



The Fan Favorites Recipe Collection



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*We were founded on the simple principle that a **world of bacony goodness** exists out there for **all to enjoy and discover**. From this simple philosophy, we have grown and become the world's leading news site on **all things bacon**.*



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The Famous Turbaconducken





Bacon has been paired up with more foods than you can think of. And sweet vanilla ice cream offers just the right complimentary flavor to bacon's unmistakable savory saltiness.

The Bacon Milkshake

Ingredients for the milkshake:

| | |
|--|----------------------------|
| 1 lb. bacon | 1 tsp. salt |
| 4 Tbsp. reserved bacon fat | 9 scoops vanilla ice cream |
| ½ cup whole milk | Whipped cream |
| 2 ½ Tbsp. maple syrup (dark is better) | |



Cook the bacon. You'll use the actual strips as a garnish and the bacon fat in the milkshakes. After the bacon is cooked, carefully collect all the fat in a heat-safe bowl and set it aside. Let the fat cool a little. Do whatever you want with the bacon. Eat it, store it, use it as a mustache, create a likeness of Kevin Bacon with crumbled pieces, use them for swordplay. Just don't throw it away. That's blasphemy.

Add the milk, maple syrup, salt, bacon fat and ice cream to the blender. Blend it up! Pulse it on a lower setting. You will have to occasionally push down the mixture into the blades to get it fully blended. Continue the transition between blending and pushing down until it's all blended up into an even, delicious mixture.

When it's done, pour into glasses and top with whipped cream. Crumble up some bacon and garnish the whipped cream with the pieces.

Cheesy Bacon-Wrapped Tater Tots

Ingredients for the tater tots:

One package frozen tater tots
Sharp cheddar cheese
1 lb. bacon



Preheat oven to 350° F. Let the tater tots thaw slightly. You don't want them to be as hard as an ice cube, but you don't want them too soft either.

Cut the tots halfway down. Then cut the cheese into small squares or rectangles that will fit inside the tater tots. Think of it as a tater tot sandwich with a cheddar cheese middle.

Wrap the bacon around the cheese-filled tot so that the bacon overlaps. Cut the remaining strip off. Instead of pre-cutting the bacon, this will ensure that the strips will wrap perfectly around the whole tater tot. Slide a toothpick through the bacon-tot to hold it in place. If you have any leftover ends that don't completely fit around a tater tot, cook them! You don't want to waste any bacon.

Use a baking pan, parchment paper, or line a pan with tinfoil. However, if you use tinfoil or a metal pan, grease the pan so the cheese doesn't stick to the foil. Place the bacon-wrapped tots on the pan, leaving room between each one. Bake for 30-35 min. or until the bacon is crispy. Allow to cool before serving.

Bacon-Wrapped Cheesy Avocado

Ingredients for the avocado:

| | |
|------------------------------------|---------------------|
| 1 large avocado, halved and pitted | 2-4 strips of bacon |
| 3-5 slices of your favorite cheese | olive oil |



Preheat your oven to 350° Line a baking pan with aluminum foil and grease it with the olive oil. Place your avocado halves on your pan, pit side up.

Fill the pit hole with cheese to your desired level of cheesiness. For even more cheesiness, you can hollow out the avocado a little more.

Time to bacon wrap! Depending upon the width of the bacon, you may need two strips to get each of your avocado halves wrapped. Once you have the avocados wrapped up in their little bacon blanket of goodness, use a toothpick to stick through the middle to make sure they stay wrapped. For added flavor, you may shake some of your favorite seasonings over your Ba-cado.

Drizzle olive oil over your masterpiece then bake your Bacon Wrapped Cheesiness for 15- 20 minutes or until your desired crispness of the bacon.

