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BACON

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PENNY

RECIPES



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foreword by penny pincher

My name is Penny Pincher, and as you probably guessed, I love to save money! But I also love BACON! After all, who doesn't love the crunchy, smoky goodness packed in those porky strips?

I've put together a fantastic list of frugal recipes that will have you bringing home the bacon and eating it too! Bacon Mac N' Cheese, Bacon Spaghetti, Bacon Pizza, and so much more. Make these awesome bacon recipes for large groups (they are quite the crowd-pleasers) or pig out all by yourself. Either way, the flavor packs a punch while keeping your piggy bank intact!

BACON RECIPES

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Quick Spinach, Canadian Bacon and Cheese Quiche



Serves: 8 (1 pie)

INGREDIENTS

1 10-ounce can sliced mushrooms
1 cup chopped onion
1 10-ounce package frozen spinach
1/3 cup mayonnaise
1/3 cup milk
4 eggs
1 cup grated cheddar cheese
3 ounces (about 5 of the pre-cut slices) Canadian bacon
1 pie shell
1/4 cup Parmesan cheese

DIRECTIONS

Preheat oven to 375 degrees and thaw the spinach. Treat pie plate with non-stick spray (or butter). Cook mushrooms, onions and Canadian bacon until the onions are tender.

Thoroughly squeeze excess water out of spinach and add to pan. Mix mayo, milk, eggs and cheddar cheese in a large bowl. Cool hot mixture to room temperature and add to bowl with liquids.

Pour combined mixture into pie plate and top with Parmesan cheese. Bake for 45 minutes or until it has set and turned golden brown.

PENNY'S TIPS

You'll find good roll-out pizza crust in the grocery store's refrigerated pastry section.

You may also make your own or buy a frozen crust. Use a regular (not thin) crust.

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Bacon Egg Cups



12 Egg Cups

INGREDIENTS

12 cup muffin pan

12 slices bacon

8-10 eggs

½ cup shredded cheese (your choice)

¼ tsp black pepper

DIRECTIONS

Preheat oven to 350 degrees. Whip the eggs and pepper with a fork. Spray a muffin pan with nonstick spray. Wrap one piece of bacon to the sides of each muffin tin and place some shredded cheese in the bottom of each tin (green peppers and onions are also delicious).

Fill each bacon lined muffin cup ¾ of the way with egg mixture. Bake 30-35min, or until golden brown and does not jiggle. Scoop out with a knife or rubber spatula.



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Coal Miner's Spaghetti



Serves 4

INGREDIENTS

1 lb bacon
1 clove garlic
1 lb spaghetti
1 egg
¼ cup Romano cheese
¼ cup Parmesan cheese

DIRECTIONS

Cook spaghetti as directed. Drain and put back into saucepan. Fry bacon and garlic until brown and crispy. Reserve bacon grease. Crumble bacon and set aside.

Mix together egg and cheeses to make paste-like mixture.

Put saucepan with spaghetti on very low heat. Add 1-2 tablespoons reserved bacon grease and cheese mixture, stirring constantly to avoid sticking. Once egg is cooked turn off heat. Add crumbled bacon and stir to thoroughly mix. Enjoy.



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Crunchy Warm Bacon Slaw



Serves: 6

INGREDIENTS

6 slices bacon
1 tbsp olive oil
½ cup, sliced red onion
¼ cup cider vinegar
¼ cup water
2 tbsp brown sugar
½ tsp celery seeds
6 cups shredded cabbage

DIRECTIONS

Cook bacon in the olive oil in large skillet. Remove bacon and reserve drippings in pan. Dry and crumble bacon into dime-sized pieces.

Add the red onion, vinegar, brown sugar and celery seeds to the bacon drippings.

Combine bacon and cabbage into large bowl. Pour ingredients from the pan on top of cabbage and bacon, then toss. Serve while the dressing is warm.

PENNY'S TIPS

Make sure to stir the slaw well (the dressing tends to collect at the bottom of the bowl). The cabbage tastes best coated with dressing. Use hickory-smoked thick cut bacon if possible. To add color use 3 cups of purple cabbage and 3 cups of green cabbage.



