

# BACON WRAPPED

THE ULTIMATE RECIPE GUIDE



OVER 30 DELICIOUS &  
BEST SELLING RECIPES

# **Bacon Wrapped**

## **The Ultimate Recipe Guide**

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# 1) Bacon Wrapped Cheesed Patties

Prep Time: 15 minutes

Cook Time: 10 minutes

Ready In: 25 minutes

Servings: 6

## INGREDIENTS:

- 1/2 cup shredded Cheddar cheese
- 6 hamburger buns, split
- 1 tablespoon Worcestershire sauce
- 1 tablespoon grated Parmesan cheese
- 1 small onion, chopped
- 1/8 teaspoon pepper
- 1 pound ground beef



1 tablespoon ketchup  
1/2 teaspoon salt  
6 slices bacon  
1 egg

## DIRECTIONS:

1.  
Preheat a grill for high heat.
2.  
Combine the Cheddar cheese, Parmesan cheese, onion, egg, ketchup, Worcestershire sauce in a large bowl; season with salt and pepper.
3.  
Fold in the ground beef and mix together by hand. Shape into 6 patties, and wrap a slice of bacon around each one; secure with toothpicks.
4.  
Put patties on the grill; cook for 5 minute each side or until well done. Take the toothpicks off before serving on hamburger buns.

## 2) Bacon Wrapped Shrimp

Prep Time: 20 minutes

Cook Time: 15 minutes

Ready In: 50 minutes

Servings: 3

### INGREDIENTS:

8 slices bacon barbeque seasoning, to taste

16 large shrimp, peeled and deveined

### DIRECTIONS:

1.

Preheat oven to 450F.

2.

Wrap shrimp with half slice of bacon and secure with a toothpick. For large shrimp; the cooking time is the same with the bacon. For medium sized shrimp, precook the bacon to avoid overcooking of the shrimp.

3.

Arrange a jelly roll pan with extra heavy duty foil, and place baking rack in pan.

4.

Put the shrimp on the rack, and drizzle with the barbecue seasoning, flip and drizzle again the other side. Let the shrimp sit for 15 minute until bacon will turn from creamy white to a little opaque, and the seasonings will be absorbed.

5.

Cook the bacon for 10 to 15 minutes. The rack keeps the shrimp from sitting in the draining bacon fat.

# 3) Bacon Wrapped Cheesed Mushroom

Prep Time: 10 minutes

Cook Time: 20 minutes

Ready In: 30 minutes

Servings: 20

## INGREDIENTS:

2 (8 ounce) packages cream cheese, softened  
20 fresh mushrooms, stems removed  
1 pound sliced bacon, cut in half  
1/2 cup chopped green onions

## DIRECTIONS:

1.

Preheat oven to 350F. Prepare the baking sheet.

2.

Combine green onions and cream cheese in a medium bowl.

3.

Stuff mushroom caps with the cheese mixture, wrap each

mushroom with a half-slice of bacon then secure with toothpicks. Arrange each in the baking sheet.

4.

Bake the bacon wrapped cheesed mushroom for 20 minutes or until the bacon is cooked. Serve and enjoy!

# 4) Sweetened Bacon Wrapped Beef Cocktail Wieners

Prep Time: 45 minutes

Cook Time: 45 minutes

Ready In: 1 hour 30 minutes

Servings: 16

## INGREDIENTS:

- 1 (14 ounce) package beef cocktail wieners
- 1 pound sliced bacon, cut into thirds
- 3/4 cup brown sugar, or to taste

## DIRECTIONS:

1.

Preheat oven to 325F.

2.

Chill 2/3 of the bacon until needed. It is easier to wrap the wieners with cold bacon.

3.

Wrap each cocktail wiener with a piece of bacon and lock with a toothpick. Move them on a large baking sheet. Top it with brown

sugar.

4.

Move to the oven and bake for 40 minutes until the sugar is bubbly. Place the beef cocktail wieners in a slow cooker and keep on the low setting and serve!

## 5) **Bacon Wrapped Seasoned Pork Tenderloin**

Prep Time: 10 minutes

Cook Time: 40 minutes

Ready In: 30 minutes

Servings: 4

### **INGREDIENTS:**

1 tablespoon garlic powder  
1 teaspoon seasoned salt  
1 teaspoon dried oregano  
2 pounds pork tenderloin  
2 tablespoons olive oil  
1 teaspoon dried basil  
2 tablespoons butter  
8 slices bacon

### **DIRECTIONS:**

1.  
Preheat oven to 400F.
2.  
In a large oven-safe skillet, place the bacon, cook over medium-high



heat; turning occasionally, until lightly browned and still flexible, 6 to 7 minutes. Drain the bacon slices and remove any excess bacon grease from the skillet.