Maple Bacon Coffee Cake

Ingredients for the cake:

| | |
|--------------------------|--------------------------------|
| 1/2 cup vegetable oil | 1/2 cup brown sugar |
| 2 beaten eggs | 2 Tbsp. maple syrup |
| 1 cup milk | 2 tsp. baking powder |
| 3 cups all-purpose flour | 1/2 tsp. salt |
| 1 cup granulated sugar | Chopped candied or maple bacon |

Place bacon strips on a foil-lined baking sheet. Put in oven, then set oven to 400 ° F. Set timer for 17 min. Be sure to keep an eye on it as sugary bacons can easily burn. When the bacon is done cooking, reduce oven temp to 375° F.

Transfer strips to a paper towel-lined baking sheet. Pour the bacon grease from the tray into a bowl or cup and set aside. Chop 3/4 of bacon into medium chunks and the remaining 1/4 into small bits.

Grease an 11" x 13" baking dish with butter or non-stick spray. Mix together vegetable oil, beaten eggs, and milk into a large bowl. Sift in the flour, sugar, powder, and salt then mix until the batter is chunk-free and smooth. The batter will be thick. Pour into the prepared pan.

Ingredients for the topping:

| | |
|---------------------------|---------------------------------------|
| 1 cup brown sugar | 1/2 tsp. ground ginger |
| 4 Tbsp. all-purpose flour | 3-4 Tbsp. bacon grease |
| 2 tsp. ground cinnamon | 1 Tbsp. maple syrup |
| 1/2 tsp. ground nutmeg | Finely-chopped candied or maple bacon |

To make the topping, combine the brown sugar, flour, cinnamon, nutmeg, ginger, and bacon bits into a small bowl. Making sure the bacon grease is still warm, pour the grease and the maple syrup over the sugar mixture. Mix together making sure all the sugar gets incorporated with the grease and syrup.

Sprinkle the topping onto the cake batter and using a fork, gently mix in some of the topping into the cake dough. This will create delicious gooey spots inside the cake.

Bake for 30-35 minutes. Let the cake cool before serving as the gooey topping can be very hot once it comes out of the oven.

The savory-sweet maple bacon compliments the maple, brown sugar, and cinnamon-enriched cake perfectly. Each bite of this aromatic coffee cake will have you wishing it would never end.





Chocolate Bacon Rice Crispy Treats

Ingredients for the treats:

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| 1 lb. candied bacon | 1 bag of milk chocolate melting candies |
| 6 cups rice crispy cereal | 1 bag of white chocolate melting candies (optional) |
| 1 bag of large marshmallows | |
| 2 Tbsp. butter | |

With the perfect combination of fluffy marshmallow, crispy bacon, and creamy chocolate, these little squares will have you wrapped around their metaphorical little fingers.

Place bacon strips on a foil-lined baking sheet. Put in oven, then set oven to 400° F. Bake for 15-20 min. until crispy and done. Drain grease from bacon. You don't need to use all of the bacon, but chop at least 3 or 4 strips and set aside.

In a large bowl, combine butter and marshmallows. If you want extra bacon flavor, use the leftover bacon grease instead of butter. Microwave for about 2-3 minutes until the marshmallows puff up.

Stir chopped bacon into the marshmallow mixture. Gently stir the cereal into marshmallow bacon mixture a little bit at a time. At this point, you can eat them right out of the bowl if you want.

Pour mixture into a buttered baking pan. Scrape down the sides of the bowl to get all the tasty bits. Use parchment or wax paper to press down the crispies so they are flat and even in the pan. Cut crispies into squares.

This last step is optional if you want to add another layer of tasty flavor to these treats. Melt chocolates in a glass bowl over a pot of boiling water. Once melted, dip each square into the chocolate and smooth over with a spoon or spatula. If you have leftover chopped bacon, you can sprinkle it over the melted chocolate. Place squares in the refrigerator to harden. For extra decoration, drizzle melted white chocolate over the squares.

