

Holiday Bacon Appetizers

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Yield: 30 crackers

1 sleeve country club-style crackers

3/4 cup grated Parmesan cheese

1 pound bacon, thinly sliced

Preparation Time: 20 minutes

Bake Time: 2 hours

Preheat the oven to 250 degrees.

Lay the crackers face up on a large rack over a baking sheet (or broiler pan). Scoop about one teaspoon of the grated Parmesan onto each cracker.

Cut the package of bacon in half (or cut the pieces individually) and carefully, so the cheese does not fall off, wrap each cheese covered cracker with one half slice of bacon, completely covering the cracker. It should fit snugly around the cracker, but not be pulled too taut.

Place the bacon-wrapped crackers onto the rack.

Bake for about two hours.

Serve immediately or at room temperature.

Cook's Note

You can also use brown sugar or blue cheese instead of Parmesan cheese.

Per Serving (excluding unknown items): 2888 Calories; 241g Fat (76.5% calories from fat); 163g Protein; 4g Carbohydrate; 0g Dietary Fiber; 433mg Cholesterol; 8362mg Sodium. Exchanges: 22 Lean Meat; 33 1/2 Fat.