3.

Mix garlic powder, seasoning salt, basil, and oregano in a small bowl. Set aside.

3.

Wrap the pork tenderloin with the bacon strips securing with 1 or 2 toothpicks per strip of bacon.

4.

Cut the tenderloin between each bacon strip to create the medallions. Dip both sides of the medallions in seasoning mix.

5.

Melt butter and oil together in the same skillet over medium-high heat. Cook each medallion for 4 minutes on each side.

6.

Put skillet into the preheated oven and bake for 17 to 20 minutes until the pork is no longer pink. An instant-read thermometer inserted into the center should read 145F.



## 6) Baked Bacon Wrapped Pineapple Chunks

Prep Time: 20 minutes

Cook Time: 25 minutes

Ready In: 45 minutes

Servings: 24

### INGREDIENTS:

- 1 (20 ounce) can pineapple chunks in juice, drained
- 1/2 pound sliced bacon, cut into thirds
- 1/2 cup packed brown sugar
- 1/2 cup mayonnaise
- 1/4 cup chili sauce

### DIRECTIONS:

1.  
Preheat oven to 350F.
2.  
Wrap each chunk of pineapple with a piece of bacon, secure with toothpicks and put them in a shallow baking dish.

3.

In a small bowl, mix together the brown sugar, mayonnaise and chili sauce; drizzle on top of the bacon wrapped pineapple.

4.

Bake uncovered for 25 minutes or until bacon is crispy on the edges and the sauce is bubbly. Serve warm and enjoy!

# 7) Grilled Bacon Wrapped Potatoes

Prep Time: 10 minutes

Cook Time: 20 minutes

Ready In: 30 minutes

Servings: 15

## INGREDIENTS:

- 1 (1 ounce) package ranch dressing mix
- 5 slices bacon, cut into thirds
- 15 small new potatoes

## DIRECTIONS:

1.

Preheat an outdoor grill for low heat, and lightly grease the grate.

2.

Wrap each potato with a piece of bacon, secure with a toothpick then drizzle the potatoes with the powdered ranch dressing mix.

3.

Put the wrapped potatoes on the grill; flip the wrapped potatoes

several times to allow the bacon to cook on all sides for about 20-25 minutes or until bacon is nice and crispy.

# 8) Baked Bacon Wrapped Salmon Fillet

Prep Time: 5 minutes  
Cook Time: 25 minutes  
Ready In: 30 minutes  
Servings: 4

## INGREDIENTS:

4 (4 ounce) skin-on salmon fillets  
1/2 pound bacon, cut in half  
1 teaspoon dried dill weed  
1 teaspoon garlic powder  
salt and pepper to taste

## DIRECTIONS:

1.  
Preheat oven to 375F and grease a baking sheet with olive oil.
2.  
Arrange salmon fillets on the baking sheet; skin-side-down.  
Drizzle with garlic powder, dill and salt and pepper.

3.

Top fillets with bacon strips until completely covered. Do not overlap the bacon strips.

4.

Bake in the preheated oven until the salmon is no longer translucent in the center, 20 to 25 minutes.

5.

Turn the oven on to broil and cook for 1-2 minutes or until the bacon is nice and crispy.

## 9) Baked Bacon Wrapped Turkey

Prep Time: 15 minutes

Cook Time: 25 minutes

Ready In: 1 hour 35 minutes

Servings: 10

### INGREDIENTS:

1 (120 g) package Stove Top Lower Sodium Stuffing Mix for Chicken



1 cup Double Cheddar Shredded Cheese  
1 3/4 pounds lean ground turkey  
5 green onions, chopped  
2 tablespoons Dijon mustard  
6 slices bacon  
1 1/2 cups milk  
1 egg

## DIRECTIONS:

1.  
Preheat oven to 400F.
2.  
In a large bowl, mix milk with the stuffing mix and stir until just moistened. Fold in remaining ingredients except bacon.
3.  
Form into 10x6-inch loaf in 13x9-inch baking dish.
4.  
Arrange bacon slices in lengthwise fashion on top of loaf, overlapping slices as necessary to completely cover top.
5.  
Bake for 55 minutes to 1 hour or until ready. Let stand 10 minutes; remove from dish, slice, serve and enjoy!

