

# 60 Easy Delish Recipes With Bacon: The Ultimate Guide to Cooking With the King of Meats



Indulge in the savory delights of bacon with 60 Easy Delish Recipes With Bacon.



## Better With Bacon: 60 Easy & #Delish Recipes with Bacon (60 Super Recipes Book 52) by Rhonda Belle

★ ★ ★ ★ ☆ 4 out of 5

Language : English  
File size : 1956 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 68 pages  
Lending : Enabled



### The Ultimate Guide to Cooking With Bacon

Bacon, the king of meats, adds a crispy, savory touch to any dish. Whether you're a seasoned bacon lover or a novice cook, 60 Easy Delish Recipes With Bacon is your go-to guide for cooking with this culinary treasure.

With 60 mouthwatering recipes, this cookbook covers a wide range of dishes, from classic breakfasts to hearty main courses and indulgent desserts. Each recipe is cuidadosamente crafted to showcase the unique flavor of bacon, ensuring a memorable dining experience.

### 60 Easy Delish Recipes With Bacon

#### Bacon-Wrapped Dates

Sweet and savory, these bacon-wrapped dates are the perfect appetizer for any occasion.

- 12 pitted dates
- 12 slices bacon, cut in half

- 1/4 cup brown sugar
  - 1/4 teaspoon ground cinnamon
1. Preheat oven to 400°F (200°C).
  2. Wrap each date with a half slice of bacon and secure with a toothpick.
  3. In a small bowl, combine brown sugar and cinnamon.
  4. Roll the bacon-wrapped dates in the brown sugar mixture.
  5. Place the dates on a lined baking sheet and bake for 10-12 minutes, or until the bacon is crispy.
  6. Serve hot and enjoy!

### **Bacon-Cheeseburger Soup**

Warm up on a cold day with this hearty and flavorful bacon-cheeseburger soup.

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 pound ground beef
- 1/2 pound bacon, diced
- 4 cups beef broth
- 1 (15 ounce) can diced tomatoes
- 1 (15 ounce) can tomato sauce
- 1 (15 ounce) can kidney beans, drained and rinsed

- 1 (15 ounce) can corn, drained
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese

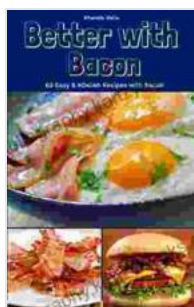
1. Heat olive oil in a large pot over medium heat.
2. Add onion and cook until softened.
3. Add garlic and cook for 1 minute more.
4. Brown the ground beef and bacon in the pot.
5. Add beef broth, diced tomatoes, tomato sauce, kidney beans, corn, chili powder, cumin, salt, and pepper to the pot.
6. Bring to a boil, then reduce heat and simmer for 30 minutes.
7. Stir in shredded cheddar cheese and serve hot.

### **Bacon-Wrapped Chicken Breasts**

These juicy bacon-wrapped chicken breasts are perfect for a special occasion or a weeknight meal.

- 1 pound boneless, skinless chicken breasts
- 12 slices bacon
- 1/4 cup brown sugar
- 1/4 teaspoon paprika

- 1/4 teaspoon garlic powder
  - 1/4 teaspoon black pepper
1. Preheat oven to 400°F (200°C).
  2. Season chicken breasts with salt and pepper.
  3. Wrap each chicken breast with two slices of bacon and secure with toothpicks.
  4. In a small bowl, combine brown sugar, paprika, garlic powder, and black pepper.
  5. Sprinkle the bacon-wrapped chicken breasts with the brown sugar mixture.
  6. Place the chicken breasts on a lined baking sheet



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