Bacon Weave Apple Pie

Ingredients for the pie:

| | |
|---------------------------------|--|
| 1 lb. cinnamon sugar bacon | 1/2 cup all-purpose flour |
| 1/3 cup plus 1 Tbsp. shortening | 1/2 tsp. cinnamon |
| 1 cup all-purpose flour | 1/4 tsp. ginger |
| 1/4 tsp. salt | 1/4 tsp. nutmeg |
| 2-3 Tbsp. cold water | 3-4 large, thinly-sliced peeled apples |
| 1/2 cup granulated sugar | Sharp cheddar cheese slices (optional) |

Set aside 8-12 strips of uncooked bacon. Cook remaining strips, chop into small pieces and set aside.

For the crust: mix together 1 cup flour and ¼ tsp. salt. Cut in shortening using a pastry blender or by crossing 2 knives until particles are the size of coarse crumbs. Toss in a small handful of chopped bacon, then sprinkle cold water a little at a time, tossing with fork until all the flour is moistened. Roll pastry out into an even circle large enough to cover the pie plate. Press rolled crust into the pie plate.

Heat oven to 425° F. Peel, core, and slice apples. Add a squirt of lemon or lime juice to keep them from browning.

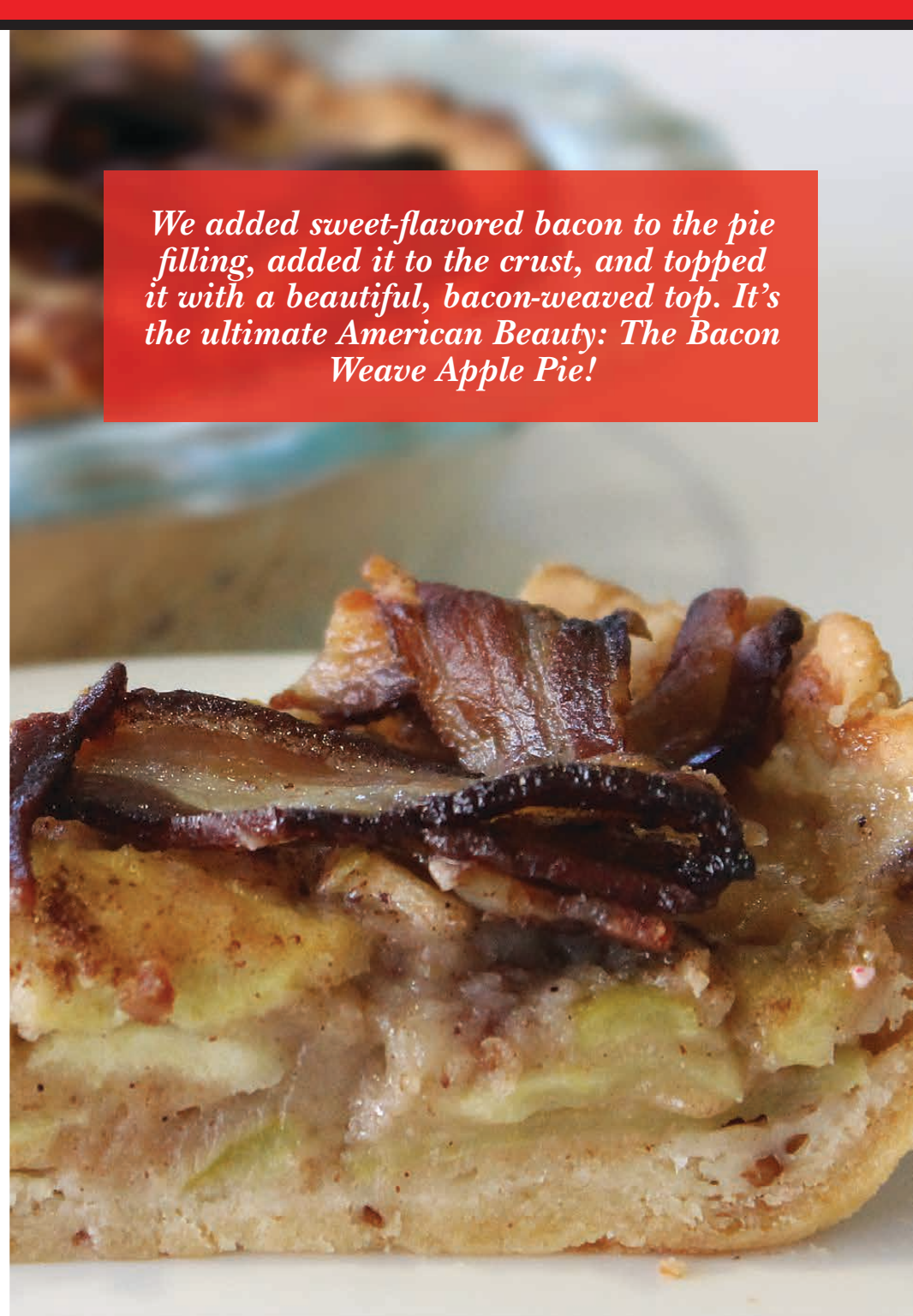
Stir together 1/2 cup sugar, 1/2 cup flour, cinnamon, ginger and nutmeg in a large bowl. Add remaining chopped bacon and apples and toss. Spoon into pastry-lined pie plate.

