar over them. Top with another layer of bacon dogs, followed by the remaining sugar. Cover the dish with aluminum foil.

Bake for 45 to 60 minutes in the preheated oven, stirring a few times. Once the bacon is crisp, remove the dish from the oven and transfer the contents to a slow cooker. Set on high for about 10 minutes, then set to low to keep warm while serving.

Corny Scrambled Eggs

Ingredients

6 eggs
1 (14.75 ounce) can cream-style corn
1/2 pound sliced bacon, cooked and crumbled
2 tablespoons butter or margarine

Directions

In a bowl, beat eggs. Add corn and bacon. Melt butter in a skillet over medium heat; add egg mixture. Cook and stir until the eggs are completely set.

Scrambled Pizza

Ingredients

2/3 cup warm water
1 (.25 ounce) package instant yeast
1/2 teaspoon salt
1 teaspoon white sugar
1/4 teaspoon dried oregano
1 3/4 cups all-purpose flour
6 slices bacon, chopped
1/2 cup green onion, thinly sliced
6 eggs, beaten
salt and pepper to taste
1/2 cup pizza sauce
1/4 cup grated Parmesan cheese
2 ounces thinly sliced salami

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour warm water into a mixing bowl. Stir in yeast, salt, sugar, and oregano. Mix in 1 cup flour, and then stir in remaining flour. Cover with plastic wrap, and set aside to rest for 10 to 15 minutes.

While dough is resting, prepare topping. Place bacon in a large, deep skillet. Cook over medium heat until evenly brown. Stir in green onions, and cook for 1 minute. Add eggs to the pan; cook, stirring frequently, until mixture has the consistency of scrambled eggs. Season with salt and pepper to taste.

Spread dough out evenly onto a lightly greased pizza tray, and spread pizza sauce over dough. Top with bacon and eggs, Parmesan cheese, and salami.

Bake for 20 to 25 minutes, or until golden brown on top.

Japanese Okonomiyaki

Ingredients

12 ounces sliced bacon
1 1/3 cups water
4 eggs
3 cups all-purpose flour
1 teaspoon salt
1 medium head cabbage, cored and sliced
2 tablespoons minced pickled ginger
1/4 cup tonkatsu sauce or barbeque sauce

Directions

Fry the bacon in a large skillet over medium heat until slightly crispy. Remove to paper towels to drain and set aside.

In a large bowl, stir together the water and eggs. Gradually stir in the flour and salt until smooth. Add the cabbage and ginger; stir until evenly distributed.

Heat a skillet over medium heat and coat with cooking spray. Pour about 1/4 of the batter into the center of the skillet. Place 4 slices of cooked bacon in the center. Use a spatula to shape the pancake into a circle. Fry for about 5 minutes or until the edges are dry. Flip and cook on the other side until the center is stable and it is browned on both sides. Remove from the pan and drizzle with tonkatsu sauce to serve. Continue with remaining batter and bacon.

Collards

Ingredients

2 large potatoes, peeled and cubed
3 bunches collard greens - rinsed, stemmed and thinly sliced
4 slices bacon
1/2 onion, diced
1/2 cup red wine vinegar

Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil over medium heat. Before the potatoes are finished, add the collards to the pot.

Place bacon in a deep skillet over medium-high heat. Cook until evenly browned, about 10 minutes. Remove bacon to paper towels to drain, and saute the onion in bacon grease until tender. Drain onions of grease, and add to the greens. Crumble in the bacon, and stir in the wine vinegar. Simmer over low heat until greens are tender, about 1 hour.

Mango Chutney Cheese Ball

Ingredients

11 ounces cream cheese, at room temperature
1 cup golden raisins
1 (2.1 ounce) package cooked bacon, diced
1 bunch green onions, chopped
3 tablespoons sour cream
1 (9 ounce) jar mango chutney

Directions

In a medium bowl, stir together the cream cheese, raisins, bacon, green onions and sour cream. Form into a ball, and wrap in plastic wrap. Refrigerate for at least 3 hours or overnight before serving.

To serve, place the cheese ball on a serving tray, and pour the mango chutney over it. Surround with crackers for dipping.

Curried Cashew, Pear, and Grape Salad

Ingredients

3/4 cup cashew halves
4 slices bacon, coarsely chopped
1 tablespoon melted butter
1 teaspoon chopped fresh rosemary
1 teaspoon curry powder
1 tablespoon brown sugar
1/2 teaspoon kosher salt
1/2 teaspoon cayenne pepper

Dressing:

3 tablespoons white wine vinegar
3 tablespoons Dijon mustard
2 tablespoons honey
1/2 cup olive oil
salt and black pepper to taste

Salad:

1 (10 ounce) package mixed salad greens
1/2 medium Bosc pear, thinly sliced
1/2 cup halved seedless red grapes

Directions

In a large, dry skillet over medium-high heat, toast cashews until golden brown, about 5 minutes. Remove cashews to a dish to cool slightly.

Return skillet to medium-high heat, cook bacon strips until crisp on both sides, about 7 minutes. Remove bacon with a slotted spoon, and soak up grease with a paper towel. Coarsely chop bacon, and set aside.

In a medium bowl, stir together butter, rosemary, curry powder, brown sugar, salt, cayenne pepper, and toasted cashews. Set aside.

In a small bowl, stir together white wine vinegar, mustard, and honey. Slowly whisk in olive oil, and sprinkle with salt and pepper to taste.

In a large salad bowl, toss dressing with greens, pear slices, grapes, and bacon, and sprinkle with nut mixture.

Green Bean Bundles of Joy

Ingredients

6 cups water
1/2 pound fresh green beans,
trimmed
4 bacon strips
3/4 cup Italian salad dressing

Directions

In a saucepan, bring water to a boil. Add beans; cover and cook for 3 minutes. Drain and set aside. Cut bacon in half lengthwise; place on a microwave-safe plate.

Microwave on high for 2-1/2 to 3 minutes or until edges curl. Place four or five beans on each bacon strip; wrap bacon around beans and tie in a knot.

Place bundles in an 8-in. square baking dish. Drizzle with salad dressing. Bake, uncovered, at 350 degrees F for 10-15 minutes or until beans are crisp-tender. Broil 4 in. from the heat for 2-3 minutes or until bacon is crisp.

Simple Salmon Chowder II

Ingredients

4 slices bacon
1/2 cup chopped onion
3 1/2 cups chicken broth
1 (5.5 ounce) package scalloped potato mix
1 (15 ounce) can whole kernel corn
1/4 teaspoon ground black pepper
1 pound salmon fillet
1 cup milk
1/2 cup evaporated milk
1 green onion, thinly sliced
1/2 teaspoon dried dill

Directions

Dice the bacon and fry in soup pot until crisp. Remove bacon to paper towel.

Add chopped onion to the bacon grease and cook until the onion has softened a bit. Add chicken stock, scalloped potato mix, undrained can of corn, and fresh ground pepper (to your taste). Bring to a boil, then simmer for about 20 minutes.

Meanwhile, trim the tapered edges from the salmon fillet. Smash the trimmings with meat pounder and add to the pot. Check the remaining fillet for stray bones and remove. Cut salmon into 1/2 inch to 3/4 inch cubes and reserve.

When potatoes are rehydrated but still a little firm, add the salmon, bacon, green onion, and the dill. Cook for 5 more minutes. Add the milk and evaporated milk; stir and cook until heated through.

Sausage Bacon Tidbits

Ingredients

1 1/2 cups herb seasoned stuffing mix
1/4 cup butter or margarine
1/4 cup water
1/4 pound bulk pork sausage
1 egg, beaten
1 pound sliced bacon

Directions

Place stuffing mix in a bowl. In a saucepan, heat butter and water until butter is melted. Pour over stuffing. Add sausage and egg; mix well. Refrigerate for at least 1 hour. Shape into 1-in. balls. Cut bacon strips in half; wrap a strip around each stuffing ball and secure with a toothpick. Place in a ungreased 15-in.x 10-in. x 1-in. baking pan. Bake, uncovered, at 375 degrees F for 20 minutes. Turn; bake 15 minutes longer or until bacon is crisp. Drain on paper towels; serve warm.

BLT II Dip

Ingredients

2 pounds bacon
2 cups mayonnaise
2 cups sour cream
2 teaspoons paprika
2 (14.5 ounce) cans diced tomatoes, drained

Directions

Place the bacon in a large skillet; cook over medium-high heat until very crisp, about 10 to 15 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble, and reserve.

Mix the mayonnaise, sour cream, paprika in a large mixing bowl. Stir in the bacon and the drained tomatoes. Chill dip at least 6 hours or overnight.

Baked Beans II

Ingredients

1/2 pound bacon, chopped
1 onion, finely chopped
2 (15 ounce) cans baked beans
1/4 cup brown sugar
1/4 cup ketchup
1/4 cup prepared mustard

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Add the onion and saute until tender. Drain excess oil, if desired. Stir in the beans, brown sugar, ketchup and mustard. Cook, stirring occasionally, until bubbly.

The Most Delicious Green Beans

Ingredients

12 slices bacon, cut in half
2 pounds fresh green beans,
trimmed and snapped
1 1/2 medium onions, chopped
6 tablespoons apple cider vinegar
6 tablespoons white sugar
1/2 cup blanched slivered
almonds

Directions

In a large deep skillet, cook bacon over medium-high heat until evenly browned. Remove bacon to paper towels, and reserve drippings in the skillet.

Place fresh green beans in a large saucepan, and add enough water to cover the bottom by 1 inch. Cover, and bring to a boil over medium-high heat. Cook for 8 to 10 minutes, until bright green and tender. Drain.

Place the green beans into a 2 quart casserole dish. Spread the onions in a layer over the green beans. Place bacon strips in a layer over the onions. Sprinkle almonds over the top. Heat the reserved drippings in the skillet over medium heat. Stir in vinegar and sugar, heating just until sugar is dissolved; drizzle over everything in the dish. Cover, and chill for at least one hour, but overnight is best.

Preheat the oven to 350 degrees F (175 degrees C). Bake uncovered, for 45 minutes, until the onions are tender, and the almonds are toasted. Check after 30 minutes, and cover if necessary.

Anthony's Chicken

Ingredients

1 pound dry penne pasta
2 eggs
1/2 cup milk
salt and pepper to taste
6 (4 ounce) skinless, boneless chicken breast halves
1 cup bread crumbs
1/2 cup olive oil for frying
2 tablespoons butter
1 pound sliced bacon
2 tomatoes, diced
1 onion, diced
1 (18 ounce) bottle honey mustard
barbecue sauce
3 tablespoons spicy brown mustard
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Transfer to a deep 9x13 inch baking dish.

In a medium bowl, whisk together the eggs and milk. Season with salt and pepper. Dip the chicken breasts in the egg mixture, then roll in bread crumbs to coat. Heat the olive oil and butter in a large skillet over medium-high heat. Fry chicken breasts until the juices run clear, and they are well browned on both sides. Remove to paper towels to drain. Drain excess oil from the chicken pan, leaving it coated.

While the chicken is cooking, place bacon in a large, deep skillet. Cook over medium-high heat until crisp. Remove bacon from pan, crumble and set aside.

Place the skillet that used to have chicken in it over medium heat. Add tomato, onion and bacon, and cook for about 5 minutes, or until onion is soft. Pour in the barbecue sauce and spicy mustard. Simmer for 5 minutes. Pour the sauce over the pasta in the dish, then place the chicken on the top, and cover with shredded Monterey Jack cheese.