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No Hassle Breakfast Sandwich



Serves: 1

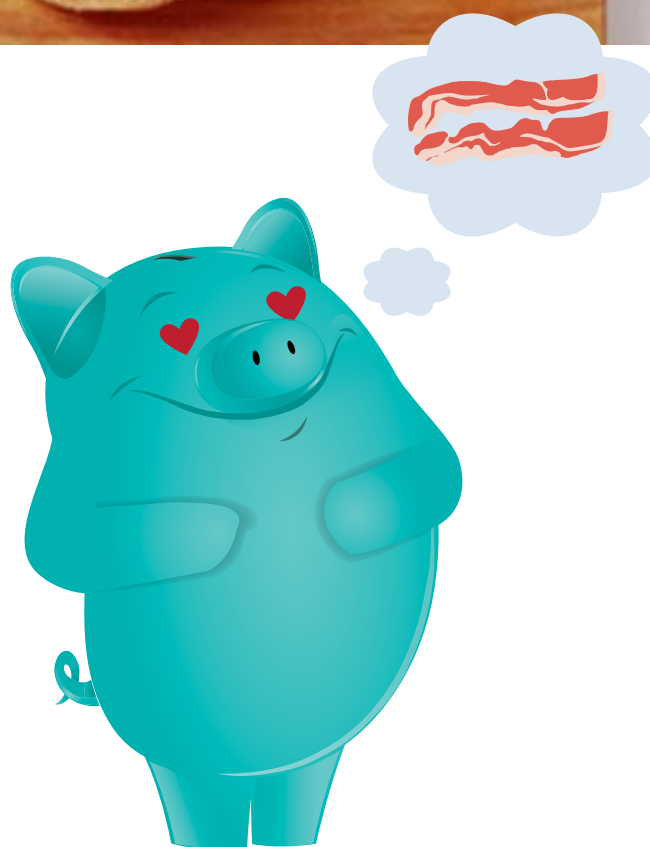
INGREDIENTS

- 1 English muffin (white or whole wheat)
- ½ tbsp butter
- 2 slices Canadian bacon
- 1 ½ slices Swiss cheese (or any type of cheese you prefer)
- 1 slice tomato
- Dash salt and pepper

DIRECTIONS

Toast the English muffin. Coat both interior sides of muffin with butter. Brown the Canadian bacon in a pan.

Put the warm Canadian bacon and tomato on one half and melt cheese on other half (use a microwave or a broiler to melt the cheese). Add salt and pepper to taste. Close the sandwich and enjoy.



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Cheesy Ranch Potatoes with Bacon



Serves: 8-10

INGREDIENTS

2 lbs potatoes (unpeeled, washed and cut into chunks)
½ cup bottled ranch dressing
½ cup shredded cheddar cheese
½ cup cooked and crumbled bacon (about 6 slices)
1 tbsp dried dill weed
3 green onions, washed and chopped
Garlic salt
Pepper
Non-stick cooking spray

DIRECTIONS

Preheat oven to 350 degrees. Add ranch, dill, cheese and bacon in a large mixing bowl. Add potatoes to bowl. Sprinkle on garlic salt and pepper to taste. Toss the mixture to cover potatoes. Spoon into a greased 9"x13" baking dish and cover with foil.

Bake for 30 minutes. Stir gently to prevent burning and ensure that all potatoes get a chance to brown. Bake for another 30 minutes and then remove the foil. Raise oven temperature to 400 degrees and bake an additional 15 minutes. Sprinkle last ¼ cup cheddar cheese on top and bake for 5 more minutes or until cheese on top has browned. Serve with green onions sprinkled on top.

PENNY'S TIPS

For more protein, add cooked chicken. Use thick, hickory-smoked bacon, if possible.

Keep a close eye on the pan while cooking last 20 minutes to make sure the top doesn't dry out too much or burn.



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Bacon and Bean Soup



Serves: 8-10

INGREDIENTS

1 lb dried navy beans
2 quarts chicken broth
2 tbsp minced fresh parsley
2 bay leaves
¼ tsp pepper
¼ tsp salt
1 medium onion, chopped
1 medium carrot, chopped
1 celery rib, chopped
6 strips bacon, cooked and crumbled

DIRECTIONS

Place beans in a stove-top pan; add water to cover beans by 2 inches. Let beans boil for 2 minutes. Remove from heat. Cover and let stand for 1 hour. Drain and rinse beans and discard the liquid.