# 10) Bacon Wrapped Ground Beef with Oregano

Prep Time: 30 minutes

Cook Time: 45 minutes

Ready In: 1 hour 15 minutes

Servings: 12

## INGREDIENTS:

- 1 pound sliced bacon, cut in half crosswise
- 1/2 cup grated Parmesan cheese
- 1 teaspoon ground black pepper
- 1/4 cup chopped fresh parsley
- 1 tablespoon minced garlic
- 1 tablespoon onion powder
- 1 teaspoon dried oregano
- 1/2 cup dry bread crumbs
- 3 pounds ground beef
- 1 teaspoon dried basil
- 1 teaspoon salt
- 3 eggs

## DIRECTIONS:

1.  
Preheat oven to 350F and prepare a rimmed baking sheet with parchment paper.
2.  
In a large bowl, combine ground beef, eggs, Parmesan cheese, parsley, bread crumbs, garlic, onion powder, salt, black pepper, oregano, and basil until thoroughly combined. Shape meat mixture into 2-inch meatballs.
3.  
Fully wrap the meatball with bacon; repeat, forming 12 meatballs. Arrange wrapped meatballs onto the prepared baking sheet with seam sides down.
4.  
Bake for 45 minutes or until meatballs are no longer pink inside and bacon is nice and crispy. An instant-read meat thermometer inserted into the center of a meatball should read at least 160F; drain excess oil.

## **11) Bacon Wrapped Scallops with Squeezed Lemon**

Prep Time: 15 minutes  
Cook Time: 10 minutes  
Ready In: 25 minutes  
Servings: 5

## INGREDIENTS:

1 teaspoon Cajun seasoning  
1 lemon, cut into wedges  
1 tablespoon olive oil  
10 slices bacon  
10 sea scallops

## DIRECTIONS:

1.

In a large skillet on a medium heat, arrange the bacon and cook until lightly browned but still pliable for about 5 minutes; flip occasionally and drain excess grease.

2.

Each sea scallop should be wrapped with bacon; secure with a toothpick. Add with Cajun seasoning to taste.

3.

Prepare the skillet, pour olive oil until heated then add in scallops until golden and bacon is nice and crispy for 3 to 4 minutes; flip occasionally. Squeeze lemon over scallops, serve and enjoy!

# 12) Bacon and Cayenne Wrapped Bratwurst

Prep Time: 10 minutes

Cook Time: 45 minutes

Ready In: 1 hour 55 minutes

Servings: 6

## INGREDIENTS:

1 teaspoon cayenne pepper  
6 slices bacon, cut in half  
3 (12 ounce) cans light beer  
5 tablespoons brown sugar  
4 bratwurst

## DIRECTIONS:

1.  
Preheat oven to 425F. Line a baking sheet with aluminum foil, and place a wire rack on top.
2.  
Cut bratwurst with a small fork several times, and place into a saucepan with the beer; bring to a boil over high heat. Minimize

heat to medium, let it simmer for 15 minutes then remove from the beer, and allow cooling to room temperature.

3.

Combine the brown sugar and cayenne pepper in a large bowl; set aside.

4.

Slice each bratwurst into three pieces, wrap each piece with half strip of bacon; secure with a toothpick.

5.

Fold in bratwurst with the cayenne mixture to coat, then place onto the prepared baking sheet.

4.

Bake until the bacon is brown and crisp, 25 to 35 minutes.

## **13) Sweetened Bacon Wrapped Green Beans**

Prep Time: 15 minutes

Cook Time: 20 minutes

Ready In: 35 minutes

Servings: 8

### **INGREDIENTS:**

2 tablespoons brown sugar

salt and pepper to taste  
1 (12 ounce) package bacon, strips cut in half  
1 (16 ounce) package frozen cut green beans

## **DIRECTIONS:**

1.

Preheat oven to 350F and sprinkle the casserole dish with oil.

2.

Wrap the green beans with half strip of bacon; place them in the greased casserole dish. Sprinkle with the brown sugar and salt and pepper.

3.

Bake for 20 minutes or until browned and heated through.