Bake for 15 to 20 minutes in the preheated oven, until cheese is melted and dish is heated through.

Slow Cooker Venison Sloppy Joes

Ingredients

1/4 pound bacon
2 pounds venison stew meat
1 large yellow onion, chopped
1/2 cup brown sugar
1/4 cup wine vinegar
1 tablespoon ground cumin
1 teaspoon chili powder
2 tablespoons minced garlic
1 tablespoon prepared Dijon-style mustard
1 cup ketchup
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from skillet, crumble and set aside. Brown stew meat in bacon grease for flavor.

Put onion, sugar, vinegar, cumin, chili powder, garlic, mustard, ketchup, salt and pepper in slow cooker and mix well. Add bacon and venison and stir together.

Cook for a minimum of 8 hours on Low setting. Use a fork to separate the meat into a thick and yummy Sloppy Joe-style barbecue.

Curry-Chutney Cheese Mold

Ingredients

3 (8 ounce) packages cream cheese, softened
1 cup sour cream
3/4 cup real bacon bits
1/2 cup finely chopped green onions
2 teaspoons curry powder
1 cup salted peanuts, finely chopped
1 cup raisins, finely chopped
ADDITIONAL INGREDIENTS (FOR EACH CHEESE MOLD):
1/2 cup chutney
1/2 cup flaked coconut, toasted
Assorted crackers

Directions

In a large bowl, combine the cream cheese, sour cream, bacon, onions and curry powder. Fold in peanuts and raisins. Lightly press into two 3-cup freezer dishes coated with nonstick cooking spray.

Cover and freeze one mold for up to 1 month. Cover and freeze the second mold for at least 1 hour; unmold onto a serving plate. Top with chutney and coconut. Serve with crackers.

Rob's Quacker Bites

Ingredients

1 cup steak sauce, such as Dale's®
1 cup whiskey
salt and ground black pepper to taste
1 pound bacon strips, cut in half
6 duck breasts, deboned and cut into cubes
1 box wooden toothpicks

Directions

To make the marinade, stir the steak sauce and whiskey together in a bowl. Pour the marinade into a resealable plastic bag and add the duck cubes. Seal the bag, turn once or twice to thoroughly coat the duck, and place in the refrigerator for 1 hour.

Preheat a grill for medium heat. Soak the toothpicks in a bowl of water at least 1/2 hour to prevent burning.

Remove the duck from the marinade, and discard the sauce. Wrap a piece of bacon around each duck cube and secure with a toothpick.

Cook the duck bites on the preheated grill until bacon is crisp and duck is no longer pink, turning once, 5 to 10 minutes. Place on a serving plate, cool slightly, and serve.

Mock Duck

Ingredients

1 1/2 pounds beef round steaks,
pounded to 1/8 inch thickness
6 slices bacon, cut into thirds
2 onions, cut into wedges
1 tablespoon vegetable oil
1 tablespoon pickling spice
2 tablespoons cornstarch
1/4 cup cold water

Directions

Slice the beef into 1x6 inch strips. Roll up one wedge of onion in a piece of bacon, then roll a slice of beef around the whole thing. Secure with a toothpick. Repeat with remaining beef, bacon and onion.

Heat the oil in a large skillet over medium-high heat. Sear the meat rolls in the hot oil, just until browned on the outside. Transfer the rolls to a Dutch oven or slow cooker, and pour in just enough water to cover. Tie the pickling spice in a square of cheesecloth, and place in the water. Bring to a boil, then simmer over low heat for 1 hour.

In a small jar with a tight fitting lid, combine the cornstarch and water. Shake until no lumps remain. Remove the spice bag from the simmering broth, and discard. Stir in the cornstarch slurry. Cover, and simmer for 2 more hours.

To serve, spoon the Mock Duck onto a plate, and remove the toothpicks. Spoon the gravy over. Happy Eating!

Spinach Bacon Quiche

Ingredients

4 eggs
2 cups milk
1 1/4 cups shredded Cheddar cheese, divided
1/4 cup finely chopped onion
4 bacon strips, cooked and crumbled
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/4 teaspoon paprika
1 (10 ounce) package frozen chopped spinach, cooked and drained
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, beat eggs; whisk in milk, 1 cup cheese, onion, bacon, salt, mustard and paprika. Add spinach. Pour into pie shell. Sprinkle with the remaining cheese. Bake at 400 degrees F for 40 minutes or until a knife inserted halfway between the center and the edge comes out clean.

Turkey Tomato Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
2 teaspoons sesame seeds
1/4 cup reduced-fat mayonnaise
1/4 teaspoon grated lemon peel
1 cup (4 ounces) shredded reduced-fat Mexican-blend cheese
1 teaspoon dried basil
1/4 pound thinly sliced deli turkey, julienned
3 bacon strips, cooked and crumbled
2 small tomatoes, thinly sliced
1 cup shredded reduced-fat Swiss cheese
2 tablespoons thinly sliced green onions

Directions

Unroll the pizza crust onto a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Flatten dough and build up edges slightly. Prick dough several times with a fork; sprinkle with sesame seeds. Bake at 425 degrees F for 10-12 minutes or until lightly browned.

Combine the mayonnaise and lemon peel; spread over crust. Sprinkle with Mexican or mozzarella cheese and basil. Top with turkey, bacon, tomatoes and Swiss cheese. Bake for 7-9 minutes or until the crust is golden brown and cheese is melted. Sprinkle with onion.

Amish Meatloaf

Ingredients

2 pounds ground beef
2 1/2 cups crushed butter-flavored crackers
1 small onion, chopped
2 eggs
3/4 cup ketchup
1/4 cup brown sugar
2 slices bacon

1 cup ketchup
2 tablespoons vinegar
3/4 teaspoon salt, or to taste
2 tablespoons prepared yellow mustard
1/2 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together ground beef, crushed crackers, onion, eggs, 3/4 cup ketchup, and 1/4 cup brown sugar until well blended. Press into a 9x5 inch loaf pan. Lay the two slices of bacon over the top.

Bake for 1 hour in the preheated oven, or until cooked through. While the loaf bakes, mix together the remaining 1 cup ketchup, vinegar, salt, mustard and 1/2 cup brown sugar. Spread over the top of the meat loaf for the last 15 minutes of baking.

Green Beans With Shallot Dressing

Ingredients

1 slice bacon
1/2 pound thin French green beans (haricots verts)
3 tablespoons extra-virgin olive oil
2 teaspoons Dijon-style mustard
2 teaspoons white wine vinegar
1 teaspoon bacon drippings
1 tablespoon minced shallot

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slice on a paper towel-lined plate. Let cool and crumble bacon. Reserve 1 teaspoon of bacon drippings.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the green beans, recover, and steam until just tender, 3 minutes.

Whisk together olive oil, Dijon-style mustard, vinegar, bacon drippings, and shallot in a bowl. Toss hot, steamed green beans in a bowl with the dressing and crumbled bacon, and serve.

Hawg-N-Dogs

Ingredients

10 hot dogs
2 slices Pepper Jack cheese
10 slices bacon
4 cups oil for deep frying
10 hot dog buns
20 toothpicks

Directions

Slice each hot dog 3/4 of the way through lengthwise. Cut each slice of cheese into 5 strips, and insert 1 strip of cheese into each hot dog. Wrap bacon snugly around each hot dog, securing each end with a toothpick.

Preheat oil in a saucepan to 350 degrees F (175 degrees C).

Carefully drop the hot dogs in the hot oil, and fry for 1 to 2 minutes, or until bacon is brown and crispy. Remove from oil, and drain on paper towels. Remove and discard toothpicks. Serve on buns with your favorite condiments.

Slow Cooker Northern White Bean Bacon

Ingredients

1 1/2 cups dried great Northern beans, rinsed
2 cups water
6 slices bacon
1 carrot, chopped
1 stalk celery, chopped
1 onion, chopped
1 potato - peeled and cubed
1 teaspoon Italian-style seasoning
1/8 teaspoon ground black pepper
3 (14.5 ounce) cans low-sodium chicken broth
1 cup milk

Directions

Place beans in a large bowl with the water, cover, and soak overnight.

In a large skillet over medium to medium high heat, fry the bacon until crispy. Drain the bacon fat and crumble the bacon; set aside.

In a slow cooker, combine the carrot, celery, onion, potato, Italian-style seasoning, ground black pepper, reserved beans and crumbled bacon. Pour the broth over all.

Cover and cook on low setting for 7 1/2 to 9 hours, or until beans are crisp to tender.

Transfer 2 cups at a time to a blender or food processor and puree until smooth. Return all to slow cooker, add the milk, cover and heat on high for about 10 to 15 minutes, or until heated through.

Linguine with Asparagus, Bacon, and Arugula

Ingredients

1 pound linguine, uncooked
1/3 pound sliced bacon, cut in half
1/3 cup extra virgin olive oil
2 cloves garlic, thinly sliced
1/2 pound fresh asparagus,
trimmed and cut into 1/2 inch
pieces
1 (5 ounce) package baby arugula
leaves
1/4 cup fresh lemon juice

Directions

Bring a large pot of salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Cook bacon in a large skillet over medium heat until browned and crisp. Remove to paper towels. Pour olive oil into skillet, and stir in garlic and asparagus. Cook, stirring, until fragrant, about 1 minute.

Add pasta to skillet. Turn flame off. Toss with arugula, lemon juice, and bacon.

Grilled Pheasant Poppers

Ingredients

1 1/2 pounds pheasant breast
1 (4 ounce) jar sliced jalapeno peppers
12 slices bacon, cut into thirds
6 bamboo skewers, soaked in water for 20 minutes
36 toothpicks

Directions

Cut the pheasant breast into 36 pieces, and place into a bowl. Pour the liquid from the jalapeno peppers over the pheasant, stir, and set aside to marinate for 20 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Drain the marinade from the pheasant and discard. Place a slice of jalapeno pepper onto each piece of pheasant breast, and wrap with a third of a strip of bacon. Skewer 6 of the pheasant pieces on each skewer.

Cook on the preheated grill, turning frequently, until the bacon is crispy, 15 to 20 minutes. Remove the skewers from the pheasant pieces, and place a toothpick into each piece to serve.

Rye Rounds

Ingredients

4 cups shredded Cheddar cheese
1/2 cup mayonnaise
1/2 cup bacon bits
1/2 cup diced sweet onion
1 (1 pound) loaf cocktail rye bread

Directions

Preheat your oven to broil.

In a small mixing bowl, combine Cheddar cheese, mayonnaise, bacon bits, and onion. Arrange rye rounds on a baking sheets. Spoon the cheese mixture onto the rye bread.

Broil until mixture is hot; be careful not to burn the tops of the rye rounds.

Baked Cheddar Bacon Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
2 cups sour cream
1 medium onion, chopped
2 tablespoons mayonnaise
1 pound sliced bacon, cooked and crumbled
4 cups shredded Cheddar cheese, divided
Assorted crackers

Directions

In a mixing bowl, beat the cream cheese, sour cream, onion and mayonnaise until smooth. Fold in bacon and 3 cups of cheddar cheese. Transfer to a 2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 375 degrees F for 30 minutes or until lightly browned. Serve with crackers.