Combine the broth, beans, parsley, bay leaves, salt and pepper. Bring to a boil. Reduce heat. Cover and simmer for 1 hour. Add the onion, carrot and celery. Cover and simmer for another 20-25 minutes or until vegetables and beans are tender. Stir in bacon. Remove bay leaves before serving.



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Killer Bacon Pizza



Serves 4-5

INGREDIENTS

- 1 10" x 12" pizza crust
- 1 lb bacon, cooked and cut into bite-sized pieces
- 1/3 cup pizza sauce
- 2 ½ cups shredded mozzarella cheese

DIRECTIONS

Preheat oven to 400 degrees. Spread crust on pizza pan. Spread sauce on crust. Prebake crust (if not Boboli) for 2 minutes.

Sprinkle crust with half of the cheese. Sprinkle bacon on top of cheese. Top with remaining cheese.

Bake for 12-14 minutes or until crust is done and cheese is slightly brown.

PENNY'S TIPS

You can find raw pizza crust in your grocer's refrigerated or frozen section. Look for dough with interesting flavors like garlic and herb. Or, you can use a Boboli crust. You can also add vegetables—mushrooms and/or onions and black olives, if you like.

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Bacon-Wrapped Asparagus



Serves: 2-3

INGREDIENTS

10 fresh asparagus spears, trimmed
1/8 tsp pepper
5 thick bacon strips, halved lengthwise
Non-stick cooking spray

DIRECTIONS

Place asparagus on wax paper. Coat with cooking spray. Sprinkle with pepper and turn to coat. Wrap a piece of bacon around each spear and secure ends with toothpicks.

Grill or broil, uncovered at medium heat for 4-6 minutes on each side, or until bacon is crisp.

PENNY'S TIPS

Make sure your grill or broiler is hot enough. If the temperature is too low, and it takes the bacon too long to brown, the asparagus can easily get overcooked.

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Rich Bacon Macaroni and Cheese



Serves: 8

INGREDIENTS

- 1 lb macaroni noodles
- 8 tbsp butter
- 2 cups cheddar cheese (medium or sharp, your choice)
- 7 slices thick bacon strips, cooked and crumbled
- 2 cups half-and-half
- 8 ounces Velveeta cheese, cubed
- 2 eggs lightly beaten
- ¼ tsp of seasoning salt
- ¼ tsp of garlic salt
- 1/8 tsp fresh ground pepper

DIRECTIONS

Preheat oven to 350 degrees. Cook macaroni as directed on noodle package. Drain and return to pot. As macaroni cooks, melt 7 tablespoons of butter in small sauce pan. Stir all but 1 tablespoon butter into the macaroni.

Add Velveeta, half-and-half, bacon, both salts, pepper, and 1 ½ cups shredded cheddar to the mix. Transfer to greased casserole dish and top with the remaining ½ cup cheddar. Top with last tablespoon of melted butter.

Bake for 30-35 minutes or until the edges are golden brown and bubbly.

PENNY'S TIPS

Don't crumble the bacon pieces too small. Nickel-sized pieces will add the most flavor per bite. Watch carefully so top doesn't get overdone. If the top browns before the cooking time is up, cover it with foil and continue baking. To save money, buy cheese in blocks and grate it yourself.



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Bacon & Cream Cheese Stuffed Mushroom Appetizers



Serves: 3-5

INGREDIENTS

8 ounces bacon (thick cut is best),
cooked crispy and crumbled (save drippings)
½ cup finely chopped onion
1 glove minced garlic
16 ounces button mushrooms
4 ounces cream cheese
¼ cup grated Parmesan cheese
Salt and pepper

DIRECTIONS

Preheat oven to 350 degrees. Remove mushroom stems totally from button caps. Chop stems into small pieces. Reserve 2 tablespoons of bacon grease, and pour rest from pan. Sauté onion in drippings for about 5 minutes, stirring regularly.