# 14) Bacon Wrapped Boneless Chicken

Prep Time: 30 minutes

Cook Time: 1 hour

Ready In: 1 hour 30 minutes

Servings: 6

## INGREDIENTS:

6 skinless, boneless chicken breast halves - pounded 1/4 inch thick  
2 (8 ounce) packages cream cheese, softened  
2 (16 ounce) packages sliced bacon  
2 bunches green onions, chopped  
salt and ground black pepper to taste

## DIRECTIONS:

1.  
Preheat oven to 400F.
2.  
Combine cream cheese and green onions in a bowl; add salt and black pepper to taste.



3.

Mix 1/4 cup of cream cheese mixture over each chicken breast. Wrap each chicken breast with 4 slices of bacon and transfer to the baking dish.

4.

Bake until bacon is browned and an instant-read meat thermometer inserted into the thickest part of a breast reads 160F for about 1 hour. Serve and enjoy!

## **15) Mushroom Tomato Bacon Wrapped**

Prep Time: 30 minutes

Cook Time: 30 minutes

Ready In: 1 hour

Servings: 10

**INGREDIENTS:**

1 (16 ounce) package tofu, drained and cubed  
1 medium red bell pepper, coarsely chopped  
1/4 cup chopped fresh Italian parsley  
1 yellow onion, roughly chopped  
3/4 cup crumbled cooked bacon  
6 large green onions, chopped  
1 tomato, coarsely chopped  
1 tablespoon fish sauce  
2 tablespoons red wine  
8 cloves garlic  
20 mushrooms  
1/4 teaspoon salt  
1 1/4 teaspoon dill weed  
1/2 teaspoon black pepper  
1/4 teaspoon curry powder  
1/2 teaspoon ground ginger  
1/4 teaspoon mustard powder  
1 (12 ounce) package egg roll wrappers  
canola oil for frying

## DIRECTIONS:

1.

Combine tofu, yellow onion, green onion, red pepper, garlic, mushrooms, tomato, and bacon in the bowl of a food processor.

2.

Add fish sauce, red wine, parsley, salt, pepper, curry powder, mustard powder, dill, and ginger to season; process until smooth.

3.

Prepare the egg roll wrapper and spoon 1 to 2 tablespoons of the tofu mixture in between the center and bottom corner of the wrapper. Crease the corner closest to you over the top of the filling; then fold in the left and right sides. Dampen the top corner with a little water, and roll up tightly.

4.

In a large pot, pour canola oil about a few inches high; heat to 350F. Fry the wraps a few at a time until the center has cooked and the outside is golden brown. Drain and serve hot.

# 16) Bacon Wrapped Seasoned Halibut

Prep Time: 30 minutes

Cook Time: 20 minutes

Ready In: 50 minutes

Servings: 18

## INGREDIENTS:

1 1/2 pounds halibut steaks, cubed  
18 slices bacon, cut in half  
ground black pepper to taste

## DIRECTIONS:

1.

Preheat oven's broiler.

2.

Fry bacon in a large skillet over medium heat until just brown and still soft. Set aside.

3.

Add pepper to the halibut then wrap one piece of bacon around each cube of fish; secure with a toothpick. Move wrapped halibut to the baking sheet.

4.

Broil for about 5 minutes, flip and cook until fish is cooked through and bacon is crisp. Serve and enjoy!

# 17) Bacon Wrapped Boneless Chicken with Basil Pesto

Prep Time: 15 minutes

Cook Time: 30 minutes

Ready In: 45 minutes

Servings: 6

## INGREDIENTS:

6 tablespoons prepared basil pesto  
6 skinless, boneless chicken breast halves - pounded flat  
salt and ground black pepper to taste  
1/2 cup vegetable oil  
6 slices bacon

## DIRECTIONS:

1.

Preheat oven to 400F.

2.

Season the chicken breast with salt and black pepper. Spread pesto sauce over the chicken breast, and wrap into a slice of bacon;

secure with toothpick.

3.

Place them on the 9x9-inch baking dish. Repeat with remaining chicken breasts. Drizzle the wrapped chicken with vegetable oil.

4.

Bake until the chicken is no longer pink inside and the bacon is crisp, about 30 minutes. An instant-read thermometer inserted into the center of a roll should read at least 160 degrees F.

# 18) Bacon Wrapped Mushroom and Asparagus

Prep Time: 25 minutes

Cook Time: 15 minutes

Ready In: 40 minutes

Servings: 6

## INGREDIENTS:

4 ounces shiitake mushrooms, stemmed and sliced 1/4-inch thick  
12 spears white asparagus  
4 ounces enoki mushrooms  
24 slices bacon

## DIRECTIONS:

1.