Chicken Livers with Bacon

Ingredients

1 pound fresh chicken livers
1 cup all-purpose flour
1 teaspoon garlic powder
salt and pepper to taste
4 slices bacon

Directions

Rinse livers, pat dry and place in a resealable plastic bag. In a small bowl mix the flour, garlic powder, salt and pepper and add mixture to chicken livers. Seal bag and shake bag to coat. Set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon, leaving bacon fat in skillet, and set aside.

Cook coated chicken livers in bacon fat covered over medium high heat until almost done, about 17 to 20 minutes. Add bacon strips and cook together until chicken is cooked through and juices run clear.

Bohemian Macaroni and Cheese

Ingredients

2 (7.25 ounce) packages dry macaroni and cheese
1 green bell pepper, chopped
1 onion, chopped
1 large tomato, chopped
1 pound bacon - cooked and crumbled

Directions

Prepare both boxes of macaroni and cheese according to package directions.

Meanwhile, in a large bowl mix together the chopped bell green pepper, onion, tomato, and crumbled bacon.

Mix in prepared macaroni and cheese to large bowl with vegetables and bacon. Stir to incorporate ingredients evenly. Pour into a 9x13 inch baking dish.

Bake in a preheated 350 degree F (175 degree C) oven for 45 to 60 minutes, or until crispy on top. Serve warm.

Bob Evans® Mediterranean Pasta Salad

Ingredients

1 (2.1 ounce) package Bob Evans® Express pre-cooked bacon
8 ounces bow tie pasta
1/2 cup sun-dried tomato salad dressing (can also use Italian or Greek style dressing)
8 ounces fresh mozzarella, cut into small cubes
1 cup cherry tomatoes, cut in half
1/3 cup kalamata olives, chopped
4 sun dried tomatoes in oil, drained and chopped

Directions

Microwave bacon according to package directions. Cool slightly and then chop. Meanwhile cook pasta according to package directions and drain. In a large serving bowl, combine all ingredients and stir well. Serve warm.

Cheesy Spinach Lasagna

Ingredients

1 (12 ounce) package lasagna noodles
2 (8 ounce) packages cream cheese
2 eggs
2 cups shredded provolone cheese
1/2 cup creamed cottage cheese
6 slices bacon
1 dash garlic powder
2 (10 ounce) packages frozen chopped spinach

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Cook spinach according to directions; drain well.

In a bowl beat the cream cheese on medium speed with electric mixer. Add eggs and beat until fluffy. Stir in provolone cheese, cottage cheese, bacon and garlic powder. Layer half of lasagna noodles in a greased baking dish. Spread with half of cheese mixture and half of the spinach. Top with the remaining lasagna noodles, spinach and cheese.

Cover and bake in a preheated oven for 30 minutes or until heated through.

Spinach and Mushroom Salad

Ingredients

4 slices bacon
2 eggs
2 teaspoons white sugar
2 tablespoons cider vinegar
2 tablespoons water
1/2 teaspoon salt
1 pound spinach
1/4 pound fresh mushrooms,
sliced

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside. Reserve 2 tablespoons bacon fat.

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and cut in wedges.

Return 2 tablespoons bacon fat to skillet, stir in sugar, vinegar, water and salt. Keep warm.

Wash and remove stems from spinach, dry thoroughly and break into pieces in salad bowl. Pour warm dressing over and toss until coated.

Top salad with mushrooms and bacon, garnish with egg.

Glass Bowl Salad

Ingredients

1 head iceberg lettuce, shredded
1/2 cup chopped celery
1 cup shredded carrots
1 (10 ounce) package frozen peas, thawed
5 green onions, sliced
1 medium green pepper, chopped
1 cup mayonnaise
2/3 cup sour cream
6 bacon strips, cooked and crumbled

Directions

In a 3-qt. clear glass serving bowl, layer the first six ingredients in order given. Combine mayonnaise and sour cream until smooth; spread evenly over salad. Cover and chill overnight. Sprinkle with bacon just before serving.

Elegant Zucchini and Tomatoes

Ingredients

2 slices bacon
8 small zucchini, cut into 1/2 inch slices
1/2 red onion, thinly sliced
1 pinch salt
2 medium tomatoes, cut into wedges
1/8 teaspoon dried basil
ground black pepper to taste
1/4 cup crumbled blue cheese

Directions

Place bacon in a large skillet. Cook over medium-high heat until evenly brown. Crumble, and return to pan. Add zucchini, onion, and salt to the bacon; cook, stirring frequently, until zucchini is tender-crisp. Add tomato wedges, basil, and ground black pepper; heat, stirring gently, until tomatoes are warm.

Using a slotted spoon, transfer vegetable mixture to a serving bowl. Top with crumbled blue cheese.

Stuffed Pork Tenderloin

Ingredients

- 1 (3/4 pound) pork tenderloin
- 1/2 cup chopped onion
- 2 tablespoons butter
- 1 cup soft bread crumbs
- 1/4 cup minced fresh parsley
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon dried rosemary, crushed
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 egg, lightly beaten
- 1 bacon strip

Directions

Make a lengthwise slit about three-fourths of the way through tenderloin; open tenderloin so it lies flat. Flatten to 1/4-in. thickness; set aside.

In a small skillet, saute onion in butter until tender. Add bread crumbs; saute until crumbs are golden brown. Remove from the heat. Stir in the parsley, sage, rosemary, salt, pepper and enough egg to moisten the ingredients.

Spread stuffing on one long side of tenderloin to within 1/4 in. of edges. Close meat and place bacon on top; tie with kitchen string. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Favorite Broccoli Salad

Ingredients

1 bunch broccoli, separated into florets
1 head cauliflower, separated into florets
8 bacon strips, cooked and crumbled
1/3 cup chopped onion
1 cup chopped seeded tomatoes
2 hard-cooked eggs, sliced
1 cup mayonnaise or salad dressing
1/3 cup sugar
2 tablespoons vinegar

Directions

In a large salad bowl, combine broccoli, cauliflower, bacon, tomatoes, onion and eggs; set aside. In another bowl, combine mayonnaise, sugar and vinegar; mix until smooth. Just before serving, pour dressing over salad and toss.

Asparagus Quiche

Ingredients

1 pound fresh asparagus, trimmed and cut into 1/2 inch pieces
10 slices bacon
2 (8 inch) unbaked pie shells
1 egg white, lightly beaten
4 eggs
1 1/2 cups half-and-half cream
1/4 teaspoon ground nutmeg
salt and pepper to taste
2 cups shredded Swiss cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Place asparagus in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Brush pie shells with beaten egg white. Sprinkle crumbled bacon and chopped asparagus into pie shells.

In a bowl, beat together eggs, cream, nutmeg, salt and pepper. Sprinkle Swiss cheese over bacon and asparagus. Pour egg mixture on top of cheese.

Bake uncovered in preheated oven until firm, about 35 to 40 minutes. Let cool to room temperature before serving.

Mock Filets

Ingredients

1 pound ground beef
3/4 cup bread crumbs
2 eggs, beaten
2 tablespoons chopped onion
1 1/2 teaspoons salt
1/8 teaspoon pepper
6 slices bacon
1/2 cup ketchup
2 tablespoons brown sugar
1/4 teaspoon dry mustard

Directions

Preheat your oven's broiler.

In a medium bowl, mix ground beef and bread crumbs. Add eggs, onion, salt and pepper; mix well. Shape into 6 thick patties. Wrap bacon around the outside rim of each patty, and secure with a toothpick or kitchen string.

Place on rack in broiler pan or casserole dish and broil 5 inches from heat source for 10 minutes. Take out of oven and turn patties over.

Mix ketchup, brown sugar and mustard in small bowl. Spoon over patties, and return to broil for 5 minutes longer or until meat is firm, and no longer pink in the center.

Bacon Jack Chicken Sandwich

Ingredients

8 slices bacon
4 skinless, boneless chicken breast halves
2 teaspoons poultry seasoning
4 slices pepperjack cheese
4 hamburger buns, split
4 leaves of lettuce
4 slices tomato
1/2 cup thinly sliced onions
12 slices dill pickle

Directions

Preheat a grill for medium heat.

While the grill preheats, place the bacon in a large skillet over medium-high heat. Cook until browned on both sides. Remove from the pan, and drain on paper towels.

Rub the poultry seasoning onto the chicken pieces, and place them on the grill. Cook for about 6 minutes per side, or until no longer pink in the center. Top each piece of chicken with 2 slices of bacon and 1 slice of pepperjack cheese. Grill for 2 to 3 more minutes to melt the cheese.

Place each piece of chicken on a bun, and top with lettuce, tomato, onion and pickle slices before serving with your favorite condiments.

Beef Bourguignon I

Ingredients

3 cups Burgundy wine
2 tablespoons brandy
2 onions, thinly sliced
2 carrots, chopped
1 sprig fresh parsley
1 bay leaf
1 clove garlic, crushed
10 whole black peppercorns
1 teaspoon salt
2 pounds cubed beef chuck roast

4 tablespoons olive oil, divided
1/4 pound bacon, cubed
2 onions, chopped
3 tablespoons all-purpose flour
1 tablespoon tomato paste
2 cloves garlic, crushed
1 (10.5 ounce) can beef broth
salt and pepper to taste
4 tablespoons butter
1 pound fresh mushrooms, sliced

Directions

For marinade: In a large bowl, combine the wine, cognac, onions, carrots, parsley, bay leaf, garlic, peppercorns and salt. Mix well and add the cubed beef. Cover and marinate in the refrigerator for 2 days.

Preheat oven to 300 degrees F (150 degrees C).

For Bourguignon: Strain the meat from the vegetables and marinade; reserve marinade. Dry meat with paper towels. Heat 2 tablespoons of the oil in a large skillet over medium high heat. Add the meat and saute for 10 minutes, or until browned on all sides. Transfer meat to a separate medium bowl with a slotted spoon and set aside.

In the same skillet, add the bacon and saute until lightly browned. Transfer the bacon to the bowl with the meat. Drain the skillet and return it to the heat. Pour a cup of marinade into the skillet to deglaze the skillet, scraping the bottom to loosen up all the little bits. Return this liquid to the reserved marinade.

Heat the remaining oil in the skillet. Add the onion and carrot from the marinade, along with the additional onion that you've chopped, and saute for 5 minutes, or until tender. Transfer this mixture to the bowl with the meat and bacon, again using a slotted spoon, and return skillet to the heat. Add the flour to the skillet, combining with the oil and stir until well mixed and brown, about 2 minutes.

Now add the tomato paste, garlic, beef broth, reserved marinade and salt and pepper to taste. Bring to a boil and whisk to remove any flour lumps. Add this to the meat and vegetable mixture. Place entire mixture into a 9x13 baking dish.

Bake at 300 degrees F (150 degrees C) for 3 hours, stirring occasionally and adding water as needed. Season with salt and pepper to taste.

About 15 minutes before meat is done baking, melt butter in the skillet over medium high heat. Add the mushrooms and saute for 5 to 10 minutes, or until lightly browned. When meat is done, add the mushrooms to the meat mixture, stir well and let sit for about 15 minutes.

Bacon and Date Appetizer

Ingredients

1 (8 ounce) package pitted dates
4 ounces almonds
1 pound sliced bacon

Directions

Preheat the broiler.

Slit dates. Place one almond inside each date. Wrap dates with bacon, using toothpicks to hold them together.

Broil 10 minutes, or until bacon is evenly brown and crisp.

