

Mmmmm Bacon!

10 of the best bacon recipes ever



You asked for it, we teamed up with it, and now it is finally here! Our 10 best bacon recipes and we could not be more excited to share them with you! We love the taste, the smell, even the sound of bacon cooking. We hope you enjoy the following mouth-watering recipes as much as we enjoyed developing them. Now get cooking with our star ingredient: BACON.

1 BLT with Truffle Chive Mayo

The BLT your bacon deserves. Makes 4

- 1 Fry up your bacon slices to browned, crispy perfection in a frypan over medium heat. Remove from heat and set out of arm's reach.
- 2 Toast your bread to a light golden brown.
- 3 Spread Truffle Chive Mayo on one side of each slice of bread, because we don't mess around.
- 4 Layer arugula, bacon and tomato slices on 4 of the slices of bread. If you want, sprinkle some salt on top your tomatoes to bring out their flavour. Slip a slice of bread on top. Voilà! The ultimate BLT was born!



Truffle Chive Mayo

- 1 Grab a bowl. Add all ingredients except the salt, then stir and give it a taste! Season it to taste with salt.
- 2 Store in an airtight container in refrigerator for up to 3 days. Makes about 1/2 cup.

- INGREDIENTS**
- 1/2 cup mayonnaise
 - 1 tsp finely chopped chives
 - 1 tsp Sriracha sauce
 - 1 tsp truffle oil
 - 1/4 tsp freshly ground pepper
 - Salt

2 Caramel. Popcorn. Come on!

Sound like a list of a few of your favourite things? If your mouth isn't watering from that title, just wait until your kitchen smells of fresh cooked bacon and caramel.

Makes about 16 cups



HOW TO MAKE Bacon Caramel Popcorn

WHAT'S IN A DUTCH OVEN

1 Start heating the heaviest-bottomed large saucepan you have over medium-low heat and sauté the bacon until crisp.

2 As the bacon cooks, get your other ingredients together. Combine the baking soda and cayenne pepper in a small dish. Find one large bowl and two spatulas, all heatproof, and coat them with vegetable cooking spray. Trust us, you don't want to skip the spray. Set all of this aside.

3 When the bacon is nicely browned, separate the bacon from its fat using a metal colander. Reserve 2 tbs of the bacon fat and set the crisp bacon aside. Don't wash the saucepan as you'll need it later.

4 Put the 2 tbs of reserved bacon fat into a Dutch oven and pop your kernels. Keep your eyes on the Dutch oven and your hands off the bacon. Put the popcorn in the greased bowl and set it aside.

5 Get your bacon saucepan and add sugar, water, maple syrup, butter and sea salt. Set the heat to medium-high and stir the ingredients together until the butter is melted. Then, without stirring, watch it turn into a golden yellow caramel sauce; this will take about 8 minutes. Remove from heat.

6 Have your bacon and pecans at the ready. Stir the baking soda mixture into the caramel sauce – don't panic! It's supposed to bubble like that. Toss in the bacon and pecans and stir – everything will calm down.

7 Douse your popcorn with the caramel mixture and toss it like a salad using your two greased spatulas. Make sure every morsel of popcorn is covered, then lay it all out on a large parchment paper-lined rimmed baking sheet. Try to spread it out to avoid having one large caramel popcorn ball. It will only take about 15 minutes to cool and harden, so be patient.

8 Break the popcorn mixture into clusters. This popcorn is best devoured right away, but may be stored in an airtight container in the refrigerator for up to 4 days.

HOW TO MAKE Bacon Caramel Popcorn

INGREDIENTS

- 1/2 cup water
- 1/4 cup maple syrup
- 2 tbs salted butter
- 2 tsp sea salt
- 1/2 cup chopped toasted pecans
- 2 cups granulated sugar

HOLD UP! How do I make popcorn without my microwave? First, make sure you have a Dutch oven with a tight-fitting lid. If you have a glass lid, you'll be able to see all the action and ensure not a single kernel is wasted.

Get the fat or oil hot over medium-high heat, then add the kernels and cover with the lid. Carefully move the Dutch oven back and forth over the heat. Once the popping starts, lower the heat and continue to move the Dutch oven until the popping stops. Remove from heat and take off the lid.



