



What Doesn't Go with Bacon?

We've pushed the envelope on this favorite breakfast side and the results are yummier than you would ever imagine.

If you're a vegan or vegetarian you may want to jump ship now because what follows could be your worst nightmare. For everyone else, hop on for a sensational ride to bacon's lesser-known sweet side.

What's that, dessert you say? Bacon for dessert?! Heck Yeah. What many people don't know is that brown sugar, maple, chocolate, bourbon and rich cream are some of the tastiest compliments to bacon. And once you have enjoyed some of these unorthodox recipes, you'll have the perfect ammunition to blow your friends away at the next potluck.

In all truthfulness, you don't really need to be too adventurous to enjoy these recipes, just open minded, as some of them may seem rather unconventional, and others, well.... others are bordering on irreverent.

And of course, you have to like bacon.

For the nerdy types who require some science we have this: "A study, published in *Proceedings of the National Academy of Sciences*, found that a certain sugar receptor on the tongue, the SGLT1 receptor, will only "deliver sugar into cells when sodium is present, which could explain why sweetness is accentuated by salt."¹

Or, we can toss the science and just dive into our delicious and distinct discoveries...

“Bacon is proof that God loves us and wants us to be happy”

- Benjamin Franklin

BACON CORN PANCAKES

Starting off slowly with something familiar and relatively innocuous, we've modified bacon's most beloved companion, the pancake, into an almost 50/50 combination of a corn fritter and a traditional pancake. The result was the perfect blend of sweet and savory with a fun crunchy component. Not only is this the perfect breakfast-for-dinner option, but you can freeze these little gems between layers of waxed paper for a comforting quick snack on a rainy day.

MAPLE BACON CHOCOLATE CHIP ICE CREAM

Sweet, savory, salty, smoky, crunchy and creamy pretty much sum up the flavors and sensations delivered by this seriously amazing ice cream. While both simple and complex at the same time, this crowd pleaser could easily become your traditional offering at annual gatherings.

MAPLE BACON COOKIE DOUGH TRUFFLES

Look out fried Twinkies, there's a new kid in town. For those not afraid to tread into cookie dough territory, this is the bacon dessert for you, and not only that, it's easy to make. Almost as extreme as a fried Twinkie, this treat marries three of bacon's favorite flavors: maple, brown sugar and chocolate. Not to mention the presence of cookie dough which sends it over the top. We promise you have never had anything like this before.

BACON JAM

Don't have the time to make bacon? Bacon Jam is the answer. Take it with you and use it in place of bacon or spread it on anything that needs a hug or an extra dimension of flavor. This is a sweet, smoky, salty and deeply flavorful compote that makes you say “Wow, what is that flavor I'm getting a hint of?” For the most hardcore bacon lovers, we assure you this will wind up being in your purse, your backpack, your suitcase, and maybe even in your emergency kit.

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1. Justine Sterling, *Scientists Find Why Sweet and Salty Pair So Sweetly*
(<https://www.delish.com/food/news/a38571/the-science-behind-sweet-and-salty-pairings/>)