Salmon and Garbanzo Bean Soup

Ingredients

1/2 pound bacon, chopped
1 onion, thinly sliced
1 pound salmon fillets, cut into 1 inch cubes
5 cups chicken broth
1 bunch fresh spinach, rinsed and thinly sliced
1 (14 ounce) can garbanzo beans, drained
salt and pepper to taste

Directions

Cook bacon in a large pot over medium-high heat until the fat has rendered out and the bacon begins to crisp. Pour out the excess grease, then stir in the onion. Continue cooking and stirring until the onion has turned golden-brown, 5 to 8 minutes more. Add the salmon cubes, and cook gently until they turn opaque on all sides, but are not yet cooked in the center.

Increase heat to high, and pour in the chicken broth. Once the soup begins to simmer, reduce heat to medium-low, and cook for 10 minutes. Stir in the spinach and garbanzo beans, return to a simmer, then season to taste with salt and pepper, and serve.

Echo Valley Bean Soup

Ingredients

10 bacon strips, diced
1 medium onion, diced
2 garlic cloves, minced
1 (14.5 ounce) can stewed tomatoes
2 (15 ounce) cans pork and beans
2 (14.5 ounce) cans beef broth

Directions

In a saucepan, cook bacon until crisp. Set bacon aside; drain, reserving 1-2 tablespoons drippings. In the drippings, saute the onion and garlic until tender.

Meanwhile, in a blender or food processor, process tomatoes until smooth. Add to the onion mixture. Stir in pork and beans and broth. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until heated through. Stir in bacon.

Colorful Zucchini Spears

Ingredients

1 slice bacon, cut into 1 inch pieces
1 medium zucchini
1/8 teaspoon salt
1/8 teaspoon dried oregano
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 plum tomato, halved and sliced
1/4 cup sliced onion
1/4 cup shredded reduced-fat sharp Cheddar cheese

Directions

In a small nonstick skillet, cook bacon over medium heat until cooked but not crisp. Using a slotted spoon, remove bacon to paper towels to drain. Cut zucchini in half widthwise; cut halves lengthwise into quarters. Place in an ungreased shallow 1-qt. baking dish.

Combine the salt, oregano, garlic powder and pepper; sprinkle half over the zucchini. Top with tomato, onion, remaining seasonings and bacon. Bake, uncovered, at 350 degrees F for 15 minutes. Sprinkle with cheese; bake 5-10 minutes longer or until zucchini is tender.

Greens with Cannellini Beans and Pancetta

Ingredients

2 slices pancetta or bacon, chopped
1 1/2 tablespoons olive oil
1 small red onion, chopped
3 cloves garlic, crushed
1 bunch kale, roughly chopped
1 bunch beet greens, roughly chopped
salt to taste
1 (15 ounce) can cannellini beans, drained

Directions

Microwave the chopped pancetta or bacon on high for 3 minutes. Drain the drippings, and set the crispy pancetta aside.

In a large frying pan, heat the olive oil over medium heat. Cook onion in oil until soft. Add the crushed garlic cloves, and cook a minute more. Stir in chopped greens, and season with salt to taste (be conservative at this point - you can always add more!). Partially cover the pan, and cook until the greens begin to wilt. Stir in crispy pancetta and cannellini beans. Cook partially covered for 5 more minutes, until the flavors have combined and the greens are tender.

Vegetable Stack-up Salad

Ingredients

4 cups salad greens
1 small green pepper, chopped
1 (11 ounce) can Mexicorn,
drained
2 small zucchini, sliced
2 cups chopped fresh tomatoes
1 cup sliced celery
2 cups mayonnaise or salad
dressing
2 cups shredded Cheddar cheese
6 bacon strips, cooked and
crumbled

Directions

In a 2-1/2-qt. glass serving bowl, layer salad greens, green pepper, corn, zucchini, tomatoes and celery. Spread mayonnaise over all; seal to edges of bowl. Cover and refrigerate for several hours or overnight. Just before serving, sprinkle with cheese and bacon.

Chicken with Pear Sauce

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon white pepper
5 slices bacon
1 (14.5 ounce) can chicken broth
2 cups peeled, cored and diced pears
2 tablespoons cornstarch
3 tablespoons cold water
1/4 cup chopped green onion

Directions

Heat oil in a large skillet over medium heat. Rub chicken breasts with salt and white pepper. Place chicken breasts in the hot skillet, and cook for about 10 minutes on each side, until the juices run clear.

Meanwhile, place bacon in a saucepan over medium-high heat, and cook until crisp. Remove bacon, and drain grease, leaving about 1 tablespoon in the pan. Stir in some of the chicken broth, and scrape any bacon bits stuck to the pan. Pour in the rest of the broth, and bring to a boil. Boil for 5 minutes. Add pears, and boil for 5 more minutes.

In a small cup, mix together the cornstarch and water. Pour the mixture into the saucepan along with the green onions. Allow the sauce to boil until thick and bubbly, about 2 minutes. Crumble bacon into the pan. Serve sauce over chicken.

Bacon Clapshot

Ingredients

1 1/3 pounds potato, peeled and quartered
2/3 pound turnips, peeled and cut into chunks
3 tablespoons butter
1/4 cup milk
8 strips bacon, cooked and crumbled
1 pinch ground nutmeg
salt and ground black pepper to taste

Directions

Place the potatoes and turnips in a large saucepan, cover with water and bring to a boil. Cook until tender, about 20 minutes.

Drain the potatoes and turnips, return them to the saucepan and mash until creamy. Add the butter and milk and beat until fluffy. Stir in the crumbled bacon and season with nutmeg, salt, and pepper.

Bacon Wrapped Chicken

Ingredients

4 skinless, boneless chicken breast halves
1/2 (8 ounce) package cream cheese, sliced
4 slices bacon
1 teaspoon chopped fresh chives
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup mayonnaise
1/2 cup milk
1 teaspoon lemon juice
1/4 teaspoon ground black pepper
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

Pound the chicken breasts until flat. Put a slice of cream cheese and 1 teaspoon chopped chives in the middle of each breast and roll up. Wrap each rolled breast with 1 slice of bacon and secure with toothpicks. Place in a 9x13 inch baking dish.

In a medium bowl, combine condensed soup, mayonnaise, milk, lemon juice, pepper and salt. Mix until smooth, then pour over chicken.

Bake in the preheated oven for 1 hour, or until no longer pink and juices run clear.

Pastrami Chicken Bake

Ingredients

1 cup uncooked long-grain white rice
1 1/3 cups chicken broth, divided
1 cup water
4 ounces sliced pastrami
5 skinless, boneless chicken breast halves
10 slices bacon
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1 (4.5 ounce) can mushrooms, drained

Directions

In a saucepan bring 1 cup chicken broth and 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes, or until rice is al dente and firm. Press cooked rice into the bottom of a 9x13 inch baking dish.

Preheat oven to 325 degrees F (165 degrees C).

Place a small piece of pastrami where chicken pieces will be placed on rice. Cut each chicken breast in half lengthwise, wrap each piece in a bacon slice and place atop pastrami and rice. In a medium bowl combine soup, sour cream and mushrooms. Pour over all, then pour 1/3 cup chicken broth around circumference of dish.

Bake uncovered in the preheated oven for 30 to 40 minutes, or until fork tender.

Classic Yorkshire Pudding

Ingredients

1 cup all-purpose flour
1 cup whole milk
2 eggs
1/2 teaspoon salt
3 tablespoons beef or bacon
drippings

Directions

In a large bowl, mix together the flour, milk, eggs and salt. Using an electric mixer, beat 5 minutes, until smooth. Cover and refrigerate 1 hour.

Preheat oven to 425 degrees F (220 degrees C). Coat a 9x13 inch baking pan with beef or bacon drippings. Preheat the pan 15 minutes so the drippings are hot and sizzling.

Remove the mixture from the refrigerator. Beat briefly, then scoop into the baking pan. Bake 20 minutes.

Lower oven temperature to 375 degrees F (190 degrees C). Without opening the oven, continue baking 15 minutes. The mixture should be puffed and golden brown. Remove from oven and serve hot.

Bacon and Egg Breakfast Grilled Cheese

Ingredients

2 eggs
2 tablespoons milk or water
Salt and pepper
3 teaspoons butter, room temperature, divided
4 slices whole wheat or white bread
2 slices Co-Jack cheese
4 slices fully-cooked bacon

Directions

Beat eggs, milk, salt and pepper in bowl until blended.

Heat 1 tsp. butter in large nonstick skillet over medium heat until hot. Pour in egg mixture. As eggs begin to set, Gently pull the eggs across the pan with an inverted turner, forming large soft curds. Continue cooking--pulling, lifting and folding eggs--until thickened and no visible liquid egg remains. Do not stir constantly. Remove from pan. Clean skillet.

Spread remaining 2 tsp. butter evenly on one side of each bread slice.

Place 2 slices in skillet, buttered side down. Top evenly with scrambled eggs, cheese and bacon. Cover with remaining bread, buttered side up.

Grill sandwiches over medium heat, turning once, until bread is toasted and cheese is melted, 2 to 4 minutes.

Bacon Mustard Pork Roast with Stuffed

Ingredients

1 (2 pound) boneless sirloin pork roast
3/4 cup prepared spicy mustard
10 slices bacon

6 bacon strips, cut in half
1/2 small onion, minced
2 large mushroom stems, chopped
3/4 cup prepared spicy mustard
12 large mushroom caps

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Use a knife to cut shallow slits into the surface of the roast. Using 3/4 cup of mustard, brush half over the roast, then completely cover it with 10 strips of bacon; brush bacon with remaining mustard. Cook in preheated oven for 60 minutes until bacon is browned, or until meat thermometer inserted into thickest part of the pork reaches an internal temperature of 150 degrees F (65 degrees C).

Meanwhile, cook halved bacon over medium heat in a skillet until crispy; drain on a paper towel. Crumble bacon into a small bowl and combine with the onion, chopped mushroom stems, and 3/4 cup of mustard. Spoon mixture into the mushroom caps. Place caps in a baking dish and bake for 30 minutes. Serve with sliced pork roast.

California Guacamole with Bacon

Ingredients

4 ripe avocados - peeled, pitted, and mashed
4 slices bacon, cooked until crisp, drained and crumbled
1 large tomato, seeded and finely chopped
1 onion, finely chopped
1 clove garlic, minced
salt and pepper to taste
1 dash hot pepper sauce to taste (optional)

Directions

Place the avocados in a bowl, and stir in the bacon, tomatoes, onion, and garlic until well blended. Season to taste with salt and pepper. Add hot pepper sauce, if desired. Serve immediately.

Italian Cabbage and Rice

Ingredients

1 1/2 pounds ground pork
1 cup chopped onion
2 garlic cloves, minced
4 cups shredded cabbage
1 (8 ounce) can tomato sauce
1 cup chicken broth
2 tablespoons red wine vinegar
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon fennel seed
1/4 teaspoon pepper
1/4 teaspoon sugar
3 cups cooked long-grain rice
6 bacon strips, cooked and crumbled
1/4 teaspoon crushed red pepper flakes
grated Parmesan cheese

Directions

In a large skillet, cook pork, onion and garlic until pork is browned; drain. Add the next nine ingredients; cover and simmer for 5 minutes. Stir in rice, bacon and red pepper flakes if desired; cover and simmer 5 minutes more or until cabbage is tender. Sprinkle with Parmesan cheese if desired.