Using the uncooked strips of bacon, create a bacon weave and carefully place it over the top of the pie. Tuck in the overhanging pieces into the pie so that the bacon strips don't drip grease all over the oven.

Loosely lay a piece of foil or parchment paper over the top of the pie. Bake 40-50 minutes, taking the foil or paper off the pie during the last 10-15 minutes of cooking. Pie is done when crust is golden brown and bacon is starting to crisp. Depending upon how thick the bacon is, you may want to cook it a little longer.

Let the pie cool for a few minutes before slicing to allow the juices of the bacon to settle. Slice the pie and serve as is or with a piece of sharp cheddar cheese.

We added sweet-flavored bacon to the pie filling, added it to the crust, and topped it with a beautiful, bacon-weaved top. It's the ultimate American Beauty: The Bacon Weave Apple Pie!






You probably can't make your own BACON, but at least you can cure it at home! Here are 7 easy steps to cure your own tasty meaty bacon at home.

How To Cure Your Own Bacon

Ingredients for the curing process:

| | |
|--|---|
| One 4 pound slab of uncured bacon (available at your local butcher) | 2.5 oz. bacon rub (for additional flavor) |
| 2.5 oz. bacon cure | 1 or 2 large Ziploc bags |



Pour bacon cure and bacon rub into a Ziploc bag. Add the 4 pound slab of pork belly. Shake gently to evenly coat. If your bag is not quite large enough, cut the bacon into 2 equally sized pieces and use 2 separate bags. Use only half the jar of cure and rub in each of the 2 bags.

Put your shaken bacon bag into the refrigerator. Every other day, be sure to turn the bacon over.

After 7 days in the refrigerator, take out the slab. Give it a good rinse and then pat it dry.

Insert a meat thermometer into the thickest section of the slab.

If you are using a smoker, pick your favorite flavored wood chips to accompany your bacon flavoring. Cook the slab in the smoker or the oven at 200° F until the inside temperature reaches 145° F. This will take about 2 - 2.5 hrs.

Allow your freshly-smoked bacon slab to cool in the refrigerator for 30 min. before you slice it. This will allow all the yummy juices to stay inside the slab.

If your slab has skin on it, you'll want to carve that off now. If not, choose how thick you want your slices and cut away! Now you can boast to your friends and family that you've mastered the art of bacon curing.