3 Maple Bourbon Bacon Jam

This ain't no Sunday afternoon tea kind of jam. Serve it on toast, burgers, grilled cheese sandwiches, clubhouse sandwiches or toasted bread with melted brie. Makes about 2 cups

1 Get the bacon sizzling in a large non-reactive frypan over medium heat. Cook until bacon is crispy. Use a metal colander to separate the bacon from its fat; reserve the bacon and 1/4 cup of the bacon fat.

2 Add the 1/4 cup reserved bacon fat back into the frypan and sauté the shallots over medium-low heat until caramelized, about 15 – 20 minutes.

3 Add the garlic and spices (dry mustard through cloves) to the frypan and continue to sauté for 3 – 4 minutes. Your kitchen should be smelling really good right about now.

Awaken to Bacon

4 Pour in the bourbon. All of it... This is not a scone for you, come for the pan kind of deal. Cook, scraping to loosen any browned bits from the bottom of the pan.

5 Toss the bacon back in along with the maple syrup and water; give it a stir. Simmer, uncovered, over medium-low heat until just about all the liquid has evaporated, about 15 minutes. Make sure to give it the occasional stir.

6 Stir in the vinegar and pepper; cook, stirring, for 1 more minute. Remove from heat and cool the jam to room temperature, stirring occasionally. May be refrigerated for 1 – 2 weeks or frozen for up to 2 months.

INGREDIENTS

- 1 1/2 lb (0.75 kg) bacon, chopped
- 3 cups finely chopped shallots
- 3 cloves garlic, finely chopped
- 2 tsp dry mustard
- 1/4 tsp hot pepper sauce
- 1 1/2 tsp ground coriander
- 1 tsp smoked paprika
- 1/4 tsp ground cloves
- 1/4 cup bourbon
- 3/4 cup maple syrup
- 1/2 cup water
- 1 tbs apple cider vinegar
- 1 tsp freshly ground pepper

4 Bacon Lollipops with Bourbon Caramel Sauce

Grab your bacon, grab your bourbon! Makes 20

1 Preheat oven to 350°F.

2 Fry the bacon in batches over medium heat in a large frypan. Don't overcrowd your bacon – keep it in a single layer while frying.

3 When bacon starts to brown and crisp on both sides, transfer bacon to a parchment paper-lined rimmed baking sheet and bake an egg crisp, about 10 – 15 minutes. For the bacon pieces to work as lollipops, they need to be extra crispy, but be careful not to burn them.

4 Remove from oven and let bacon drain on paper towels until you can hold a piece in your hand without burning your skin. How long this takes will depend on how delicate your fingers are!

5 Skewer each piece of bacon with a bamboo skewer and set them aside until you are ready to dip them.

6 Heat the cream and keep it warm while you start making the caramel sauce.

7 Heave a heavy-bottomed medium saucepan onto your stove-top. Pour in the sugar and cover it with the water; do not stir. Allow to boil, without stirring, until it turns a light amber colour, about 7 – 9 minutes. While boiling, brush down the inside of the saucepan with additional water as needed to remove any sugar crystals.

8 Remove saucepan from heat and carefully whisk in the heated cream, bourbon and salt.

9 Return to medium-low heat and cook, uncovered, stirring occasionally, until thickened, about 7 – 9 minutes. Remove from heat. The caramel sauce should be thick enough for you to be able to dip the bacon into without having the caramel sauce all run off.

10 Working quickly, dip the skewered bacon pieces in the caramel sauce and place the lollipops on a baking sheet lined with a new piece of parchment paper. Chill in the fridge until the caramel sets, or in the freezer if you're really that impatient.

11 Serve immediately and become a bacon hero! They may be refrigerated for up to 4 days if you don't eat them all right away.

HOW TO MAKE Maple Bacon Lollipops

INGREDIENTS

- 10 slices double-smoked bacon, cut in half
- 20 bamboo skewers
- 1 cup granulated sugar
- 1/2 cup whipping cream
- 1/4 cup water
- 2 tsp bourbon
- 1/2 tsp salt

5 Bacon-Wrapped Pork Tenderloin with Chorizo

Serves 4 – 6

1 Lightly wet your countertop with water and make a 27x17 inch rectangle of plastic wrap on top. Depending on the size of your roll of plastic wrap, you may need to overlap two pieces to achieve this rectangle. The slightly wet counter will help keep the plastic wrap in place.

