

# Bourbon-Smoked Bacon & Ginger Cinnamon Rolls

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## **Yield: 8 rolls**

*8 strips bacon*

*3/4 cup bourbon*

*1 tube (12.4 ounce) refrigerated  
cinnamon rolls with icing*

*1/2 cup chopped pecans*

*2 tablespoons maple syrup*

*1 teaspoon minced fresh gingerroot*

## **Preparation Time: 25 minutes**

### **Bake Time: 10 minutes**

Place the bacon in a shallow dish. Add the bourbon. Seal and refrigerate overnight.

Remove the bacon. Pat dry. Discard the remaining bourbon.

In a skillet, cook the bacon in batches over medium heat until nearly crisp but still pliable. Remove to paper towels to drain. Discard all but one teaspoon of the drippings.

Preheat the oven to 375 degrees.

Separate the dough into eight rolls, reserving the icing packet. Unroll the spiral rolls into long strips. Pat the dough to form 6x1-inch strips.

Place one bacon strip on each strip of dough, trimming the bacon as needed. Then reroll each strip forming a spiral. Pinch the ends to seal. Repeat with the remaining dough. Transfer to a parchment paper-lined baking sheet.

Bake until golden brown, 9 to 11 minutes.

Meanwhile, in a bowl, combine the pecans and syrup. In another bowl, stir together the ginger with the contents of the icing packet.

In the same skillet, heat the remaining bacon drippings over medium heat. Add the pecans. Cook, stirring frequently, until lightly toasted, 2 to 3 minutes.

Drizzle the icing over the warm cinnamon rolls. Top with the pecans.

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Per Serving (excluding unknown items): 1209 Calories; 65g Fat (71.8% calories from fat); 20g Protein; 38g Carbohydrate; 5g Dietary Fiber; 43mg Cholesterol; 814mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Fat; 2 Other Carbohydrates.