Preheat oven to 425F.

2.

Blanch the asparagus until it is barely cooked and still crisp, 2 to 4 minutes then plunge the asparagus into ice water to stop the cooking.



3.

When cool, trim the asparagus to 8-inch lengths. Wrap a bundle of 6 asparagus spears with six strips of bacon, side by side, secure with toothpick. The bacon should be wrapped around twice so that there are two layers.

3.

Cut the enoki mushrooms; separate into 12 pieces then stuff each enoki piece with four pieces of shiitake.

4

Wrap each bundle with a slice of bacon, wrapping around twice, and secure with a toothpick. Place the bundles on a wire rack placed over a baking sheet.

5.

Roast in preheated oven for 6 minutes, then flip the bundles over; cook for another 4 to 6 minutes, until the bacon is brown and crispy.

6.

Remove all 24 toothpicks, and slice the asparagus bundles between the bacon; drain. Serve and enjoy!

# 19) Bacon Wrapped Seasoned Meatloaf

Prep Time: 20 minutes

Cook Time: 55 minutes

Ready In: 1 hour 25 minutes

Servings: 24

## INGREDIENTS:

2 cloves garlic, finely chopped, or more to taste  
1 tablespoon Worcestershire sauce  
1 pound lean ground beef  
1/2 cup soft bread crumbs  
1/2 cup barbeque sauce  
1 onion, chopped  
5 slices bacon  
2 eggs, beaten  
1 teaspoon Dijon mustard  
1 teaspoon dried oregano  
3 tablespoons barbeque sauce  
1/2 teaspoon chili powder (optional)

## DIRECTIONS:

1.

Preheat oven to 375 F and drizzle the 9x11-inch baking dish with cooking oil.

2.

In a large skillet, put in the bacon and cook over medium-high heat until edges just start to curl for about 1 to 2 minutes; flipping once. Drain and reserve about 1 tablespoon bacon drippings in the skillet.

3.

Cook and stir onion and garlic in the bacon drippings for 6 to 7 minutes or until onion is softened. Remove from heat and cool.

4.

Combine the cooked onion and garlic, ground beef, 1/2 cup barbeque sauce, bread crumbs, eggs, Worcestershire sauce, Dijon mustard, oregano, and chili powder together with your hands in a large bowl.

5.

Shape beef mixture into a log-shaped meatloaf and place in the prepared baking dish.

6.

Wrap partially-cooked bacon slices around the meatloaf, inserting the ends of bacon underneath the loaf.

7.

Bake in the preheated oven for 35 minutes. Drizzle the bacon-

wrapped meatloaf with 3 tablespoons barbeque sauce then cook for about 10 minutes or until no longer pink in the center. An instant-read thermometer inserted into the center should read at least 160F. Let cool for a while then serve!

# 20) Sweetened Bacon Wrapped Hotdogs

Prep Time: 10 minutes

Cook Time: 6 minutes

Ready In: 16 minutes

Servings: 7

## INGREDIENTS:

- 1/2 cup packed brown sugar
- 10 hotdogs, cut into thirds
- 15 slices bacon, cut in half

## DIRECTIONS:

1.  
Wrap each hotdog with half slice of bacon; secure the bacon with toothpick.
2.  
Put the hotdogs into a slow cooker on low heat then add in brown sugar over hotdogs; cook for 5 to 6 hours or until bacon is cooked.



# 21) Grilled Bacon Wrapped Green Olives

Prep Time: 15 minutes

Cook Time: 25 minutes

Ready In: 40 minutes

Servings: 15

## INGREDIENTS:

10 slices bacon, cut into thirds

30 pitted green olives

## DIRECTION:

1.

Preheat a grill for medium heat. When hot, lightly oil the grate.

2.

Prepare green olives then wrap each with a piece of bacon; secure with toothpick.

3.

Grill the olives until the bacon is nice and crispy for about 10

minutes. Flip frequently and keep a spray bottle handy in case of flare-ups from the bacon grease; drain. Serve and enjoy!



## 22) Grilled Bacon Wrapped Shrimp

Prep Time: 20 minutes

Cook Time: 4 minutes

Ready In: 24 minutes

Servings: 2

### INGREDIENTS:

20 large shrimp, peeled and deveined  
10 slices bacon

### DIRECTIONS:

1.

