

Heather's Heat & Flavor  
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Heather's Heat and Flavor Hudson, Ohio

### Colleen's Bacon Candy Corn

-10 oz. unsalted Peanuts  
-Equal amount by volume of Candy Corn  
-1 t vegetable oil  
-3 T **Bacon Salt**  
Combine candy corn & peanuts.  
Add vegetable oil & shake well.  
Add **Bacon Salt** & shake well.

\*We like to use Candy Corn with honey & chocolate.

### Bacon Crab Dip

12 oz. of cream cheese, softened  
1 small sweet onion, finely chopped  
1 cup of **BACONNAISE** or **BACONNAISE LITE**  
2 (6oz) cans lump crab meat, drained & flaked  
1/8 t **Garlic Powder**  
1/4 t **Bacon Salt**  
Freshly **Ground Black Pepper** to taste  
**Spanish Paprika**  
Fresh grated Romano cheese

Preheat oven to 350 degrees F. In a large bowl, gentle mix together softened cream cheese, chopped onion, **Baconnaise**, drained flaked crab, **Bacon Salt**, garlic powder, & freshly **ground black pepper**. Spread into a large, shallow baking dish. Sprinkle with Spanish paprika & grated Romano cheese. Bake for 30 minutes or until lightly brown. Serve hot or in a bread bowl.

### Sherry's Jalapeño Poppers

15 Fresh jalapeño peppers sliced lengthwise, seeded & veined  
15 slices of bacon cut in half  
1/5 jar **Texas Longhorn Jalapeño Dip Mix**  
1 8oz block of cream cheese  
Toothpicks

Mix together cream cheese and 1/5 jar **Texas Longhorn Jalapeño Dip Mix**. Put cheese mixture into the jalapeño pepper halves. Wrap each with bacon & secure with a toothpick. Bake at 425 degrees for about 30 minutes, until the bacon is nicely browned.

### Dave's Candied Bacon

1 cup light brown sugar  
1/2 pkg **Heather's Butt Rub**  
1 lb. bacon (roughly)

Combine sugar & **HBR**. Rub into bacon, grill or bake on broiler rack or aluminum foil at 250 until mixture caramelizes.

### Kristy's Kick Off Kielbasa

1 lb. pkg of Kielbasa  
1 cup packed dark brown sugar  
(Enough to cover the top of the pan)  
6 T of **Ring of Fire Habanero Hot Sauce (Original)**  
1 lb. pkg of bacon

Preheat oven at 350 degrees. Spray a 9x13 pan with olive oil or I can't Believe It's not Butter & spread **Ring of Fire Habanero Hot Sauce** evenly on the bottom of the pan. Cut kielbasa in half, in half again, in half a third time & then cut the pieces into thirds. You should end up with 30-40 pieces. Cut bacon into thirds. Wrap each piece of kielbasa with bacon & secure with toothpick. Place kielbasa/bacon wrap in pan & sprinkle the top with brown sugar. Bake uncovered for 45 minutes.

Serve to all your football buddies & they will become foodies a la The Cooking Channel!

### State Fair Pigs On A Stick

12 Thick-cut bacon strips  
6 oz. white candy wafers  
6 oz. dark chocolate candy wafers  
Toppings (such as chopped pecans, chopped almonds, coarse salt, coarse black pepper &/or red pepper flakes)

Preheat oven to 400 degrees. Thread bacon onto bamboo skewers. Line a rimmed baking sheet with parchment paper & set a wire rack on top; coat with cooking spray. Arrange bacon on rack with space between each & bake for 25 to 30 minutes or until crisp; cool.

In separate small bowls, melt white & chocolate candy wafers. Using the back of a spoon, coat each bacon strip with desired amount of melted wafers & toppings; set on waxed paper & let dry. (recipe taken from "**Beer & Bacon and other food men crave**" cook book.)

## Chipotle Garlic BLT Salad

*Makes 4 to 6 servings*

12 bacon strips, cooked & crumbled  
6 C. chopped romaine lettuce  
1 C. halved grape tomatoes  
1/3 C. thinly sliced radishes  
1/3 C. **Baconnaise**  
3 T. sour cream  
2 T. milk  
1 medium clove garlic, minced  
½ **medium chipotle chile pepper, canned in adobo sauce, minced**  
1 tsp. adobo sauce  
½ tsp. salt  
½ C. diced Monterey Jack cheese with jalapenos  
2 C. **J&D Bacon Croutons**

In large bowl, combine bacon, lettuce, tomatoes & radishes. In a small bowl, Combine **Baconnaise**, sour cream, milk, garlic, **chile pepper, adobo sauce** & salt; whisk together until well blended. Pour the dressing over the salad & toss well. Sprinkle cheese & **bacon croutons** on top & serve immediately.  
(adapted from “**the super bowl 50 Sensational Salads**” cook book)

## Bacon Scotcheros

*Makes 12 servings*

1 C light corn syrup  
1 C sugar  
1 C crunchy peanut butter  
1 tsp. **Nielsen-Massey Vanilla Extract**  
6 C Rice Krispies cereal  
1 C semi-sweet chocolate chips  
1 ½ C butterscotch chips  
7 strips of bacon, cooked crisp & crushed

Coat a 9” x 13” pan with cooking spray; set aside.

Place bacon on a foil-lined baking sheet. Bake at 400 degrees for 20-25 minutes until crisp. Crush when cooled; set aside.

In a large bowl, microwave syrup & sugar together until mixture boils. Stir in peanut butter & **vanilla** until blended. Add cereal, stirring until well coated. Spread evenly in prepared pan.

Melt together chocolate & butterscotch chips in double boiler; stir until smooth. Spread evenly over the top of the cereal mixture. Sprinkle crushed bacon on top. Chill until set. Set at room temperature 15-20 minutes before cutting.  
(adapted from “**No Oven Lovin’**” cook book)

## Six Layer Bacon Dip

2 8 oz. blocks of cream cheese, softened  
1 C. **Cajohns Bourbon Street Smoky, Spicy or Fiery BBQ Sauce**  
½ pound bacon, cooked & crumbled  
2 tomatoes, chopped  
1 bunch green onions, chopped  
3 C. shredded cheddar cheese

Spread softened cream cheese on the bottom of a glass baking dish. Cover with **Cajohns Bourbon Street BBQ sauce**. Layer the remaining ingredients in order. Bake at 350 degrees for 15 minutes. Serve with chips or crackers.

## Bloomin’ Bacon Bread

*Makes 8 servings*

8 bacon strips  
1 round loaf sourdough bread, unsliced  
2 ½ - 3 C shredded sharp Cheddar cheese  
6 T butter, melted  
1 heaping T **Adobo Seasoning**  
2 T chopped green onion  
Lemon Dill Aioli (1/4 cup **Earth & Vine Lemon Dill Mustard** & 2 Tbs mayo)

Heat oven to 350 degrees. Line a cookie sheet with foil (large enough to cover bread). Cook bacon until crisp; drain & let cool. Crumble bacon & discard the grease. Slice the bread lengthwise & widthwise (making cuts about 1” apart) without cutting through the bottom crust. Set bread on the foil. Sprinkle cheese & bacon between the cuts in bread. Stir together the butter, **Adobo Seasoning** & green onion; drizzle between cuts & over bread. Wrap the foil around bread & seal all edges. Bake 15 minutes. Open foil & bake bread 5-10 minutes more or until cheese melts. Serve immediately with a side of the Lemon Dill Aioli.  
(adapted from “**it’s Bacon me Crazy!**” cook book)