2 Place bacon strips vertically on plastic wrap, slightly overlapping them so there are no gaps.

3 Take a knife or the back of a spoon and spread sausage meat in a rectangle about the size of the tenderloin directly over layered bacon. The sausage meat should be spread just slightly wider than the width of your tenderloin. Make sure to leave the bacon edge closest to you uncovered by about 1 inch.

4 Place the tenderloin on top of the sausage meat. Tuck the tail of the tenderloin underneath.

5 Using the edge of plastic wrap closest to you as an aid, roll the bacon over and around the tenderloin and sausage meat. Press and pull the roll back towards you to tighten the roll every so often while rolling the meat forward. Also, make sure to pull the plastic wrap up and out of the way as you go.

6 Roll the plastic wrap tightly around the bacon-wrapped tenderloin and tie off each end. Refrigerate your meat masterpiece for a minimum of 2 hours or up to a maximum of 8 hours before you bake it.

7 Crank your oven to 375°F.

8 Remove the plastic wrap from the bacon-wrapped tenderloin and throw the plastic wrap away.

9 Line a rimmed baking sheet with some non-stick foil and place your bacon-wrapped tenderloin down with the bacon seam on the bottom. If the seam isn't tucked underneath, the bacon will curl up. If you want, sprinkle with pepper.

10 If you have an oven-safe thermometer, insert it into the tenderloin and bake until an internal temperature of 160°F is reached, about 55 – 65 minutes. To get the bacon real crispy, broil the tenderloin for about 3 – 8 minutes, but make sure to watch it the whole time so that it doesn't burn. And, most importantly let your meat rest once it's out of the oven! Wait a solid 10 minutes before you even think about approaching your tenderloin with a knife.

HOW TO MAKE Bacon Caesar

1 Grab a pitcher, 3 tall glasses and a shallow dish that is larger than the rim of your tall glasses. Have these ready for when you need them. You can also set your glasses in the freezer about an hour before using to keep your beverage nice and icy cold.

2 Place Caesar mix through Sriracha sauce in the pitcher. Give it a quick stir, then keep it cool in the fridge as you prepare the snacks – I mean garnishes.

3 Wrap each boconcini ball with a half slice of prosciutto. Where the slice ends, stick a cocktail pick through the meat and cheese. Set these aside.

4 In the shallow dish combine the chopped cold bacon with the Cajun seasoning.

5 Grab all 3 glasses and rub each glass rim with the cooled bacon fat, then dip each into the Cajun seasoning mixture. Fill each glass three-quarters full with ice, add 1 oz of gin and top it off with the Caesar mixture you whipped up earlier.

6 Stick a slice of cooked bacon and a pickled asparagus spear directly in each glass. Garnish with a boconcini skewer and lime wedge. Enjoy!

HOW TO MAKE Bacon Caesar

INGREDIENTS

- 3 cups Caesar drink mix or tomato clam cocktail
- 2 tsp chopped fresh cilantro
- 2 tsp Worcestershire sauce
- 1 tsp fresh lime juice
- 1/4 tsp hot pepper sauce
- 1/4 tsp prepared horseradish
- 1/4 tsp Sriracha sauce
- 3 boconcini balls (about 20 g each)
- 3 half slices prosciutto
- 1 slice cooked bacon, finely chopped
- 1 tbs Cajun seasoning
- 1/2 tsp cooled bacon fat
- Ice cubes
- 3 oz (6 tbs) gin, optional
- 3 pickled asparagus spears
- Lime wedges

COOK'S NOTE: ATCO Blue Flame Kitchen used an entire 750 mL bottle of Walter All-Natural Craft Caesar Mix.



BACON IS THE CANDY OF MEAT

6 Bacon Caesar

Serves 3

1 Grab a pitcher, 3 tall glasses and a shallow dish that is larger than the rim of your tall glasses. Have these ready for when you need them. You can also set your glasses in the freezer about an hour before using to keep your beverage nice and icy cold.