Add chopped mushroom stems and garlic and cook for 2-3 minutes. Reduce heat to low. Add cream cheese and Parmesan to the onion mixture and stir until cheeses are melted. Add crumbled bacon and salt and pepper (to taste).

Remove mixture from heat and stuff each mushroom cap generously with it. Bake for about 20 minutes or until mushrooms are soft and filling is hot.



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Bacon and Tomato Spaghetti



Serves 4

INGREDIENTS

8 ounces uncooked spaghetti
½ pound thick sliced bacon strips, cooked
2 cups cherry tomatoes, halved
3 cups fresh baby spinach
1/3 cup balsamic vinaigrette
½ tsp garlic salt
¼ tsp pepper
Grated Parmesan cheese

DIRECTIONS

Cook spaghetti according to package directions. Drain. Cook bacon in large skillet at medium heat until it's crispy. Place cooked strips on a paper towel to drain. Set aside 2 tablespoons of the drippings.

Sautee tomatoes in drippings until tender. Stir spaghetti into skillet. Add the spinach, bacon, vinaigrette, salt and pepper and heat through. Sprinkle with Parmesan.

PENNY'S TIPS

If you don't have any vinaigrette on hand, you can make your own by whisking together 3 tablespoons of balsamic vinegar and 2 teaspoons of Dijon mustard. Slowly whisk in the oil until dressing is smooth. Add salt and pepper as well as fresh basil (dried basil works in a crunch).

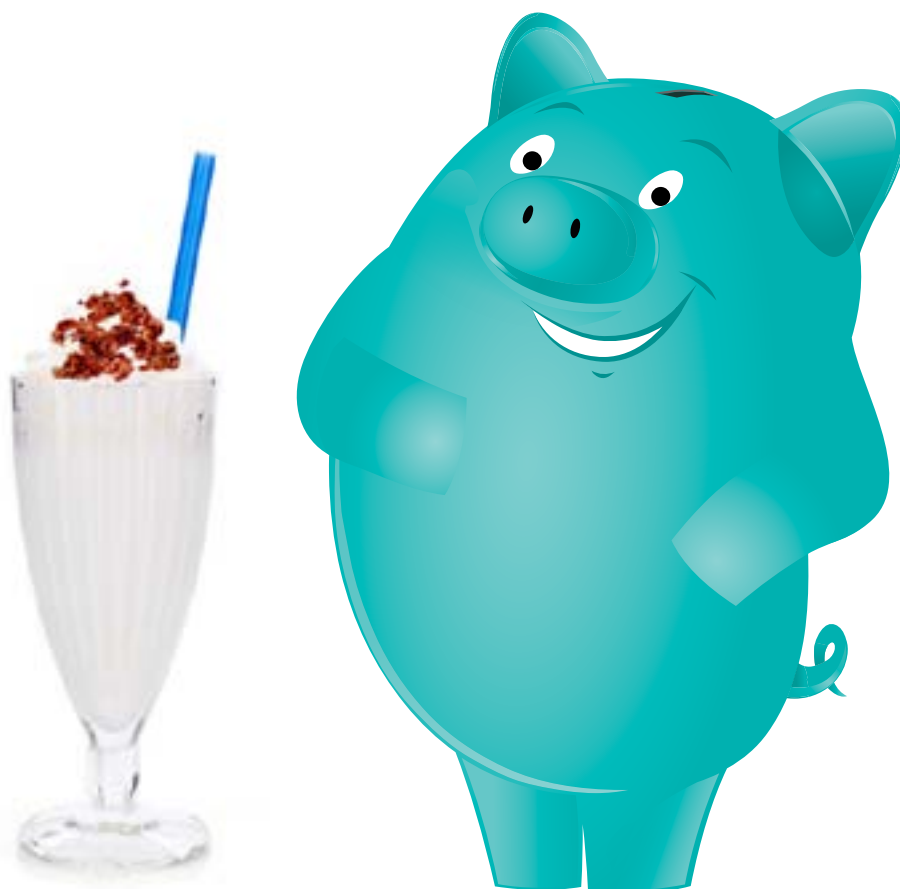


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The Bacon Shake!