Down Home Baked Beans

Ingredients

1 pound bacon
2 (28 ounce) cans baked beans
1 (12 ounce) bottle chili sauce
1 large sweet onion, chopped
2 cups packed brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl combine beans, chili sauce, onion, brown sugar and bacon. Pour into a 9x13 inch casserole dish.

Bake in preheated oven for 45 minutes to 1 hour.

Easy Liver Pate II

Ingredients

8 ounces liverwurst sausage
2 tablespoons butter, softened
1/4 teaspoon Worcestershire sauce
1 tablespoon chopped green onion
2 slices bacon, cooked and crumbled
1 (3 ounce) package cream cheese, softened

Directions

In a medium bowl, stir together the liverwurst, butter, Worcestershire sauce and green onion. Spoon onto waxed paper and shape into a 3x5 inch rectangle. Chill for at least 30 minutes to set.

When set, spread softened cream cheese over the top and sides. Return to the refrigerator and chill for 1/2 hour or until ready to serve.

Farfalle Festival

Ingredients

10 ounces farfalle (bow tie) pasta
4 slices bacon, diced
1 tablespoon butter
2 tablespoons diced red onion
1 teaspoon chopped garlic
1/4 cup diced Roma tomatoes
1 cooked chicken breast, thinly sliced
1 pinch ground black pepper
1 pinch garlic salt
1 pinch salt
2 tablespoons heavy cream
2 tablespoons grated Asiago cheese
1/3 cup Alfredo sauce

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the bow tie pasta and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through but still firm to the bite, about 12 minutes. Drain.

Meanwhile, cook the bacon in a skillet over medium heat until nearly crisp, about 5 minutes. Remove the bacon and wipe out the skillet with a paper towel.

Melt the butter in the same skillet over medium heat. Return the bacon to the skillet, and stir in the red onion, garlic, Roma tomatoes, chicken, black pepper, garlic salt, and salt. Cook and stir until the bacon is crisp and onions are translucent. Stir in the cream and Asiago cheese, and cook until the liquid is reduced by half, about 3 minutes.

Stir in the Alfredo sauce and the cooked pasta. Remove from heat, and allow to cool slightly before serving.

Chicken and Bacon Shish Kabobs

Ingredients

1/4 cup soy sauce
1/4 cup cider vinegar
2 tablespoons honey
2 tablespoons canola oil
10 large mushrooms, cut in half
2 green onions, minced
3 skinless, boneless chicken breast halves - cut into chunks
1/2 pound sliced thick cut bacon, cut in half
1 (8 ounce) can pineapple chunks, drained
skewers

Directions

In a large bowl, mix the soy sauce, cider vinegar, honey, canola oil, and green onions. Place the mushrooms and chicken into the mixture, and stir to coat. Cover, and marinate in the refrigerator at least 1 hour.

Preheat grill for high heat.

Remove the mushrooms and chicken from the marinade and shake off excess. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low and simmer for 10 minutes; set aside.

Wrap the chicken chunks with bacon, and thread onto skewers so that the bacon is secured. Alternate with mushroom halves and pineapple chunks.

Lightly oil the grill grate. Arrange skewers on the prepared grill. Cook 15 to 20 minutes, brushing occasionally with remaining soy sauce mixture, until bacon is crisp and chicken juices run clear.

Creamy Split Pea Soup

Ingredients

1/2 pound sliced bacon, diced
1 large onion, chopped
2 celery ribs, sliced
1 pound dried green split peas
2 quarts water
2 medium potatoes, peeled and diced
2 cups diced fully cooked ham
2 teaspoons salt
1 bay leaf
1/4 teaspoon pepper
1 cup heavy whipping cream

Directions

In a Dutch oven or soup kettle, cook bacon over medium heat until crisp. Using a slotted spoon, remove bacon to paper towels; drain, reserving drippings. Add onion and celery to drippings. Saute until vegetables are tender; drain. Add the peas, water, potatoes, ham, salt, bay leaf and pepper. Bring to a boil. Reduce heat; cover and simmer for 45 minutes or until peas are very tender, stirring occasionally. Discard bay leaf.

Cool slightly. Process in small batches in a blender until smooth. Return to Dutch oven; stir in cream. Heat through (do not boil). Garnish with reserved bacon.

Hot Bacon Dressing

Ingredients

8 slices bacon
1 1/2 cups white sugar
3 teaspoons cornstarch
1/2 teaspoon salt
1/4 cup water
1/2 cup white vinegar

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, whisk together the sugar, cornstarch and salt, and slowly pour in water and vinegar, whisking constantly.

In a medium skillet, add the crumbled bacon and pour the vinegar mixture over it. Cook over medium heat, stirring constantly, until mixture thickens.

Spinach Salad with Curry Vinaigrette

Ingredients

1/4 pound slab bacon
1 tablespoon curry powder
3 tablespoons red wine vinegar
1 tablespoon prepared Dijon-style mustard
9 tablespoons vegetable oil
salt and pepper to taste
12 cups flat leaf spinach - rinsed, dried and stems removed
12 fresh mushrooms, sliced

Directions

Trim the rind from the bacon and cut into 1 inch cubes. Place bacon in a large, deep skillet. Cook over medium high heat until brown and crispy. Cover and reduce heat to lowest setting to keep bacon warm.

In a small, dry skillet, toast curry powder over medium heat, stirring often, until fragrant, about 30 seconds. Remove from heat.

In a medium bowl, whisk together the vinegar and mustard. Add oil in a thin stream, whisking constantly, until the oil is completely incorporated. Add curry powder and whisk until smooth. Season to taste with salt and pepper.

In a large bowl, toss together the bacon, spinach, mushrooms and vinaigrette until evenly coated. Adjust salt and pepper to taste and serve immediately.

Bacon Cheese Treats

Ingredients

1 (8 ounce) package cream cheese, softened
1 (12 ounce) jar bacon bits
1 pinch ground black pepper, or to taste
1/4 cup diced onion
2 (8 ounce) packages refrigerated crescent roll dough

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the cream cheese, bacon bits, pepper and onion.

On a lightly floured surface, unroll the crescent rolls lengthwise and form into a long rectangle. Thinly spread the cream cheese mixture on the dough. Starting with the long edge of the rectangle, roll the dough into a long, thin roll. Slice the roll into 1/4 inch thick pieces. Place rolls on a lightly greased baking sheet.

Bake in preheated oven for 15 minutes, or until brown.

Surf and Turf - Gulf Coast Style

Ingredients

1 pound sliced bacon
1 large Vidalia, or other sweet
onion sliced into rings
4 (4 ounce) fillets red snapper,
bones removed
1 dash soy sauce, or to taste

Directions

Preheat an outdoor grill to medium-high heat.

Open fish basket, or similar wire cooking basket and line one side with strips of bacon, leaving a 1/2 inch space between slices. Cover the layer of bacon with a layer of onion rings. Place the fish fillets on top of the onion. Cover fish with more onion, then strips of bacon over the onion. Close the basket, and lightly sprinkle with soy sauce.

Place the basket on the hot grill, and cook for 5 to 7 minutes per side, or until the bacon is just cooked through. Remove from grill, and open the basket. Place a similarly sized plate upside down onto the food, and flip the basket and plate over so that the food is on top of the plate. Lift off the basket, and serve.

Bacon-Egg Spaghetti

Ingredients

8 slices bacon
1/2 pound fresh mushrooms,
sliced
1 pound spaghetti
1 pound American cheese, cubed
4 eggs, beaten

Directions

In a large skillet over medium heat, fry bacon until crisp and drain on paper towels; crumble and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and add to cooked mushrooms.

Meanwhile, saute mushrooms in about 1 tablespoon of bacon drippings and remove from heat.

Add the cheese cubes and beaten eggs; toss until the cheese is melted and the eggs have coated the noodles. Sprinkle in the crumbled bacon and stir; serve.

Baked Potato Soup I

Ingredients

12 slices bacon
2/3 cup margarine
2/3 cup all-purpose flour
7 cups milk
4 large baked potatoes, peeled
and cubed
4 green onions, chopped
1 1/4 cups shredded Cheddar
cheese
1 cup sour cream
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Place bacon in a large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.

In a stock pot or Dutch oven, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.

Reduce heat, and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt, and pepper. Continue cooking, stirring frequently, until cheese is melted.

Sweet and Tangy Green Beans

Ingredients

4 thick slices bacon
1 (16 ounce) package frozen
French-cut green beans
1 medium onion, chopped
2/3 cup white sugar
1/2 cup white vinegar

Directions

Fry the bacon in a large deep skillet over medium-high heat until browned. Remove bacon, and set aside while reserving the grease in the pan. Stir the sugar, vinegar and onion into the bacon grease, and reduce the heat to medium. Add the beans, cover, and simmer for 20 minutes or until the beans have reached your desired doneness. Crumble the bacon over the top before serving.

Red Skinned Potato Salad

Ingredients

2 pounds clean, scrubbed new red potatoes
6 eggs
1 pound bacon
1 onion, finely chopped
1 stalk celery, finely chopped
2 cups mayonnaise
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Chop the cooled potatoes, leaving skin on. Add to a large bowl, along with the eggs, bacon, onion and celery. Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

Warm Spinach and Bacon Cob Loaf

Ingredients

1 (1 pound) loaf round bread
3 slices bacon, diced
1 small onion, finely chopped
1 (4 ounce) can sliced mushrooms, drained
1/2 cup chopped sun-dried tomatoes
2 (8 ounce) packages cream cheese, at room temperature
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
1 (11 ounce) can refrigerated soft bread stick dough

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place bacon in a large skillet over medium-high heat. When the bacon starts to brown, add the onion and mushrooms. Cook and stir until everything is tender and browned. Remove from heat. Transfer to a medium bowl. Use a wooden spoon to stir in the sun-dried tomatoes, cream cheese and spinach until well blended. Set aside.

Make a well in the loaf of bread by cutting an oval hole in the top, and pulling out the bread inside, leaving a 1 1/2 to 2 inch shell. This is your serving bowl. Spoon the cream cheese mixture into the bread. Place on a baking tray. Cut the breadstick dough into 3 inch fingers, and place them on the baking sheet also.

Bake for about 15 minutes in the preheated oven, until the breadsticks are golden, and the loaf is heated through. To serve, place the loaf of bread with the dip onto the center of a serving tray, and arrange the breadsticks around it. After all the breadsticks are gone, simply eat the bread bowl. No mess!

Picnic Baked Beans

Ingredients

3 cups dry navy beans
4 quarts cold water, divided
1 medium onion, chopped
1 cup ketchup
1 cup packed brown sugar
2 tablespoons molasses
1 tablespoon salt
2 teaspoons dry mustard
1/4 pound bacon - cooked and crumbled

Directions

Rinse beans; place in a Dutch oven with 2 qts. water. Bring to a boil; reduce heat and simmer for 3 minutes. Remove from heat and let stand for 1 hour. Drain and rinse. Return beans to Dutch oven with remaining water; bring to a boil. Reduce heat; simmer for 1 hour or until beans are tender. Drain, reserving cooking liquid. In the Dutch oven or 3-qt. baking dish, combine beans, 1 cup cooking liquid, onion, ketchup, brown sugar, molasses, salt, mustard and bacon; mix well. Cover and bake at 300 degrees F for 2 to 2-1/2 hours or until beans are as thick as desired. Stir occasionally and add more of the reserved cooking liquid if needed.