2 Place Caesar mix through Sriracha sauce in the pitcher. Give it a quick stir, then keep it cool in the fridge as you prepare the snacks – I mean garnishes.

3 Wrap each boconcini ball with a half slice of prosciutto. Where the slice ends, stick a cocktail pick through the meat and cheese. Set these aside.

4 In the shallow dish combine the chopped cold bacon with the Cajun seasoning.

5 Grab all 3 glasses and rub each glass rim with the cooled bacon fat, then dip each into the Cajun seasoning mixture. Fill each glass three-quarters full with ice, add 1 oz of gin and top it off with the Caesar mixture you whipped up earlier.

6 Stick a slice of cooked bacon and a pickled asparagus spear directly in each glass. Garnish with a boconcini skewer and lime wedge. Enjoy!

HOW TO MAKE Bacon Caesar

INGREDIENTS

- 3 cups Caesar drink mix or tomato clam cocktail
- 2 tsp chopped fresh cilantro
- 2 tsp Worcestershire sauce
- 1 tsp fresh lime juice
- 1/4 tsp hot pepper sauce
- 1/4 tsp prepared horseradish
- 1/4 tsp Sriracha sauce
- 3 boconcini balls (about 20 g each)
- 3 half slices prosciutto
- 1 slice cooked bacon, finely chopped
- 1 tbs Cajun seasoning
- 1/2 tsp cooled bacon fat
- Ice cubes
- 3 oz (6 tbs) gin, optional
- 3 pickled asparagus spears
- Lime wedges

COOK'S NOTE: ATCO Blue Flame Kitchen used an entire 750 mL bottle of Walter All-Natural Craft Caesar Mix.

Did You Know?

In Ireland, bacon is called "streaky rashers."



7 Bacon with Fellow Bacon Connoisseurs

Break bread with fellow bacon connoisseurs. Makes 2 loaves

1 Add sponge ingredients to a medium bowl. Stir until smooth, then cover with plastic wrap until doubled in size. This should take about an hour.

2 When sponge has doubled, mix in the eggs.

3 Set up your bread mixer with the flat beater and in its bowl combine the flour, brown sugar and salt. Then add the sponge mixture and mix on low speed until dough begins to form.

4 Trade your flat beater for a dough hook and add the cooled butter one cube at a time, in order to give each cube a chance to get incorporated before adding the next. Once that is done, keep kneading dough on low until it's elastic and as smooth as a baby's bottom, about 8 minutes. If you prefer to knead by hand, knead for 10 minutes to achieve the same results.

5 Sprinkle in the cooked bacon and knead for 2 more minutes.

6 Transfer dough to a large oiled bowl, turn dough to coat with oil. Cover with plastic wrap and wait for dough to double in size. This may take about 1 1/4 – 2 hours.

7 Get two 9x5 inch loaf pans ready – spray them with vegetable cooking spray, then line them with parchment paper.

8 Get your filling ready – combine the cheese and cayenne pepper in a bowl; set it aside.

9 On a lightly floured surface, divide dough into two even pieces using a handy tool called a bench scraper. If you don't have one of these, a sharp knife will work just as well.

10 Roll each piece into a 7x12 inch rectangle and sprinkle 1 cup of filling onto each rectangle.

11 For each rectangle, take the shorter end of the dough and roll it into a loaf. Pinch the edge on each loaf to seal.

12 For each loaf, cut dough in half lengthwise and with the cut sides up, twist the two pieces together back into a loaf; pinch each end together to seal the twist.

13 Place loaves, cut side up, in prepared pans and cover with greased plastic wrap. Let rise until doubled in size, about an hour.

14 Meanwhile, preheat oven to 350°F.

15 Uncover loaves and bake until golden brown, about 25 – 30 minutes.

16 Let loaves hang out in pans for 5 – 6 minutes, then transfer them to a wire rack. Remove parchment paper from loaves. Let the loaves fully cool before slicing – you've waited this long, what's another 30 minutes? Store in an airtight container in refrigerator for up to 4 days. May be frozen.

