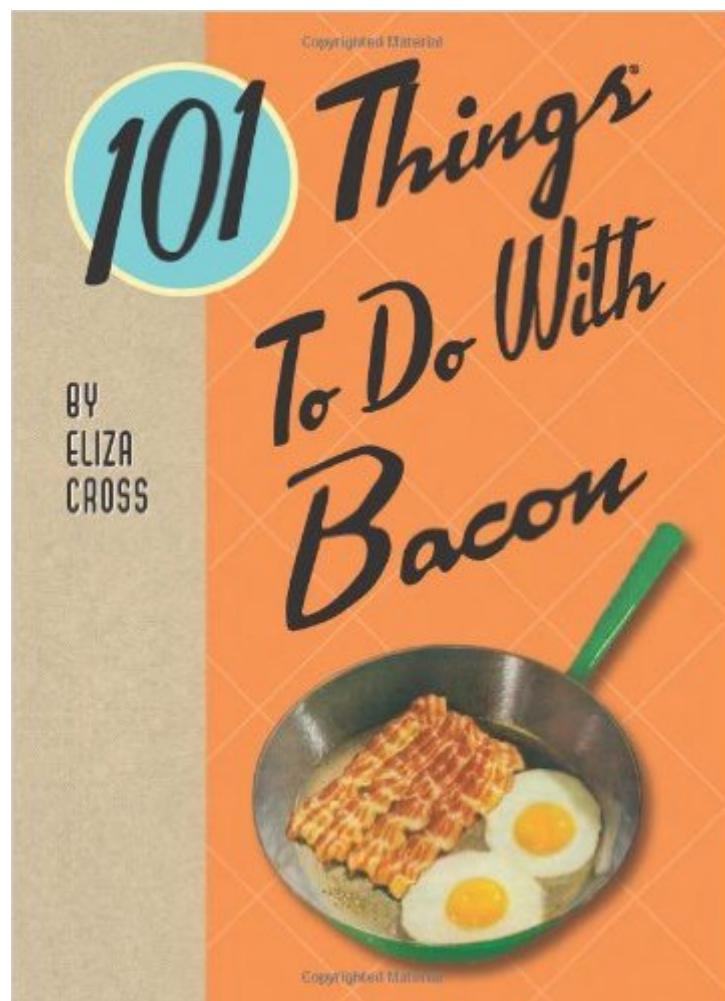


The book was found

101 Things To Do With Bacon



Synopsis

Everybody loves bacon, and these delicious recipes feature it in much more than just breakfast dishes. You'll find new twists on old favorites as well as inventive new recipes for salads, soups, sandwiches, appetizers, entrees, and even desserts! Try Asparagus, Bacon, and Caramelized Onion Pizza; New England Clam Chowder; Bacon, Egg, and Colby Cheese Quesadillas; Bowtie Pasta with Broccoli and Bacon; Crispy Fried Rice; and Savory Bacon Smokies.

Book Information

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Best Sellers Rank: #97,356 in Books (See Top 100 in Books) #75 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #393 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

You must try the Bacon Chocolate Chip Cookies--how can you go wrong combining these two most important food groups? The salty sweet combo of crispy crunchy bacon bits with the sweet chocolate chips are perfect, and those I shared them with loved them. Also recommend the Bacon Dutch Apple Pancake and the Bacon Crackers, and am looking forward to trying other tempting recipes in this collection.

I bought this book as a joke because my daughter's boyfriend loves bacon. Turns out there are really good, delicious sounding recipes that they both said they wanted to try out. I hope they invite me over to dinner so I can sample them too.

Who doesn't love bacon? Everyone, except for maybe Porky Pig! I bought this as a gag gift for my friend who is a bacon-holic, but it turns out that these recipes are actually quite good. Who knew

that adding bacon to tried and true recipes would make them so tasty? I would highly recommend getting this book for the bacon lover in your life. P.S. I'm still waiting to taste test all the recipes that my friend makes.

We got this book as kind of a joke stocking stuffer type thing for Christmas and let me tell you â “ we actually use it and it is pretty good! There are a number of recipes in here that you wouldnâ ™t think of if you had a pack of bacon to use and a pantry of odds and ends but let me tell you â “ they work and they work really well. Weâ ™ve actually made dishes out of this to serve at parties. Like formal family type parties and they got GREAT reviews. Everybody thought that we were culinary geniuses to think up a recipe like this. Little do they know we are dirty recipe stealing thieves mwahahaha! Just kidding â “ we told them about this book and they thought it was hilarious. When we told them about some of the other recipes in the book they genuinely seemed interested. It actually started a very nice conversation and now whenever we are hosting something we make sure to make something from this book and to leave the book on display somewhere. Especially with new people it serves as a great icebreaker or conversation starter. We will routinely have new parents over for play dates with our toddler and this gives us a good chance to talk about something other than each otherâ ™s kids. The recipes are quite easy too. The peanut butter bacon cupcakes are to die for. You wouldnâ ™t think of it at first but the fat and salt go so well together to make an awesome sweet and savory cake. You should get this book just for that recipe!

Just great! If you kind of like bacon, this will make you love bacon. What i particularly enjoy is the breadth of recipes in this- tarts, waffles, soups, desserts- it has tons of really good ideas. I really like the helpful hint pages, like about nitrate-free bacon having more salt, or flavored bacon burning easier, or storing bacon in airtight in waxed paper. Mmmm bacon...

If you want to start a fun conversation, bring up bacon! Everyone has a favorite recipe ; basic or wild. And bacon is getting a bigger buzz than ever. Have a look at the Maple Bacon Waffles, page 22. Oh yum! My hubby loved as much as I did. And see page 93 for Better Bacon Green Bean Casserole. You will never use the old style recipe again for the holidays. I gave these (inexpensive) books as gifts with a coupon for bacon. So great.

As a bacon lover, I found more than a few ideas in this short cookbook that I'll try. All types of dishes are covered - there's something for everyone. All you have to do is love bacon!

OMG...Can we get any better? Let's face it, we can't eat this every day, but when we do indulge, what a great way to do it. These recipes take good things and make them better. Even can do things with healthy ingredients. This will be a favorite recipe book, and I have lots. And would recommend to anyone for those times when you want a special dish to share or when you just want to enjoy a good meal. Thanks for so many good ideas!!

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