Chinese Clay Pot Rice with Chicken

Ingredients

1 tablespoon vegetable oil
2 thick slices back bacon or Canadian bacon, cut into bite-size pieces
5 cloves garlic, peeled and smashed
3 large chicken legs -- boned, skinned, and cut into large chunks
1/2 cup dark soy sauce, or to taste
2 tablespoons oyster sauce
1 1/2 tablespoons light-colored soy sauce
2 cups uncooked white rice
1/2 cup water

Directions

Heat the vegetable oil in a large saucepan with a lid over medium heat. Cook and stir the bacon pieces until lightly browned and the oil has a bacon flavor, about 1 minute. Remove the bacon from the pan, turn the heat to high, stir in the garlic, and cook until the garlic cloves are beginning to turn golden brown, about 1 more minute. Add the chicken pieces, stirring to seal the surfaces of the meat. Turn the heat down, and cook until golden brown on the outside but still pink on the inside, about 3 minutes.

Return the bacon pieces to the pan, and stir in the dark soy sauce, oyster sauce, light soy sauce, and rice, and mix everything together until well-combined. Pour in the water (should not reach to the top of the rice mixture), cover the pan, and turn the heat to low. Simmer until the rice is cooked and grains of roasted rice are stuck on the bottom of the pan, about 30 minutes. Serve each portion topped with some of the browned rice kernels scraped from the bottom.

Sweet and Savory Cheese Ball

Ingredients

1 pound sliced bacon
1 pound shredded Cheddar cheese, room temperature
1 bunch green onions, chopped
1 cup mayonnaise
1/2 cup strawberry preserves

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium bowl, mix bacon, Cheddar cheese, green onions and mayonnaise. Adjust the amount of mayonnaise as needed, using just enough to make the mixture stick together.

Mold the mixture into a ball. Spread ball with strawberry preserves. Chill in the refrigerator until serving.

Marilyn's Special Salad

Ingredients

2 lemons, juiced
5 cloves crushed garlic
salt and pepper to taste
2 heads romaine lettuce, rinsed
and dried
1/4 pound bacon - cooked and
crumbled
2 cups cherry tomatoes
1 cup shredded Swiss cheese
1/2 cup grated Parmesan cheese
2/3 cup blanched slivered
almonds
1 cup garlic-flavored croutons

Directions

Whisk together the lemon juice, garlic and salt and pepper.

In a large bowl, combine the Romaine, bacon, tomatoes, Swiss cheese, Parmesan cheese, almonds and croutons. Add enough dressing to coat; toss and serve.

Bacon Dijon Cheddar Dip

Ingredients

4 slices bacon
8 ounces cream cheese, softened
1 cup shredded sharp Cheddar cheese
1 tablespoon Dijon mustard
2 tablespoons finely chopped onion
1 teaspoon chopped fresh parsley (optional)

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, let cool, and crumble the bacon.

Place the cream cheese, Cheddar cheese, and Dijon mustard into a bowl, and mix on medium speed with an electric mixer until the ingredients are thoroughly blended. Stir in the onion and crumbled bacon, and spoon into a serving bowl. Refrigerate for 2 hours to blend the flavors, and sprinkle with parsley to serve.

Marinated Rabbit Stew

Ingredients

1 (2 pound) rabbit, cleaned and cut into pieces
3 cups red wine vinegar
3 cups water
1/2 cup white sugar
1 onion, sliced
2 carrots, peeled and sliced
1 tablespoon salt
1 cup pickling spice
1/4 teaspoon ground black pepper
1/3 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
3 tablespoons rendered bacon fat
1/4 cup all-purpose flour

Directions

Put rabbit into a deep bowl and cover with a mixture of the vinegar, water, sugar, onion, carrots, 1 tablespoon salt, pickling spices, and 1/4 teaspoon pepper. Cover and refrigerate 2 to 3 days to marinate, turning pieces frequently.

Drain rabbit; strain and reserve marinade. Dry rabbit with absorbent paper. Coat pieces with a mixture of 1/3 cup flour, 1 teaspoon salt, and 1/4 teaspoon pepper.

Heat the fat in a Dutch oven or saucepot. Add the rabbit and brown slowly on all sides. Add 2 cups of the marinade. Cover and cook slowly about 45 minutes, or until meat is tender.

Thoroughly blend 1/2 up of the reserved marinade and the 1/4 cup of flour. Slowly pour on half of the mixture into cooking liquid, stirring constantly. Bring to boiling. Gradually add only what is needed of remaining mixture for consistency desired. Bring to boiling after each addition. Finally, cook 3 to 5 minutes.

Arrange rabbit on serving platter. Pour some of the gravy over the rabbit and serving remaining gravy in a gravy boat.

Turos Csusza (Pasta with Cottage Cheese)

Ingredients

1 (16 ounce) package egg noodles
3 1/2 slices smoked bacon
2 cups sour cream
1 (12 ounce) container cottage cheese
salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well.

Cook the bacon in a skillet over medium-high heat until crisp; drain, crumble, and set aside.

Place the drained noodles in a large baking dish. Stir the sour cream into the noodles. Spoon the cottage cheese evenly over the top of the noodle mixture. Sprinkle the crumbled bacon over the top; season with salt.

Bake in preheated oven until the cottage cheese softens, 3 to 5 minutes.

Spinach Salad with Honey Dressing

Ingredients

1 medium red apple
Lemon Juice
6 cups torn fresh spinach
6 cups torn red leaf lettuce
1 small red onion, sliced and separated into rings
1 (11 ounce) can mandarin oranges, drained
1/3 cup sunflower kernels, toasted
6 bacon strips, cooked and crumbled
DRESSING:
1/2 cup vegetable oil
1/4 cup sugar
2 tablespoons cider vinegar
2 1/2 tablespoons honey
1/2 teaspoon celery salt
1/2 teaspoon onion salt
1/2 teaspoon paprika
1/2 teaspoon ground mustard
1/2 teaspoon lemon juice

Directions

Thinly slice apple; brush with lemon juice. In a large salad bowl, toss the spinach, lettuce, onion, oranges and apple slices. Sprinkle with sunflower kernels and bacon.

In a microwave-safe bowl, whisk the dressing ingredients. Microwave, uncovered, on high for 1 minute. Stir and drizzle over salad. Serve immediately.

Emma's Slow Cooker Clam Chowder

Ingredients

1/4 pound bacon, diced
1 (28 ounce) can diced tomatoes with juice
2 (6.5 ounce) cans chopped clams with juice
3 large potatoes, diced
1 large onion, chopped
2 carrots, thinly sliced
3 stalks celery with leaves, thinly sliced
1 tablespoon chopped fresh parsley
1 1/2 teaspoons salt
1 1/2 teaspoons ground black pepper
1 teaspoon dried thyme leaves
1 bay leaf

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Pour off the bacon fat, and place the drained bacon pieces in a slow cooker.

Stir the tomatoes, clams, potatoes, onion, carrots, celery, parsley, salt, pepper, thyme, and bay leaf into the slow cooker, cover, and set the cooker on Low. Cook until the vegetables are tender and the flavors are well blended, 8 to 10 hours.

Breakfast Casserole I

Ingredients

8 ounces bacon
8 ounces broccoli, cut into florets
8 slices bread
2 tablespoons butter, softened
3/4 cup shredded Cheddar cheese
12 eggs
2 cups milk
1/2 teaspoon dry mustard
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place a colander and two cups of water in a small stock pot. Add the broccoli and bring water to a boil. Cook until tender but still firm, about 10 minutes. Drain, cool and chop.

Lightly butter a 9x13 inch baking pan. Lightly butter bread slices. Line bottom of baking pan with bread slices. Cover bread with cheese, bacon and broccoli.

In a large bowl, beat together eggs, milk, mustard, salt and pepper. Pour egg mixture into pan. Refrigerate overnight or bake immediately.

Twenty minutes before baking, preheat oven to 325 degrees F (165 degrees C). Bake until eggs are solid, approximately 60 minutes.

Bacon Cheeseburger Rice

Ingredients

1 pound ground beef
1 3/4 cups water
2/3 cup barbecue sauce
1 tablespoon prepared mustard
2 teaspoons dried minced onion
1/2 teaspoon pepper
2 cups uncooked instant rice
1 cup shredded Cheddar cheese
1/3 cup chopped dill pickle
5 bacon strips, cooked and crumbled

Directions

In a large saucepan over medium heat, cook the beef until no longer pink; drain. Add water, barbecue sauce, mustard, onion and pepper. Bring to a boil; stir in the rice. Sprinkle with cheese. Reduce heat; cover and simmer for 5 minutes. Sprinkle with pickles and bacon.

Dakota's Texas Style Chili

Ingredients

4 slices bacon, chopped
2 onions, chopped
8 cloves garlic, chopped
2 teaspoons dried oregano
1 teaspoon cayenne pepper
3 tablespoons paprika
1/3 cup chili powder
1 tablespoon cumin
4 pounds boneless beef chuck or rump, cut into 1/2-inch cubes
4 3/4 cups water
1 (12 fluid ounce) can beer
4 canned Chipotle peppers in adobo sauce, seeded and minced
2 tablespoons cornmeal

Directions

In a heavy pot or Dutch oven, cook bacon over medium heat until crispy, stirring occasionally. Drain off excess grease, leaving enough to coat the bottom of the pan. Add onions and garlic; cook and stir until the onions are tender. Season with oregano, cayenne pepper, paprika, chili powder and cumin. Cook and stir for about 30 seconds to toast the spices.

Stir in the beef, water, beer, chipotle peppers, and cornmeal; bring to a boil. Reduce heat to low and simmer, uncovered, until beef is tender, 2 1/2 to 3 hours.

Classic Clam Chowder

Ingredients

2 slices thick-cut bacon, cut into small dice
1 large onion, cut into medium dice
1/2 teaspoon dried thyme leaves
2 bay leaves
1 1/2 cups leftover mashed potatoes
2 (8 ounce) bottles clam juice
4 (6.5 ounce) cans minced clams (clams and juice separated)
1 cup water
9 new potatoes, cut into 1/2 -inch cubes
1/2 cup heavy cream
2 tablespoons minced fresh parsley
Salt and pepper, to taste

Directions

In a large soup kettle, fry bacon over medium heat until bacon crisps, about 5 minutes. Remove bacon; set aside.

Keep 2 tablespoons bacon fat in pan. (If necessary, add oil to yield 2 tablespoons.) Add onion and saute until soft, about 5 minutes. Add thyme and bay leaves; cook until fragrant, 30 seconds or so.

Whisk in mashed potatoes, clam juice (bottled and what you've drained from the clams) and 1 cup of water. Add new potatoes and bring to a simmer. Reduce heat; continue to simmer, partially covered, until potatoes are tender, about 10 minutes. Stir in clams, cream and parsley; season with salt and pepper.

Heat through and serve, garnishing each bowl with reserved bacon.

BLT Burritos

Ingredients

3 cups shredded lettuce
1 1/2 cups diced fresh tomatoes
12 bacon strips, cooked and crumbled
1/4 cup mayonnaise
1/8 teaspoon pepper
4 (10 inch) flour tortillas, warmed

Directions

In a large bowl, combine the first five ingredients; mix well. Spoon down the center of each tortilla; fold the ends and sides over filling and roll up. Serve immediately.

