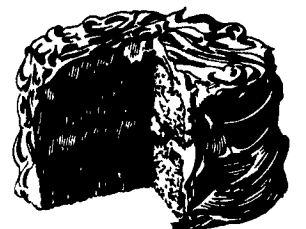


Home On The Range



Sizzling Bacon Recipes

Bacon isn't just for breakfast. It's only the start of the sizzling flavor you get when you add bacon to favorite dishes from appetizers to salads.

Recently, more than 1,500 Americans were busy sizzling up a variety of dishes accented with the crisp taste of bacon. It was part of the National Live Stock and Meat Board second annual "Makin' Bacon" recipe contest. In addition to our readers' contributions, the prize-winning recipes are included in this column.

Remember, regardless of the time of day or year, bacon is always a perfect accompaniment to any meal. Add some sizzle to your meals by trying these recipes.

IMPOSSIBLE BACON PIE

12 slices bacon, crisply cooked and crumbled

1 cup shredded natural Swiss cheese

½ cup chopped onion

2 cups milk

4 eggs

1 cup Bisquick baking mix

¼ teaspoon pepper

Grease 10-inch pie plate. Sprinkle bacon, cheese, and onion in pie plate.

Beat remaining ingredients 15 seconds in blender on high speed or until smooth. Pour into pie plate. Bake at 400 degrees for 35 to 40 minutes or until knife inserted in center comes out clean. Cool 5 minutes.

If you don't have a 10-inch pie plate, a 9-inch one will work if you make a few minor changes in the recipe: Use 1½ cups milk, 3 eggs, and ¼ cup Bisquick.

M. Zimmerman
Carlisle

BROCCOLI SALAD

1 bunch broccoli

1 cup shredded Cheddar cheese

1 purple or white onion, chopped

8 slices bacon, fried and crumbled

Dressing:

½ cup mayonnaise

¼ cup sugar

1 tablespoon red wine vinegar

Wash and cut broccoli buds and stems less than ½-inch diameter. Add onion, shredded cheese, and crumble bacon. Mix mayonnaise, sugar, and red wine vinegar. Pour over broccoli mixture and marinate several hours or overnight.

Karlene Weaver

Lebanon Co.

Alternate Dairy Princess

CANADIAN BACON BEAN BAKE

1-pound can pork and beans in tomato sauce

1 tablespoon instant minced onion

¼ cup catsup

2 teaspoons prepared horseradish

2 teaspoons prepared mustard

1 teaspoon Worcestershire sauce

Pour into a 10x6x1½-inch baking dish. Bake at 350 degrees for 45 minutes. Arrange 4 orange slices ¼-inch thick and 8 slices Canadian-style bacon, about ¼-inch thick on top. Sprinkle with ¼ cup brown sugar. Dot with 2 tablespoons butter. Bake for 30 minutes. Serves 4.

Betty Biehl
Mertztown

BACON N' BABY TATER SALAD

1 pound baby red potatoes

6 cloves garlic, peeled and halved

1 tablespoon olive oil

1 teaspoon chopped fresh rosemary

Salt and pepper as desired

1 pound bacon, cut crosswise into 1-inch pieces

¼ cup olive oil

3 tablespoons red wine vinegar

2 tablespoons snipped chives

1 tablespoon Dijon-style mustard

½ pound fresh green beans, trimmed, halved crosswise and steamed until tender

¼ cup chopped fresh parsley

6 cherry tomatoes, quartered

Preheat oven to 350 degrees.

Pierce potatoes with a fork and place in shallow roasting pan. Toss with garlic, 1 tablespoon olive oil, rosemary, salt and pepper. Cover with foil and bake at 350 degrees for 60 minutes; stir every 15 minutes.

Fry bacon in large skillet until crisp. Drain well on paper towels; crumble. Set aside. Drain all but 2 tablespoons bacon drippings.

Whisk in ¼-cup olive oil, vinegar, chives, and mustard; heat thoroughly. Season with salt and pepper; keep warm.

When potatoes are cool enough to handle, quarter and place in medium bowl with green beans and parsley. Pour on warm dressing; toss gently to mix well. Stir in bacon and tomatoes. Serve warm or at room temperature. Serves 6.

Janet Hill

Sacramento, CA



Herbed Bacon, Red Pepper, and Goat Cheese Tart is a terrific way to sizzle up an appetizer. It was the first place winner in the "Makin' Bacon" recipe contest sponsored by the National Live Stock and Meat Board.