Preheat grill to a medium heat and grease grate lightly with oil. Wrap each shrimp with bacon; secure with toothpicks.

2.

Place the wrapped shrimp into the grate and cook for 3 to 4 minutes or until bacon is cooked; flip once. Serve and enjoy!



# 23) Bacon Wrapped Cheese and Tater Tots

Prep Time: 40 minutes

Cook Time: 30 minutes

Ready In: 1 hour 10 minutes

Servings: 16

## INGREDIENTS:

2 pounds sliced bacon, cut in half  
1 (32 ounce) package tater tots  
6 slices American cheese

## DIRECTIONS:

1.

Preheat oven to 350F.

2.

In a large baking sheet, arrange the tater tots in a single layer; bake for about 10 minutes or half cooked. Remove from the oven and let cool.

3.

Place bacon slices in a skillet over medium heat. Fry bacon until cooked through but still flexible; drain.

4.

Slice cheese into small pieces; make about 16 pieces. Place a piece of cheese against the side of a tater tot. Wrap with a piece of the bacon and secure with a toothpick.

4.

Line them on the baking sheet and bake for about 30 minutes until the bacon is nice and crispy.

# 24) Bacon Wrapped Duck Breast with Salad Dressing

Prep Time: 15 minutes

Cook Time: 1 hour

Ready In: 1 hour 15 minutes

Servings: 6

## INGREDIENTS:

1 (16 ounce) bottle Italian-style salad dressing  
12 duck breast halves  
12 slices bacon  
1/4 cup salt  
8 cups water

## DIRECTIONS:

1.  
Preheat the oven to 350F. Combine together salt and pepper; set aside 2/3 of the mixture.
2.  
Pour the 1/3 salted water to the glass baking dish, put the duck breast and leave it overnight to remove the gamey; change or

replace the salted water twice with the once you set aside.

3.

The following day/morning, remove the duck breast from the salted water.

4.

Pour salad dressing over the duck breasts and marinate for at least 8 hours.

5.

Wrap each breast half in one strip of bacon; secure with toothpick. Place the breasts in a 9x13 inch baking dish.

6.

Bake for about 1 hour or until bacon is crisp and duck is cooked through.

## **25) Bacon Wrapped Stuffed Dates**

Prep Time: 15 minutes

Cook Time: 15 minutes

Ready In: 30 minutes

Servings: 20

**INGREDIENTS:**

- 1 (8 ounce) package pitted dates
- 10 ounces Cheddar cheese, cubed
- 1 pound sliced bacon, quartered

## DIRECTIONS:

1.

Preheat the broiler.

2.

Cut open dates, and stuff each with a cube of Cheddar cheese.

3.

Wrap each date with a quarter of a bacon slice; secure \with toothpicks.

3.

Line wrapped dates on a medium baking sheet, cook for 15 minutes or until bacon is nice and crispy; flip once. Serve and enjoy!

## **26) Bacon Wrapped Water Chestnuts in Chili Sauce**

Prep Time: 40 minutes

Cook Time: 15 minutes

Ready In: 1 hour 5 minutes

Servings: 16

### **INGREDIENTS:**

- 2 (8 ounce) cans water chestnuts
- 1/3 cup packed brown sugar
- 1/3 cup mayonnaise
- 1/3 cup chili sauce
- 1 pound bacon

### **DIRECTIONS:**

1.  
Preheat oven to 350F.



2.

Wrap water chestnut with half slice of bacon; secure with a wooden toothpick.

3.

Place in shallow baking dish and bake for 20 minutes.

4.

In a small mixing bowl, prepare the barbecue sauce by combining brown sugar, mayonnaise, and chili sauce.

6.

When the wrapped chestnuts are ready, drain and transfer them to a second shallow baking dish. Pour the sauce over the wraps.

5.

Bake the wrapped chestnuts for 10 to 15 minute/s more or until bacon is nice and crispy. Remove toothpicks and serve hot!

# 27) Bacon Wrapped Seasoned Elk Loin

Prep Time: 10 minutes

Cook Time: 15 minutes

Ready In: 25 minutes

Servings: 4

## INGREDIENTS:

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon black pepper

16 slices thick cut bacon

2 pounds elk loin (backstrap), cut into 2 ounce pieces

1 tablespoon liquid smoke flavoring

1 tablespoon Worcestershire sauce

## DIRECTIONS:

1.