Mashed Potatoes and Buttermilk

Ingredients

5 pounds potatoes, peeled and cubed
3 large onions, chopped
1 pound sliced bacon
2 quarts buttermilk

Directions

Place potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 8 minutes.

Meanwhile, fry bacon in a large skillet over medium-high heat until evenly browned and crisp. Remove bacon from the skillet to drain on paper towels. Add the onions to the bacon grease in the skillet, and fry until tender, stirring constantly. Drain excess grease.

When the potatoes are done, drain the water and mash. Mix in buttermilk to get your desired creamy consistency. Crumble in the bacon, and stir in the onions. Those who are not worried about fat can also stir in about 2 tablespoons of bacon grease.

Serve potatoes on small plates with a bowl of buttermilk on the side of each one. Dip spoonfuls of mashed potatoes into buttermilk before eating.

Sauerkraut Casserole

Ingredients

1 pound sauerkraut
14 ounces tomato, coarsely
chopped
1 cup white sugar
6 slices bacon, diced
1 tablespoon ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine sauerkraut, tomatoes, sugar, bacon, and black pepper in a 9x13 inch casserole dish.

Bake in a preheated 325 degrees F (165 degrees C) oven for 2 hours and 15 minutes. When finished cooking it should be bubbly around the edges and caramelized on top.

Spicy Glazed Sweet Potatoes and Pineapples

Ingredients

3 large sweet potatoes, peeled
and cut into 1-inch pieces
2 tablespoons ground cinnamon
1/2 cup brown sugar
1 teaspoon cayenne pepper
4 slices bacon
1 (16 ounce) can pineapple
chunks, drained with juice
reserved
water, as needed
1/2 cup sugar
1/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sweet potatoes in a saucepan with enough water to cover. Add 2 tablespoons cinnamon; bring to a boil; cook 7 to 10 minutes; drain.

Mix together the 1/2 cup brown sugar and cayenne pepper in a small bowl. Lie the bacon slices in a baking dish. Sprinkle the brown sugar mix over the bacon.

Cook the bacon in the oven until the bacon is crispy, about 10 minutes. Place the bacon on a plate lined with paper towels to drain, reserving the liquid from the dish. Change oven setting to Broil.

Pour the reserved pineapple juice into a measuring cup. Fill the cup with water to measure 1 cup total. Pour the mixture into a skillet and place over medium heat. Stir in the sugar, 1/4 cup brown sugar, and 2 teaspoons cinnamon. Cook until the volume of the liquid has reduced to about half. Add the pineapple and drained sweet potatoes. Cook and stir until most of the liquid is absorbed. Transfer the mixture to a round 2-quart casserole dish. Crumble the drained bacon over top of the dish. Pour the reserved liquid from the bacon dish over top of the dish.

Place the dish under the broiler until the sugar on top caramelizes, 2 to 3 minutes.

Curried Couscous Salad with Bacon

Ingredients

4 slices bacon
1 onion, chopped
1 1/2 cups water
1 cup uncooked couscous
3/4 cup diced carrot
3/4 cup diced cucumber
1/2 red bell pepper, diced
1/2 (15 ounce) can garbanzo beans, drained and rinsed

1/4 cup olive oil
2 tablespoons white balsamic vinegar
1 tablespoon soy sauce
1 tablespoon white sugar
2 teaspoons curry powder
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. When cool, crumble the bacon slices, and set aside.

Drain all but 1 tablespoon of bacon drippings from the skillet, and cook and stir the onion in the skillet until the edges of the onion begin to turn brown. Set the onion aside.

Bring the water to a boil in a saucepan, and sprinkle in the couscous. Remove the pan from the heat, let stand for 5 minutes to absorb the water, then fluff the couscous with a fork. Allow couscous to cool.

Place the onion, cooled couscous, carrot, cucumber, red bell pepper, and garbanzos into a salad bowl, and stir lightly to combine.

In a bowl, whisk together the olive oil, white balsamic vinegar, soy sauce, sugar, curry powder, and salt and pepper until the sugar has dissolved. Pour the dressing over the salad, mix again lightly, and sprinkle with bacon bits.

Southwestern Style Twice Baked Potatoes

Ingredients

4 baking potatoes
1/2 onion, diced
1/2 cup milk
salt and pepper to taste
3 tablespoons butter
1 green bell pepper, seeded and diced
1 red bell pepper, seeded and diced
2 jalapeno peppers, seeded and chopped
1 tablespoon minced garlic
2 cups shredded Cheddar cheese
4 tablespoons bacon bits
1/4 cup sour cream

Directions

Cook each potato in the microwave until tender enough to pierce with a fork, about 8 minutes. Allow potatoes to cool, then slice in half lengthwise.

Preheat the oven to 350 degrees F (175 degrees C).

Scoop out the centers of the potato halves, leaving about 1/2 inch of potato in the skin to keep its shape. Place skins on a greased baking sheet and place the scoopings into a bowl. Mash the potato in the bowl with milk, salt, pepper and butter until smooth, or as smooth as you prefer. Stir in the green and red peppers, jalapeno and garlic until evenly distributed. Mound the mixture into the potato skins. Sprinkle cheese and bacon bits over the top.

Bake for 15 minutes in the preheated oven, or until the cheese is starting to toast.

Jamaican Barbecue Sauce

Ingredients

- 1 bacon strip, halved
- 1/2 cup chopped onion
- 2 tablespoons chopped green onion
- 1 tablespoon chopped jalapeno pepper
- 1 cup ketchup
- 1/2 cup chicken broth
- 1/2 cup molasses
- 2 tablespoons cider vinegar
- 2 tablespoons lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- 1 tablespoon minced fresh thyme
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

Directions

In a saucepan, cook bacon over medium heat until crisp. Discard bacon or save for another use. In the drippings, saute the onions and jalapeno until tender. Stir in the remaining ingredients. Bring to a boil. Remove from the heat; cool. Store in the refrigerator.

Bacon-Potato Burritos

Ingredients

8 bacon strips
1 1/2 cups frozen Southern-style hash brown potatoes
2 teaspoons dried minced onion
4 eggs
1/4 cup milk
1 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
6 (8 inch) (8 inch) flour tortillas

Directions

In a large skillet, cook bacon until crisp; drain on paper towels. Brown potatoes and onion in drippings. In a bowl, beat eggs; add milk, Worcestershire sauce, salt and pepper. Pour over potatoes; cook and stir until eggs are set. Crumble bacon and stir into eggs. Sprinkle with cheese. Meanwhile, warm tortillas according to package directions. Spoon egg mixture down center of tortillas; fold in sides of tortilla. Serve with salsa.

Grilled Filet Mignon with Gorgonzola Cream Sauce

Ingredients

4 cups heavy cream
3 ounces crumbled Gorgonzola cheese
3 tablespoons grated Parmesan cheese
3/4 teaspoon salt
3/4 teaspoon ground black pepper
1/8 teaspoon ground nutmeg

4 (8 ounce) fillets beef tenderloin
1 pinch lemon pepper
1 pinch garlic powder
1 pinch onion powder
salt and ground black pepper to taste
12 slices thick sliced bacon, chopped
4 green onions, chopped

Directions

Pour heavy cream into a saucepan and bring to a boil over medium heat. Reduce heat and simmer until the cream has reduced by half, stirring occasionally, about an hour. Remove from heat and whisk in the Gorgonzola cheese and Parmesan cheese, salt, pepper, and nutmeg, until the cheese has melted.

Season the beef tenderloin with lemon pepper, garlic powder, onion powder, salt, and pepper. Set aside. Place the bacon in a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Drain the bacon on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cook the steaks until they start to firm, and are reddish-pink and juicy in the center, 3 to 5 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Remove the steaks from the grill and tent with foil to rest for 5 to 10 minutes. Serve each steak with the Gorgonzola sauce and top with crumbled bacon and chopped green onion.

Gramma Brown's Corn Chowder

Ingredients

1/2 pound bacon
2 stalks celery, chopped
2 small onion, diced
2 tablespoons margarine
salt to taste
ground black pepper to taste
1 (14.75 ounce) can cream-style corn
1 (15.25 ounce) can whole kernel corn
4 cups chicken broth
2 cups milk
6 small potatoes, cubed
2 carrots, chopped
2 tablespoons all-purpose flour

Directions

Fry bacon in pan until almost done. Add onions and celery, and saute until lightly browned.

Transfer to a cooking pot. Add cream-style corn, kernel corn, butter, and broth. Add carrots and potatoes. Cook for about 15 minutes.

Mix together flour and a little water to form a paste.

Add milk and flour paste. You might want to add more flour paste, depending on how thick you like your chowder. Simmer for 30 minutes or until you are ready to eat. Add salt and pepper to taste.

Mushroom Oven Omelet

Ingredients

1/2 pound sliced fresh mushrooms
2 tablespoons butter
2 tablespoons all-purpose flour
6 eggs
1/3 cup milk
1/8 teaspoon pepper
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup real bacon bits

Directions

In a small skillet, saute mushrooms in butter until tender; drain. In a bowl, combine the flour, eggs, milk and pepper until smooth. Stir in 1 cup cheese, bacon and mushrooms. Pour into a greased 8-in. square baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 375 degrees F for 18-20 minutes or until eggs are completely set.

Barbecued Beans

Ingredients

1 pound dry navy beans
1 pound sliced bacon, cooked
and crumbled
1 (32 fluid ounce) bottle tomato
juice
1 (8 ounce) can tomato sauce
2 cups chopped onion
2/3 cup packed brown sugar
1 tablespoon soy sauce
2 teaspoons garlic salt
1 teaspoon Worcestershire sauce
1 teaspoon ground mustard

Directions

Place beans in a 3-qt. saucepan; cover with water. Bring to a boil; boil for 2 minutes. Remove from the heat; let stand for 1 hour. Drain beans and discard liquid. In a 5-qt. slow cooker, combine remaining ingredients; mix well. Add the beans. Cover and cook on high for 2 hours. Reduce heat to low and cook 8-10 hours longer or until beans are tender.

Egg Rolls a la Paye

Ingredients

1/4 cup cooked crumbled bacon
1 cup cubed cooked chicken
1 (4 ounce) can small shrimp,
drained
3 cups bean sprouts
2 teaspoons soy sauce
1/2 teaspoon garlic salt
1 (14 ounce) package egg roll
wrappers
1 quart oil for deep frying

Directions

In a large bowl, stir together the bacon, chicken, shrimp and bean sprouts. Season with soy sauce and garlic salt, and mix until well blended. Place a few generous teaspoons onto the center of one egg roll wrapper at a time, and roll up according to the package directions.

Heat enough oil to cover the rolls completely in a large heavy skillet to 365 degrees F (180 degrees C). Fry rolls a few at a time, turning once, until golden brown. Remove with tongs to drain on paper towels. They are delicious plain, or with plum sauce for dipping.

Ranch Eggs 'n' Biscuits

Ingredients

2 cups all-purpose flour
5 teaspoons baking powder
2 teaspoons sugar
1 teaspoon salt
1/2 teaspoon cream of tartar
1/2 cup cold butter or margarine
3/4 cup milk
1/2 pound bacon, diced
1/3 cup chopped onion
1 teaspoon chili powder
2 cups picante sauce
2 tablespoons minced fresh
cilantro or parsley
6 eggs

Directions

In a bowl, combine the first five ingredients. cut in butter until mixture resembles coarse crumbs. With a fork, stir in milk until the mixture forms a ball. Turn onto a floured surface; knead 8-10 times. Roll to 1/2-in. thickness; cut out 12 biscuits with a 2-in. biscuit cutter. Place on an ungreased baking sheet. Bake at 450 degrees F for 10-12 minutes or until golden brown.