HOW TO MAKE Bacon Praline

INGREDIENTS

- 1 1/2 cups diced bacon
- 1 cup granulated sugar
- 1/4 cup water

1 Add bacon to a large frypan. Sauté over medium heat until crispy, then remove from heat. Remove the bacon with a slotted spoon and transfer the bacon to paper towels to drain and cool.

2 Place sugar in a small heavy saucepan. Gently pour water over sugar; do not stir. Turn heat to medium-low and bring to a boil without stirring. Boil gently, uncovered, until the sugar mixture turns an amber colour, about 17 – 19 minutes. You may not want to stir the sugar as it cooks, but you need to brush the inside of the saucepan with additional water to remove any sugar crystals.

3 Quickly add the bacon to the caramel and give it a stir. Then pour it all onto a parchment paper-lined baking sheet to cool. Spoon mixture with a spatula – don't worry too much about evenly distributing the bacon, unless you plan to eat this like brittle (it's so good you could). Cool the mixture completely.

4 Break the mixture into small chunks and toss them into a food processor. Pulse them a few times until it resembles coarse crumbs. May be refrigerated for up to 4 days or frozen for up to 2 months. Makes about 1 1/3 cups.

17 Discard any oysters that are not tightly closed. Shuck your oysters. As you shuck the oysters, save their juice. Place shucked oysters on a large rimmed baking sheet and set aside. Strain their juice through a fine sieve into a bowl; discard solids. You will need the juice soon.

18 Melt butter in a medium saucepan and until pieces get nice and sauté. Then add leek and garlic and sauté for 30 seconds. Carefully add Pernod and cook, stirring, until Pernod is almost evaporated, about 1 – 2 minutes.

19 You can now add the cream and the oyster juice; stir to combine. Simmer, uncovered, stirring occasionally, until cream mixture has reduced by about three-quarters.

20 When the cream mixture has reduced, remove it from heat and stir in lemon juice, hot pepper sauce, pepper and salt.

21 Combine Parmesan cheese, panko and parsley in a bowl for the crust.

22 Depending on the size of your oysters, spoon about 1 – 2 tbs of cream mixture onto each oyster and top with Parmesan cheese mixture.

23 Broil oysters in oven until the crust is golden, juices are bubbly and oysters are cooked through, about 2 – 5 minutes.

HOW TO SHUCK AN OYSTER

INGREDIENTS

- 12 large fresh oysters in the shell, rinsed and scrubbed
- 1 tbs salted butter
- 4 slices bacon, chopped
- 3/4 cup finely chopped leek (about 20 g tender light green portions only)
- 6 cloves garlic, finely chopped
- 2 tbs Pernod (licorice-flavoured liqueur)
- 1 cup whipping cream
- 2 tbs fresh lemon juice
- 1/2 tsp hot pepper sauce
- 1/8 tsp freshly ground pepper
- Pinch salt
- 1/2 cup freshly grated Parmesan cheese
- 1/4 cup panko
- 1/4 cup finely chopped fresh parsley

8 Bacon Praline Ice Cream

Makes about 4 cups

1 First, you're going to need a bowl that can handle some heat, add the egg yolks and whisk them until they're pale yellow in colour. Keep them nearby.

2 Grab a large non-reactive saucepan to melt the butter over medium heat. Stir in the brown sugar, rum and vanilla; cook, stirring, for 2 minutes.

3 Whisk cream into the mixture and bring up to a simmer. Remove from heat.

4 Slowly add hot cream mixture, 1/2 cup at a time, to egg yolks, whisking constantly until blended, because we're making ice cream not scrambled eggs.

5 Pour everything back into the saucepan and cook over low heat, stirring, until the mixture thickens and coats the back of your heatproof spatula, about 5 minutes. Remove from heat.

6 Fill a large bowl halfway with ice. Grab a slightly smaller heatproof bowl and place it on top of the ice. Pour mixture through a fine sieve into the smaller bowl; discard the solids. Stir mixture until it comes down to room temperature.