Bacon-Wrapped Brussels Sprouts

Ingredients for the pancakes:

| | |
|------------------------|---------------------------------|
| 1 lb. thick-cut bacon | 2 Tbsp. Dijon mustard |
| 1 lb. Brussels sprouts | Dried or fresh herbs as desired |
| 2 Tbsp. honey | Toothpicks, soaked in water |



Preheat oven to 400° F. Wash Brussels sprouts and trim the brown stems. Pat dry and add to a large mixing bowl. Cut large sprouts in half lengthwise.

Mix honey and Dijon in a small bowl. Add herbs if desired, and freshly ground black pepper. Pour the marinade over the sprouts and toss to combine.

Cut bacon so that it will just fit around the sprout. Wrap bacon around each Brussels sprout, securing with a toothpick.

Line a rimmed baking sheet with foil. Assemble sprouts green-side down. Cook for approximately 25-30 minutes, turning the sprouts over halfway through. Sprouts are done with the bacon is crispy and cooked.

Let cool for 5 min. before eating as the sprouts will be very hot. Enjoy!

Millionaire's Bacon

Ingredients for the bacon:

| | |
|----------------------------|-----------------------|
| 1 lb. thick-cut bacon | 1 tsp. cayenne pepper |
| 5 Tbsp. packed brown sugar | 1 tsp. black pepper |



Pre-heat oven to 350° F. Line a baking sheet with foil. Combine all sugar and spices in a bowl and mix thoroughly. If you want the bacon coated in more sweet and spicy flavor, add more ingredients to your liking. Rub each bacon strip liberally with the sugar-spice mixture. Bake until crispy for 15-25 minutes depending on how crispy you want it. You may need to flip the slices to avoid burning.

Let the bacon cool before devouring it. We don't want any casualties or burnt mouths! You'll need your taste buds intact in order for you to fully enjoy the million-dollar deliciousness.



Bacon Pumpkin Bars with Maple Cream Cheese Frosting

Ingredients for the cake:

| | |
|--------------------------|----------------------|
| 1-2 lbs. thick-cut bacon | 1 tsp. salt |
| ¾ cup light brown sugar | 1 tsp. baking soda |
| ¾ cup granulated sugar | 1 tsp. baking powder |
| 3 eggs | 2 tsp. cinnamon |
| 15 oz. canned pumpkin | 1 tsp. cloves |
| 1 cup vegetable oil | 1 tsp. ginger |
| 2 cups flour | |

Place strips of bacon in a casserole dish or lined baking sheet and place in a cold oven. Set oven temp to 400° F and bake for 17-20 minutes or until done. Place cooked strips on paper towels and allow to cool. Reduce oven temp to 350° F.

Mix brown sugar, granulated sugar, oil, pumpkin and eggs together until smooth. In a separate bowl, mix flour, baking powder, baking soda, cinnamon, cloves, and ginger until combined. Mix wet and dry ingredients until combined, then add half the cooked bacon bits (adding bacon to batter is optional). Pour batter into a greased 9" x 13" pan. Bake for 30 min. or until toothpick inserted in the center comes out clean. Allow to cool.

Ingredients for the frosting:

| | |
|-----------------------------|---------------------------------|
| 8 oz. cream cheese | 1 Tbsp. maple syrup |
| 2 - 2.5 cups powdered sugar | ½ cup softened, unsalted butter |

Mix softened butter and cream cheese together until smooth. Add maple syrup and mix. Add powdered sugar in ½ - 1 cup increments and mix until you reach your desired level of sweetness.

Spread frosting thickly over cooled pumpkin bars. Sprinkle with bacon bits. Serve and enjoy!

Oh, pumpkin! How do we love thee. These bars are so delicious, you will want to make them all year long.

Bacon Brownie Cookie Bar

Ingredients for the bars:

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|--|------------------------------------|
| 1 large tube of your favorite pre-made chocolate chip cookie dough | 1 box of your favorite brownie mix |
| | 1 lb. of cooked bacon |



Lie bacon strips on a foil-lined baking sheet. Bake until cooked, but not crispy, then transfer strips to a paper-towel lined plate. Allow to cool then chop into chunks.