Serves 4

INGREDIENTS

1 lb bacon

½ cup whole milk

2 ½ tbsp maple syrup

1 tsp salt

9 scoops vanilla ice cream

Whipped cream (as an optional topping)

DIRECTIONS

Fry or microwave the bacon. Collect all the fat in a bowl/cup and set it aside. You want the fat cooled a little- still in liquid form but not piping hot. Once you have collected the fat, you can do what you want with the bacon.

Put the milk, maple syrup, salt, and ice cream in the blender. Pour 4 Tablespoons of the bacon fat into the mix. Blend it. Pulse it on a lower setting. With the blender safely turned off, 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 mixture.

When it's done, pour it into glasses and top with whipped cream. You may also want to garnish the whipped cream by crumbling some of the leftover bacon pieces.

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Pancake & Bacon Cupcakes



Makes 12 Cupcakes

CUPCAKES

2 cups all-purpose flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
4 tbsp sugar
1 cup buttermilk
2 large eggs
4 tbsp melted butter
1 tsp vanilla extract

DIRECTIONS

Heat the oven to 375 degrees. Line a 12-cup muffin tin with the prepared cupcake papers. Combine dry ingredients in a bowl.

In a large bowl, mix buttermilk, eggs (one at a time) and melted butter until smooth. Mix in flavoring and syrup. Stir in dry ingredients until smooth. Spoon mix into filling cups.

Bake for 18 to 20 minutes, or until lightly browned. Cool in pan on a rack.

MAPLE ICING

1/2 cup butter (room temperature)
3 cups confectioners' sugar
1 tsp vanilla extract
1/4 cup maple syrup
1/2 tsp salt
4 Bacon strips each cut into thirds

DIRECTIONS

Mix butter and 1 cup of confectioners sugar in a bowl until smooth. Add the maple syrup and last 2 cups of confectioners sugar and vanilla extract.

Mix until fluffy. Spread icing onto cooled cupcakes. Use bacon as garnish on iced cupcake.

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Chocolate Covered Bacon



Makes 32

INGREDIENTS

- 16 slices applewood smoked bacon, thick cut, cooked crisp and cooled, cut in half
- 3 (4-ounce) bars semisweet chocolate chopped (recommended: Ghirardelli)
- 1 (4-ounce) bar white chocolate, chopped

DIRECTIONS

Melt both the semisweet chocolate and white chocolate in separate double boilers. Whisk until completely smooth. Remove from heat.

Dunk bacon into semisweet chocolate and make sure it is completely coated. Let excess drip off and lay on a parchment or waxed paper-lined quarter sheet tray. Repeat with all bacon slices. Drizzle white chocolate over chocolate-covered bacon. Put sheet tray in refrigerator to set, about 20 to 30 minutes. Remove from sheet tray to serving dish and serve.



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Charcoal-Grilled Pig Candy



Serves 6 as an appetizer

INGREDIENTS

½ cup dark brown sugar
1/8 tsp cayenne pepper
1 lb thick cut bacon
¼ cup maple syrup

DIRECTIONS

In a small bowl, mix together brown sugar and cayenne pepper.

Lay bacon strips on a wire rack set inside a foil-lined baking sheet. Sprinkle 2/3 of the brown sugar mixture on top of the bacon strips.

Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange the coals on one side of the charcoal grate.

Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Place entire baking sheet with bacon on grill rack, cover, and cook until sugar starts to caramelize and bacon begins to crisp around the edges, about 15 minutes.

Brush bacon slices with maple syrup, flip, and brush second side with syrup. Sprinkle on remaining brown sugar mixture, cover, and continue to cook until bacon fully crisps, about 10 to 15 minutes more. Remove from grill, let cool, then serve.

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Grown-Up Bacon Brownies



BROWNIES:

¼ lb bacon
5 ounces semisweet chocolate chips
¼ cup + 1 tbsp unsalted butter
¼ cup white sugar
½ cup brown sugar
2 tbsp bourbon
Dash of salt
2 eggs
¾ cup all-purpose flour
2 tbsp cocoa powder (unsweetened)

SAUCE:

1 cup brown sugar
¼ cup water
½ cup heavy cream
1 tbsp butter
¼ cup bourbon
½ tsp vanilla
Dash of salt

DIRECTIONS:

Preheat oven to 350 degrees. Layer the dish with parchment paper, allowing a little overhang so you can easily remove the brownies from the pan. Grease the parchment paper with nonstick cooking spray.

