MAKE IT WITH BACON! BAKED BACON

INGREDIENTS:

8 SLICES OF BACON

PREPARATION:

- PRE-HEAT OVEN TO 400 DEGREES
- PLACE SLICES OF BACON ON FOIL LINED PAN.
- COOK FOR 12-15 MINUTES OR UNTIL BACON IS DONE TO YOUR LIKING.

BACON CHEDDAR DIP

INGREDIENTS:

4 GREEN ONIONS, SLIVERED 2 CUPS SHREDDED CHEESE

1 CUP SOUR CREAM

1 CUP OF MAYONNAISE

4 DASHES HOT SAUCE

1/2 TEASPOON MUSTARD POWDER

1/2 TEASPOON GARLIC POWDER

8 SLICES OF BACON COOKED CRISP AND CRUMBLED

4 TABLESPOONS CHOPPED PARSLEY

PREPARATION:

1.) COMBINE ALL INGREDIENTS IN A BOWL.
REFRIGERATE AT LEAST 1 HOUR BEFORE SERVING.

2.) SERVE WITH CRACKERS, VEGGIES OR SOUR DOUGH BREAD CHUNKS.