Meanwhile, in a large skillet, cook bacon until almost crisp; drain. Add onion and chili powder; cook until onion is tender. Stir in picante sauce and cilantro. Make six wells in picante mixture; bread an egg into each. Cover and cook over medium heat until eggs are completely set. Serve over warm biscuits.

Tourtiere

Ingredients

1 pound ground pork
1/2 pound ground veal
6 slices bacon
1/2 cup chopped onion
1/2 cup chopped celery
1 clove garlic, minced
2 teaspoons dried sage
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons cornstarch
2 (9 inch) unbaked pie crusts
1 1/4 cups water

Directions

In a Dutch oven, brown ground veal, pork, and bacon. Drain off fat.

Stir in onion, celery, garlic, sage, salt, and pepper. Stir in 1 cup of the water, and bring mixture to boiling. Reduce heat, and cover. Simmer for 10 to 15 minutes, or till onion is tender. Stir frequently.

Combine cornstarch and the remaining 1/4 cup water. Add to hot meat and vegetable mixture, cooking and stirring till thickened and bubbly. Cook and stir 1 to 2 minutes more. Remove pan from heat, and cool slightly.

Fill pastry shell with meat and vegetable mixture. Roll out top crust on top, seal the edges, and put patterned slits in top crust.

Bake in a preheated 400 degrees F (205 degrees C) oven for 40 minutes, or until golden brown. Let stand about 15 minutes before serving.

The Best Bacon-Tomato Dip

Ingredients

1 cup sour cream
1/2 cup mayonnaise
4 ounces cream cheese, room temperature
1/2 cup shredded Cheddar cheese
1/4 cup chopped onions
1 tomato, seeded and diced
6 slices bacon - cooked, drained, and chopped

Directions

Stir together sour cream, mayonnaise, cream cheese, Cheddar cheese, chopped onion, tomato and bacon in a bowl until well mixed. Chill for two hours before serving.

Salad With the Blues

Ingredients

1/3 cup Marzetti® Chunky Blue Cheese Dressing
1 (8 ounce) package prepared salad mix
1 apple, chopped and sprinkled with lemon juice
2 turkey bacon slices (thick), cooked and crumbled
Almonds, blanched and slivered
Fruit rolls

Directions

Combine salad mix, apple, bacon and dressing. Toss gently to coat well. Sprinkle with almonds and top with sliced fruit rolls.

Ingredients

1 1/2 cups onion soup, prepared from a packet of dry onion soup mix
1/4 cup bacon grease (see notes)
1 1/2 pounds boneless beef round steak, cut into 1/3-inch cubes
1 1/2 pounds beef sirloin steak, cut into 1/3-inch cubes
1 teaspoon salt
1 tablespoon chili powder
2 teaspoons ground cumin
1/2 teaspoon ground black pepper
3 (15 ounce) cans kidney beans, undrained
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
2 teaspoons unsweetened cocoa powder
1 cup cola soft drink (such as Coke®)
1 tablespoon yellow sport pepper sauce (such as Texas Petes's®)

Directions

Prepare soup from a packet of onion soup mix according to the package directions, and set 1 1/2 cups aside.

Place bacon grease into a large stainless steel soup pot over medium-high heat, and cook and stir the cubed round and sirloin steak meat in the bacon fat until well browned, about 10 minutes. Pour in the reserved onion soup, bring to a boil, then reduce to a simmer and cook for 7 minutes, stirring to dissolve any browned flavor bits from the pot.

Stir in salt, chili powder, cumin, black pepper, kidney beans, tomato paste, and tomato sauce. Bring the mixture to a boil, stirring frequently to avoid burning the bottom, then cover, reduce heat to low, and simmer for 1 hour, stirring occasionally. Stir in the cocoa powder, cola, and hot sauce, and simmer for 20 more minutes. Serve hot.

New England Clam Chowder II

Ingredients

4 slices bacon
1/2 cup chopped onion
4 potatoes, peeled and cubed
1 tablespoon all-purpose flour
1 cup bottled clam juice
1 cup half-and-half
2 (6 ounce) cans minced clams
salt and pepper to taste
1/2 cup heavy cream (optional)
2 tablespoons chopped fresh
parsley

Directions

In a large saucepan over medium high heat, fry the bacon until crisp, about 10 minutes. Drain on paper towels, reserving the bacon fat in the pan, crumble and set aside.

In the same saucepan with the bacon fat, saute the onion and potatoes for 3 to 5 minutes. Sprinkle with the flour and stir well to coat.

Pour in the clam juice, bring to a boil, reduce heat to low and simmer for about 15 minutes, or until potatoes are tender.

Add the half-and-half and minced clams and season with salt and pepper to taste. Finally, whisk in the heavy cream, if desired. Allow to heat through, about 5 minutes. Garnish with the parsley and crumbled bacon. (Note: Do not boil if adding cream.)

Over the Fire Scalloped Potatoes

Ingredients

8 large baking potatoes, peeled and diced
1 bunch green onions, sliced
1 (10 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese
black pepper to taste
garlic salt to taste
crumbled bacon (optional)
sauteed mushrooms (optional)
1/2 cup butter

Directions

Preheat a grill for medium heat.

Prepare 8 pieces of aluminum foil with vegetable cooking spray. Combine potatoes, green onion, soup, cheese, (and bacon and mushrooms if using) in a bowl. Season to taste with salt and pepper. Evenly divide the potato mixture among the squares of aluminum foil. Dot with butter. Fold into foil packets, sealing well.

Cook foil packets on the grill for 12 to 20 minutes, until the potatoes have cooked.

Lettuce with Hot Bacon Dressing

Ingredients

1 egg
6 slices bacon
1/2 cup sliced onion
1/4 cup white wine vinegar
1/4 cup water
4 teaspoons white sugar
1/2 teaspoon salt
8 cups leaf lettuce - rinsed, dried
and torn into bite-size pieces
8 radishes, thinly sliced

Directions

Place egg in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let egg stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve excess grease.

Add onions to skillet with reserved grease and cook until tender. Add bacon, vinegar, water, sugar and salt. Stir and bring to boil.

Place lettuce in a large bowl. Pour hot dressing over and toss well. Garnish with egg and radishes.

Hearty Bean Casserole

Ingredients

- 1 1/4 pounds ground beef
- 1 large onion, chopped
- 1 large green pepper, diced
- 1 garlic clove, minced
- 1 (16 ounce) can pork and beans, undrained
- 1 (16 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can garbanzo beans, rinsed and drained
- 1 cup ketchup
- 3 tablespoons brown sugar
- 3 tablespoons vinegar
- 2 tablespoons prepared mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 bacon strips, cooked and crumbled

Directions

In a Dutch oven, brown ground beef; drain. Add onion, green pepper and garlic; cook until tender. Stir in all of the beans. Combine ketchup, brown sugar, vinegar, mustard, salt and pepper; add to bean mixture and mix well. Pour into a greased 2-1/2-qt. casserole. Top with bacon. Bake, uncovered, at 350 degrees F for 45 minutes or until heated through.

Quick Cheesy Corn

Ingredients

1 (10 ounce) can whole kernel corn, drained
4 ounces Cheddar cheese, shredded
1/4 cup bacon bits
1/4 cup milk
1/2 teaspoon salt and pepper

Directions

In a baking dish, combine the corn, cheese, bacon bits, milk, and salt and pepper.

Place baking dish, uncovered, in a cool oven. Then turn the oven to 400 degrees F (200 degrees C). When the oven is fully heated (about 10 minutes), remove the dish, and stir vigorously, until the cheese and milk make a sauce.

Return dish to oven for 5 minutes.

Strawberry Spinach Salad

Ingredients

1 (10 ounce) package fresh spinach, torn
2 cups sliced fresh strawberries
1 cup sliced fresh mushrooms
1/3 cup real bacon bits
1/3 cup raspberry vinaigrette

Directions

In a large salad bowl, combine the spinach, strawberries, mushrooms and bacon. Drizzle with vinaigrette and toss to coat.

Bacon 'N' Veggie Pasta

Ingredients

2 (14.5 ounce) cans stewed tomatoes
2 cups broccoli florets
2 medium carrots, thinly sliced
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
4 bacon strips, diced
1/2 pound fresh mushrooms, sliced
1/3 cup chopped green pepper
1/4 cup chopped onion
2 garlic cloves, minced
16 ounces uncooked medium shell pasta
1/4 cup shredded Parmesan cheese

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until broccoli and carrots are tender.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 tablespoon drippings. In the drippings, saute the mushrooms, green pepper, onion and garlic until tender; add to tomato mixture and heat through. Meanwhile, cook the pasta according to package directions. Drain and place in a serving bowl; top with vegetable mixture. Sprinkle with bacon and Parmesan cheese.

Skillet Zucchini

Ingredients

1/2 pound bacon
1 large onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped celery
6 medium zucchini, cut into 1/4-inch slices
1 cup sliced fresh mushrooms
2 large ripe tomatoes, coarsely chopped
1 (14 ounce) can artichoke hearts, drained and chopped
1 (16 ounce) can pineapple chunks - drained with juice reserved
1/4 cup juice from the can of pineapple
1 tablespoon soy sauce
salt and pepper to taste
1 teaspoon dried basil
1/4 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1 cup shredded Cheddar cheese
1/2 cup grated Parmesan cheese (optional)

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Pour off all but one tablespoon of bacon fat from the skillet.

Stir in the onion, green and red bell peppers, and celery to the skillet and cook over medium heat, stirring, for 2 minutes. Add the zucchini and mushrooms and cook 1 more minute. Stir in the tomatoes, artichoke hearts, pineapple and crumbled bacon.

Pour in the reserved pineapple juice and the soy sauce. Season with the salt and pepper, basil, garlic powder and Italian seasoning. Cover and simmer over low heat for 10 minutes stirring occasionally. Do not over cook.

Sprinkle the Cheddar cheese on top of the vegetables and cook 2 more minutes, or until the cheese melts. Serve zucchini in the skillet topped with Parmesan cheese, if desired.

Caramelized Onions

Ingredients

6 slices bacon, chopped
2 sweet onions, cut into thin strips
2 tablespoons molasses
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Place bacon in a heavy skillet. Cook over medium-high heat until crisp. Remove bacon, reserving 1 tablespoon drippings in skillet. Crumble bacon, and set aside.

Cook onions in reserved drippings for 15 minutes, or until onion is soft and caramel colored. Stir in molasses, salt and pepper. Place in a serving dish, and sprinkle with crumbled bacon.

BLT Bacon Bowls

Ingredients

18 slices bacon
1 1/2 cups cherry tomatoes,
halved
1 head butter lettuce - rinsed, and
torn
1 cup shredded Cheddar cheese
(optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Turn two muffin tins upside down, and cover the outside of 9 cups with aluminum foil. Set aside.

Weave the bacon into a mat that is 9 strips across and 9 strips wide. Cut into 9 even squares. Place each square over one of the foil covered muffin cups.

Bake the bacon in the preheated oven until crisp, about 10 minutes. Remove the bacon cups from the pan and allow to cool completely. Once cooled, fill each with some lettuce and tomato halves. Top with shredded Cheddar cheese. Serve at room temperature.