Preheat an outdoor grill to a medium heat.

2.

Season elk loin (backstrap) pieces with liquid smoke and

Worcestershire sauce. Sprinkle with garlic powder, onion powder, and pepper.

3.

Wrap each piece of meat with a strip of bacon and move on a metal skewer.

4.

Cook the elk on the preheated grill for 15-20 minutes or until the bacon becomes slightly burnt and the meat has cooked to medium-rare. Serve and enjoy!

## **28) Bacon Wrapped Seasoned Pork Loin**

Prep Time: 20 minutes

Cook Time: 40 minutes

Ready In: 1 hour

Servings: 8

**INGREDIENTS:**

1 tablespoon chopped fresh rosemary  
1 (3 pound) boneless pork loin  
2 tablespoons balsamic vinegar  
2 tablespoons golden raisins  
2 tablespoons dry red wine  
1 sweet onion, minced  
salt and pepper to taste  
2 tablespoons honey  
8 slices bacon

## DIRECTIONS:

1.  
Preheat oven to 375F. Prepare a shallow roasting pan with aluminum foil.
2.  
Add salt and pepper to the pork loin to taste. Wrap the bacon slices around the pork loin and secure with toothpicks. Preheat a large skillet over medium-high heat then add the pork loin.
3.  
Cook until golden brown on all sides, about 10 minutes, then place onto roasting pan. Stir together honey, balsamic vinegar, red wine, onion, and rosemary in a small bowl; spread over pork loin.
4.  
Cook the pork loin in preheated oven for 15 minutes, then sprinkle

with raisins. Continue cooking until the pork loin is cooked through or about 15 minutes more. Remove from the oven, and allow cooling for 5 minutes. Remove toothpicks, slice and serve!

## **29) Grilled Bacon Wrapped Corncob**

Prep Time: 20 minutes

Cook Time: 1 hour 5 minutes

Ready In: 1 hour 25 minutes

Servings: 10

### **INGREDIENTS:**

10 ears corn, husked and cleaned  
1 (1 pound) package sliced bacon  
10 12x8-inch sheets aluminum foil  
Cajun seasoning to taste  
salt and black pepper to taste

### **DIRECTIONS:**

1.  
Preheat an outdoor grill on a high heat.
2.  
Season each ear of corn with Cajun seasoning, salt, and pepper.

Wrap each ear with 2 slices of bacon to completely cover.

3.

Wrap the ears in aluminum foil, twisting the ends tightly to secure.

4.

Place the wrapped corn on the preheated grill, and grill on high heat until the corn is hot for about 10 minutes per side; flipping once.

5.

Minimize heat to low, and grill the corn until the bacon is cooked and the corn is tender or for about 45 minutes. Serve and enjoy!

# 30) Bacon Wrapped Cheesed Jalapeno

Prep Time: 10 minutes

Cook Time: 10 minutes

Ready In: 20 minutes

Servings: 6

## INGREDIENTS:

- 1 (8 ounce) package cream cheese
- 6 fresh jalapeno peppers, halved lengthwise and seeded
- 12 slices bacon

## DIRECTIONS:

1.  
Preheat an outdoor grill on high heat.
2.  
Spread cream cheese to fill jalapeno halves. Wrap with bacon and secure with a toothpick.
3.  
Transfer them on the preheated grill, and cook until bacon is

crispy. Serve and enjoy!



# 31) Grilled Bacon Wrapped Venison

Prep Time: 15 minutes

Cook Time: 20 minutes

Ready In: 1 hour 35 minutes

Servings: 4

## INGREDIENTS:

1/2 pound venison tenderloin  
3 tablespoons zesty Italian dressing  
12 slices pickled jalapeno peppers  
1/2 teaspoon seasoning salt to taste  
1/4 cup cream cheese  
12 slices bacon

## DIRECTIONS:

1.  
Preheat a grill for medium heat. Slice the venison tenderloin into 12 strips lengthwise. Mix with Italian dressing, and allow marinating for 1 hour and chilling.

2.

To assemble the venison wraps, lay a strip of venison on top of a strip of bacon. Place a teaspoon of cream cheese at one end, and top with a slice of jalapeno. Roll up and secure with a toothpick. Season the wraps with desired amount of seasoning salt.

3.

Grill for 10 minutes, flip once, and continue cooking until the bacon is nice and crisp. Serve and enjoy!

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