In a medium pan, cook bacon until crispy, about six minutes on medium-high heat. Save about 1½ to 2 tablespoons bacon fat. Crumble bacon into bite-sized bits.

In a saucepan, heat chocolate and butter over low heat until melted. Pour into another mixing bowl. Add bacon fat and bourbon and beat on low speed with brown sugar and white sugar until creamy. Add eggs and salt. Gradually add in all-purpose flour and cocoa powder until mixture is fully mixed.

Pour mixture into the parchment-lined pan. Sprinkle with bacon bits. Bake for about 40 minutes, or until the brownies are set around the edges.

While brownies bake, prepare caramel sauce by mixing sugar, water and butter in a saucepan over high heat. Bring to a boil and whisk until sugar has dissolved. Add vanilla and cream and remove from heat. Stir in bourbon. Bring mixture to a boil again over medium heat and stir. Remove from heat and pour into a sterile jar. Keep at room temperature.

Let brownies cool about 15 minutes. Cut into squares and drizzle with warm caramel sauce.

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Caramel Bacon Brownies



Makes 12 brownies

INGREDIENTS:

- 1 box brownie mix
(plus ingredients needed to make the brownies)
- 1 tsp caramel flavoring
- ½ cup caramel sauce
- 4 slices cooked crispy bacon

DIRECTIONS

In a frying pan cook bacon until crispy. Drain grease, and set bacon on a paper towel.

Heat oven to the temperature indicated on the brownie box. Prepare brownie batter per directions, but add 1 teaspoon of caramel flavoring to the ingredients. Pour batter into a greased 8x8 pan.

Add cooked bacon to caramel sauce and stir to incorporate. Pour caramel bacon over brownie batter and use a knife to swirl it into the mixture. Bake according to the box.



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Bacon-Caramel Corn



Makes 12 cups

INGREDIENTS

12 cups popped popcorn
8 slices crispy thick smoked bacon
1 package caramels
¼ cup milk
Nuts (optional)

DIRECTIONS

Heat oven to 250 degrees. Spread out popcorn onto a baking sheet and sprinkle with bacon and nuts. Microwave the caramels and milk in microwaveable bowl on high for 2 minutes, or until the caramels are melted. Don't forget to stir every minute!

Once the caramel sauce is done, drizzle over popcorn. Bake for 45 minutes, stirring every 15 minutes. Let cool, stirring occasionally. Break up into large pieces and enjoy!



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Bacon Rice Krispy Treats



INGREDIENTS

6 slices maple bacon
1 cup chopped milk chocolate
½ cup Rice Krispies cereal

DIRECTIONS

Cook Bacon, drain fat on paper towel (try to remove as much grease as possible), and mince into smaller pieces. In top pan of a double boiler over medium heat, melt chocolate. When the chocolate is 80% melted, remove from heat and keep stirring until completely melted and smooth.

Add bacon to melted chocolate. Delicately fold in Rice Krispy cereal. Pour into silicone molds or on a baking pan lined with parchment paper. Refrigerate for 2 hours or more. Remove chocolates from molds or pan and cut into desired pieces.



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Bacon Chocolate Chip Cookies



INGREDIENTS

1 cup all-purpose flour
½ tsp baking soda
½ tsp salt
½ cup butter, softened
6 tbsp granulated sugar
6 tbsp light brown sugar
1 egg
1 tsp vanilla extract
10 ounces Guittard Super Cookie Chips
or regular dark chocolate chips
4-6 strips smoked bacon, cooked,
cooled, and crumbled
Sea Salt

DIRECTIONS

Preheat oven to 375 degrees. In a separate bowl, combine flour, baking soda and salt. Set aside. In a stand mixer, paddle attached, cream butter and sugars. Then beat in the egg and vanilla until creamy. Add the flour mixture, blend well.

By hand, stir in the chocolate chips and bacon. Drop rounded cookie dough onto baking sheet. Sprinkle a tiny bit of sea salt on top of each cookie dough ball. Bake for 12 minutes or until lightly golden. Let cool and store in a container with lid.



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