HOW TO MAKE Bacon Ice Cream

INGREDIENTS

- 6 large egg yolks
- 3/4 tsp salted butter
- 3/4 cup packed brown sugar
- 1/4 cup dark rum
- 1 tsp vanilla
- 3 cups whipping cream
- Ice cubes

Bacon Praline (recipe follows), divided

7 Place mixture in the fridge until it's cold, like really cold (about 2 hours or so) or your ice cream won't turn out.

8 When mixture has chilled long enough, add it to an ice cream maker and follow their instructions.

9 When ice cream is about 2 minutes away from being ready, add half of your delectable bacon praline. Allow it to be mixed throughout.

10 When serving, sprinkle each bowl of this irresistible ice cream with some of the remaining bacon praline. Or, sprinkle with as much as you want; we can't control you.

HOW TO MAKE Bacon Ice Cream

INGREDIENTS

- 1 tbs canola oil
- 2 shallots, roughly chopped
- 2 pieces lemon grass stalk (3 inch), roughly chopped
- 4 whole star anise
- 1/2 tsp fennel seed
- 2 medium oranges, zested and juiced
- 1 1/2 cups water
- 1 cup soy sauce
- 1/2 cup liquid honey
- 2 tbs packed brown sugar
- 1 tbs miso paste
- 6 cloves garlic, finely chopped
- 1 tsp Chinese five-spice powder
- 1 1/2 lb (0.75 kg) pork belly, trimmed and scored
- Thinly sliced green onions, optional

HOW TO MAKE Bacon Praline

INGREDIENTS

- 1 1/2 cups diced bacon
- 1 cup granulated sugar
- 1/4 cup water

1 Add bacon to a large frypan. Sauté over medium heat until crispy, then remove from heat. Remove the bacon with a slotted spoon and transfer the bacon to paper towels to drain and cool.

2 Place sugar in a small heavy saucepan. Gently pour water over sugar; do not stir. Turn heat to medium-low and bring to a boil without stirring. Boil gently, uncovered, until the sugar mixture turns an amber colour, about 17 – 19 minutes. You may not want to stir the sugar as it cooks, but you need to brush the inside of the saucepan with additional water to remove any sugar crystals.

3 Quickly add the bacon to the caramel and give it a stir. Then pour it all onto a parchment paper-lined baking sheet to cool. Spoon mixture with a spatula – don't worry too much about evenly distributing the bacon, unless you plan to eat this like brittle (it's so good you could). Cool the mixture completely.

4 Break the mixture into small chunks and toss them into a food processor. Pulse them a few times until it resembles coarse crumbs. May be refrigerated for up to 4 days or frozen for up to 2 months. Makes about 1 1/3 cups.

9 Bacon Oysters Rockefeller

Makes 12 oysters

1 Discard any oysters that are not tightly closed. Shuck your oysters. As you shuck the oysters, save their juice. Place shucked oysters on a large rimmed baking sheet and set aside. Strain their juice through a fine sieve into a bowl; discard solids. You will need the juice soon.

2 Melt butter in a medium saucepan and until pieces get nice and sauté. Then add leek and garlic and sauté for 30 seconds. Carefully add Pernod and cook, stirring, until Pernod is almost evaporated, about 1 – 2 minutes.

3 You can now add the cream and the oyster juice; stir to combine. Simmer, uncovered, stirring occasionally, until cream mixture has reduced by about three-quarters.

4 When the cream mixture has reduced, remove it from heat and stir in lemon juice, hot pepper sauce, pepper and salt.

5 Combine Parmesan cheese, panko and parsley in a bowl for the crust.

6 Depending on the size of your oysters, spoon about 1 – 2 tbs of cream mixture onto each oyster and top with Parmesan cheese mixture.

7 Broil oysters in oven until the crust is golden, juices are bubbly and oysters are cooked through, about 2 – 5 minutes.

HOW TO SHUCK AN OYSTER

INGREDIENTS

- 12 large fresh oysters in the shell, rinsed and scrubbed
- 1 tbs salted butter
- 4 slices bacon, chopped
- 3/4 cup finely chopped leek (about 20 g tender light green portions only)
- 6 cloves garlic, finely chopped
- 2 tbs Pernod (licorice-flavoured liqueur)
- 1 cup whipping cream
- 2 tbs fresh lemon juice
- 1/2 tsp hot pepper sauce
- 1/8 tsp freshly