Butter a 9" x 13" glass casserole dish. Mix brownies according to package instructions. May substitute bacon grease for part of the oil. Add half of the cooked bacon pieces to batter, then pour into dish. Sprinkle the remaining cooked bacon pieces on top of brownies.

Remove cookie dough from packaging and place in an empty dish. Microwave the cookie dough "cylinder" for 20-30 seconds until soft and pliable. Drop spoonfuls of cookie dough onto the brownie batter. Don't worry about leaving holes between the cookies; they will spread out as they cook.

Put in oven and bake for 30-40 minutes or until brownies are fully cooked and a toothpick inserted in the middle comes out clean. Serve with a scoop of vanilla ice cream or a dollop of whipped cream and a drizzle of chocolate or caramel syrup. Enjoy!

*Craving cookies? Craving brownies?
Craving bacon? Of course you are! This
dessert satisfies all 3 cravings with every
bite. And it's super easy to whip up!*



Introducing the Turbaconducken. That's right, it's a chicken, stuffed in a duck, stuffed in a turkey, all wrapped in bacon. Otherwise known as a bacon-wrapped turducken.

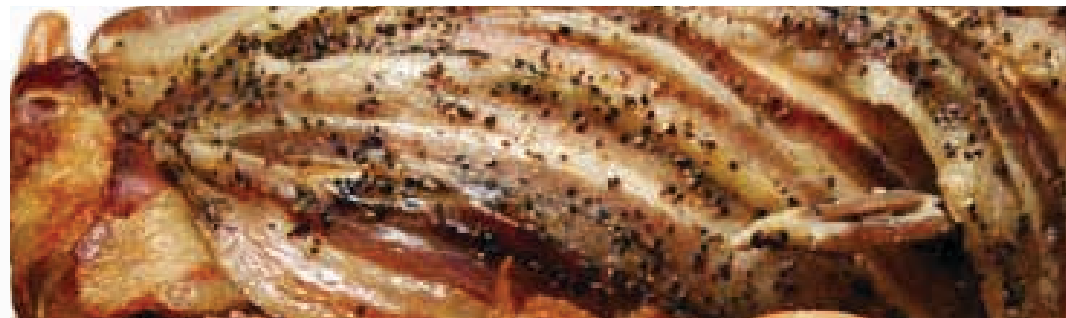


Bacon Today's Famous Turbaconducken

Ingredients for the birds:

5 lbs bacon, flavors can vary
1 pre-cut whole chicken

1 small duck
15+ lb whole turkey



Just how did we create this meaty madness? It all started with a dream... and a whole bunch of bacon. Five lbs. of bacon to be exact. For some variety we used 3 types of bacon, including Rocco's Country Peppered Bacon for the decorative topping. We used a 15 lb. turkey, a small duck, and a pre-cut whole chicken.

We started by wrapping the chicken pieces in bacon. Then we split the duck into 2 halves and wrapped the duck halves in bacon. At this point, the chicken and duck started looking pretty big, so we test fit the pieces into the turkey. There wasn't any room to spare but we managed to get all the pieces in there.

Lastly, wrapped the turkey in bacon and the feast was ready for the oven. We cooked the birds in a roaster oven on low heat. Cooking took all day but the results were worth the wait. Slow roast at 200° F for 40-50 minutes per pound, until cooked to a minimum internal temperature of 165 °F as measured with a food thermometer.

The cooked concoction looked mouth-wateringly good after pulling it out of the oven. Some of the bacon shifted during cooking, but overall the bacon held together quite well after an entire day in the oven.

The final product was moist and absolutely delicious. We used no seasoning whatsoever. The bacon gave the poultry just the right hint of salty goodness. The perfect holiday meal for bacon lovers everywhere!



BaconToday

Daily News on the World of Sweet, Sweet Bacon

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