

This Would Be Better If It Was Wrapped In Bacon: An Exploration of the Culinary Phenomenon

Bacon is one of the most beloved foods in the world, and for good reason. It's crispy, savory, and pairs well with a wide variety of dishes. But what if you could make your favorite foods even better by wrapping them in bacon?



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by Julie Collins

★★★★☆ 4.8 out of 5

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In this article, we'll explore the culinary phenomenon of wrapping things in bacon and provide you with some delicious recipes to try.

Why Wrap Things in Bacon?

There are many reasons why people love to wrap things in bacon. First, bacon adds a delicious flavor to any dish. The smoky, salty flavor of bacon pairs well with a variety of foods, from sweet to savory. Second, bacon adds a crispy texture to dishes. The crispy exterior of bacon provides a nice contrast to the soft interior of many foods. Third, bacon adds a visual

appeal to dishes. The bright red color of bacon makes any dish look more appetizing.

What Can You Wrap in Bacon?

You can wrap almost anything in bacon. Some of the most popular foods to wrap in bacon include:

- **Meat:** Bacon can be wrapped around any type of meat, from chicken to beef to pork. The bacon will help to keep the meat moist and flavorful.
- **Vegetables:** Bacon can also be wrapped around vegetables, such as asparagus, Brussels sprouts, and carrots. The bacon will add flavor and crispiness to the vegetables.
- **Fruit:** Bacon can even be wrapped around fruit, such as pineapple and dates. The bacon will add a sweet and savory flavor to the fruit.
- **Cheese:** Bacon can be wrapped around cheese, such as cheddar, mozzarella, and brie. The bacon will add a crispy exterior to the cheese and help to melt it.

How to Wrap Things in Bacon

Wrapping things in bacon is easy. Simply follow these steps:

1. Preheat your oven to 350 degrees Fahrenheit.
2. Line a baking sheet with parchment paper.
3. Place the food you want to wrap in bacon on the prepared baking sheet.
4. Wrap each piece of food with a slice of bacon.
5. Secure the bacon with toothpicks.
6. Bake the food for 20-25 minutes, or until the bacon is crispy and the food is cooked through.

Bacon-Wrapped Recipes

Now that you know how to wrap things in bacon, here are some delicious recipes to try:

Bacon-Wrapped Chicken

Ingredients:

- 1 pound boneless, skinless chicken breasts
- 12 slices bacon
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat oven to 350 degrees Fahrenheit. 2. Line a baking sheet with parchment paper. 3. Season chicken breasts with salt and pepper. 4. Wrap each chicken breast with two slices of bacon. 5. Secure the bacon with toothpicks. 6. Place the chicken breasts on the prepared baking sheet. 7. Bake for 20-25 minutes, or until the bacon is crispy and the chicken is cooked through.

Bacon-Wrapped Asparagus

Ingredients:

- 1 pound asparagus
- 12 slices bacon
- 1/4 teaspoon salt

- 1/4 teaspoon black pepper

Instructions:

1. Preheat oven to 350 degrees Fahrenheit. 2. Line a baking sheet with parchment paper. 3. Trim the woody ends off the asparagus. 4. Wrap each asparagus spear with a slice of bacon. 5. Secure the bacon with toothpicks. 6. Place the asparagus spears on the prepared baking sheet. 7. Bake for 15-20 minutes, or until the bacon is crispy and the asparagus is tender.

Bacon-Wrapped Dates

Ingredients:

- 12 dates
- 12 slices bacon
- 1/2 cup chopped nuts
- 1/4 cup chopped dried fruit

Instructions:

1. Preheat oven to 350 degrees Fahrenheit. 2. Line a baking sheet with parchment paper. 3. Pit the dates. 4. Stuff the dates with the chopped nuts and dried fruit. 5. Wrap each date with a slice of bacon. 6. Secure the bacon with toothpicks. 7. Place the dates on the prepared baking sheet. 8. Bake for 15-20 minutes, or until the bacon is crispy and the dates are soft.

These are just a few of the many delicious recipes you can make with bacon. So next time you're looking for a way to add flavor, crispiness, and

visual appeal to your favorite dishes, don't forget to wrap them in bacon.



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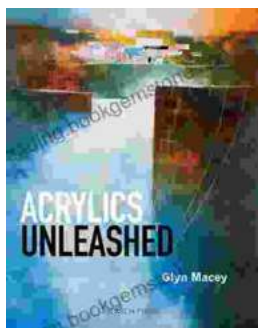
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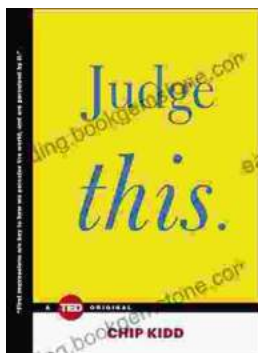
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