BACON MONTE CRISTO FRENCH TOAST

12 strips bacon

½ cup ricotta cheese

½ cup peeled, chopped Rome or Granny Smith apple

¼ teaspoon cinnamon

8 slices firm white bread

1 cup skim milk

3 eggs, beaten

Apple slices

Maple syrup

Cook bacon until crisp. Drain well on paper towels, crumble.

Combine bacon, ricotta, apple and cinnamon. Spread mixture on 4 bread slices; top with remaining bread slices.

In shallow dish, combine milk and eggs. Dip each side of each sandwich in milk mixture. Cook each sandwich in greased skillet over medium heat until golden (about 3 to 4 minutes per side). Garnish with apple slices and serve with maple syrup. Serves 4.

Priscilla Yee

Concord, CA

HERBED BACON RED PEPPER GOAT CHEESE TART

1 refrigerated unbaked folded pie crust

1 pound bacon, cut crosswise into 1-inch slices

1 medium onion, chopped

2 cloves garlic, peeled and crushed

1 cup whipping cream

3 eggs

4 ounces goat cheese

¼ cup minced fresh basil

¼ cup minced fresh parsley

Salt and pepper as desired

7-ounce jar roasted red peppers; drained and cut into ½-inch pieces

Preheat oven to bake pie crust according to package directions.

Arrange pie crust in 10-inch tart pan with a removable bottom; press against sides and trim excess dough. Place on a cookie sheet and bake according to package directions for unbaked pie crust. Set aside.

Reset oven to 375 degrees. Brown bacon until crisp. Drain well on paper towels; crumble.

Reserve 1 tablespoon bacon drip-

pings; saute onion and garlic in the drippings in a small skillet until tender, about 3 or 4 minutes.

Blend sauteed mixture with cream, eggs, and goat cheese until smooth. Add basil, parsley, reserved crumbled bacon, salt and pepper; blend just to mix well.

Pour half of bacon mixture into prepared tart crust. Top with red pepper pieces, then with remaining bacon mixture. Bake at 375 degrees for 30 to 35 minutes or until puffed and browned. Cool slightly (about 10 minutes) before slicing into 12 wedges for appetizers. Serves 6.

Janice Elder
Charlotte, NC

(Turn to Page B8)

"Whoever makes two ears of corn, or two blades of grass to grow where only one grew before, deserves better of mankind, and does more essential service to his country than the whole race of politicians put together."

Jonathan Swift

MEXICAN BREAKFAST B.L.T.

12 slices bacon

2 cups chopped cherry tomatoes

½ cup fresh cilantro leaves

¼ cup finely chopped onion

¼ teaspoon salt

4 English muffins, split and lightly toasted

¼ cup fat-free mayonnaise

1 cup shredded pepper jack cheese

Preheat broiler. Cook bacon, either in microwave or on stovetop method until crisp. Drain well on paper towels; cut each slice in half. Set aside.

In medium bowl, combine tomatoes, cilantro, onion, and salt. Spread muffins with mayonnaise; arrange on cookie sheet. Top with tomato mixture; reserve bacon and the cheese. Broil six inches from heat source just until cheese melts, about 2 minutes. Serves 4.

Jean Rocznik

Rochester, MN

Featured Recipe

Whether you are looking for a novel brunch or unique dinner menu, try turning to a popular breakfast staple — pancakes.

Ham 'n Apple Pancakes combine biscuit baking mix, milk, and eggs with smoked ham and cheddar cheese for a hearty meal. These tempting, hot-from-the-griddle pancakes are topped with a scrumptious apple pie filling. Complement your menu with a fruit salad.

HAM 'N APPLE PANCAKES

1 21-ounce can apple pie filling

2 cups biscuit baking mix

1 cup milk

2 eggs

¼ cup diced fully cooked smoked ham (about 4 ounces)

½ cup shredded Cheddar cheese

2 tablespoons sliced green onions (with tops), if desired

Heat pie filling until hot; keep warm. Beat baking mix, milk, and eggs in large bowl with wire whisk or hand beater until smooth. Fold in ham, cheese, and onions. For each pancake, pour scant ¼ cup batter onto hot griddle. (Grease griddle if necessary). Cook until pancakes are dry around edges. Turn; cook until golden brown. Serve with warm pie filling. Makes 15 pancakes.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

February

29- Potato Lover's Month

March

7- Lamb

14- Fondue Ideas