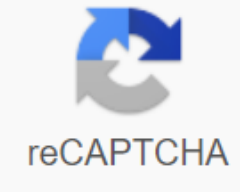




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Bacon weave video

Weaving strips of bacon together is the best way to get more bacon flavor from each bite of your BLT or burger. If you've never woven bacon (or a basket) before, this video will show you how to do it. First, you put a row of thick cut bacon strips in the same direction. Fold each other strip and place a horizontal strip of bacon. Flatten the strips you fold. Then fold the opposite strips and place another strip of bacon horizontally. Well, just watch the video. This isn't a new or novel way to bake a rectanged of bacon, but the video does a good job of introducing how it's done, along with essential tips like making sure you keep the strips of bacon close together for tight weaving. Bake for about 15 minutes at 400F and enjoy. Quick & Simple Bacon Weaving | YouTube Maybe you never thought of going into weaving- until now! This bacon weaving is the same one used in many bacon-wrapped recipes on our website. It can be used for stuffed sausage rolls, meatloaf, even to pack a whole loin or turkey! The official term for this technique is barding, which means blanketing or draping a fatty or cured meat into other proteins such as pork tenderloin or fish filets. The extra layer keeps the interior particularly wet. Bard your turkey - a hot bird under a blanket will stay irresistible wet! Watch the video, then scroll down to find our professional tips for Bacon Weave! Create your bacon woven on wax paper. This way rolling / moving it will become a lot easier! You will need a minimum of 14 strips of bacon (about 1 pound, unless it is thickly sliced). Be creative! After trying the recipes found on our website, do not hesitate to use weaving on anything. After all, we are talking about the magical taste of bacon! Bacon Explosion Smoked Fatty Recipe Keep your lips up because this bacon bacon explosion smoked fat recipe will have you drooling all over yourself and maybe even on those around you. Bacon wrapped pork tenderloin (Jamaica Jerk dense) Have you ever wondered, what could be able to make a perfectly cooked pork tenderloin even better? Bacon, of course! In bacon wrapped pork tenderloin we will learn how to make this dish is beyond delicious. How to bacon beef If you think everyone loves bacon now, just wait until you learn how to make bacon beef and blow their minds after watching this video! 300 Recipes That Will Make You a Baking God – eBook I Have Enough Meat for Everyone Coffee Mug Just Another Beer Drinker With A Meat Problem – Hoodie Skip main contentHome Recipes Meal Types BreakfastShutterstock / CBCYou may think that weaving bacon just to pack meatloaf or roasted venison, but they can be used for more than that. Weaving strips of bacon together creates a net that keeps the pieces flat as they That means they won't cook up unevenly and every bite of your burger, BLT, or breakfast sandwich will be crisped up to perfection. If you want to go one step further, you can even use that woven bacon as a tortilla replacement, making the meatiest gluten-free tacos on the planet. Basically, it's like a tasty meat blanket for pork lovers. But don't take our word for it – whip up one of the showtoppers with our easy, step-by-step instructions. How to make a WeaveYield Bacon: a 12-inch woven bacon (or, much smaller weave)You'll need: Step 1: Lay baseStart by placing 8 pieces of flat bacon on a piece of folth. Try not to overlap the pieces but place them side by side so that there are no gaps. The width of the bacon columns must be the same size as the length of a slice of bacon (do not be too hassy at this point - you can always cut the weave later). Check out Kitchen Tip: Using 8 pieces of bacon will make a huge, 12-inch weaving – perfect for wrapping a roast or topped with a delicious tomato pie. If you want to make weaving smaller, go for it! You will definitely need to trim the edges, but you can create a size of 3×3, 6×6 or any other size that suits your needs. Step 2: Fold Down Every Other PieceFold down to each other piece of bacon (starting with the second piece) by about two inches. Place a strip of bacon on the base to create the top row, lining the top edge with the tops of the strips that have not yet been opened. Once the top row is laid out, open the flipped strips back to their original setting. Congratulations, you just woven your first strip of bacon! Step 3: Continue weaving Call from the bottom up, fold each other piece of bacon (starting with the first strip, the strips are not folded at the last step). Place the second order of bacon into place and unfold the flipped strips. Do you see weaving begin to take shape? Continue folding from the bottom with alternating bacon columns: fold them up, place new orders and open up the strips. Once you have placed the last order, cutting off the head (if desired) for weaving is completely square. Or, put a bowl on the weave and cut it into a neat circle. Step 4: Cook and enjoy! You have a few choices when it comes to cooking your bacon weaving. To use it as a wrap for meatloaf or roasting, just wrap the woven around your roast. You can make sure to finish by piercing them with a toothpick or wrapping the whole roast with Butcher's twine. To use weaving as a sandwich topper, make sure you master the art of bacon barbecue and place it on a baking sheet topped with a safe oven rack. Bake the woven in the oven 425 degrees until it is crispy, about 10-15 minutes. To make weave-sized sandwiches, you can make weave smaller or cut the woven into bun-sized pieces after it cooks. Using weaving as a tortilla requires an extra step. Before baking it as described above, drag the weave on a pieces of aluminum foil. This forces it to bake into a shell shape. We definitely recommend making a smaller weave for tacos (using a model × 3). If making weaving doesn't meet your bacon fix, never be scared. Browse our collection of 60 recipes that everyone who loves bacon must have. The taste of HomeBacon is not just for breakfast or slipping in a BLT. Turn this salty treat into a jam and spread it on everything from crackers to burgers! Not sure which bacon brand to buy? Check out our editor brands and the taste of the recommended test kitchen. HomeChicken's taste of bites wrapped in bacon gets a kick from montreal spices and sweetness from barbecue sauce. We like the blend of texture. —Kathryn Dampier, Quail Valley, CaliforniaTaste of HomeTake your grilled cheese sandwich arrives in a place like never before with crispy bacon and delicious tomatoes and five kinds of cheese! —Josh Rink, Taste of Home Food StylistTaste of Homelt's hard to resist a roll of crescent, bacon and cream cheese in one bite! Kids, friends, everyone will towel those cream cheese pinwheels down. Now I bake a double batch whenever we have a get-together. -Krista Munson, Sharpsburg, KentuckyTaste's HomeIf you are one of those folks who thinks bacon is a food group, you will love this weeknight friendly twist with a sweet and spicy kick from jalapeno jelly. Crisp puff pastries and chicken strip shop make goof-proof preparation work! — Simple & Delicious Test KitchenTaste of HomeThis family recipe dates back to the 1930's, when my grandmother started making these hearty breakfast rolls. -Janet Abate, North Brunswick, New Jersey Taste of HomeThe stuff from the deli is just not our thing, but for us it's not a summer cookout without potato salad! I toyed with many recipes until I developed this. Now if I even mention baking or baking, this side dish is my family's top ask. —Paul Cogswell, League City, TexasTaste of HomeOur family loves Sunday brunch. Every season I try to bring a little different flavor to the table. This French toast reminds us of autumn! Whole milk or 2% works best. I use almond milk regularly because I can't have milk. —Margaret Brott, Colorado Springs, ColoradoTaste of HomeI absolutely loves bacon! I also love recipes that blend sweet and salty flavors, so I put chopped bacon in traditional waffles for a good finger licking combination. -Danielle Williams, Newport, Rhode Island Taste of HomeMove over, spinach-artichoke dip! Bacon adds a layer of smokiness to the recipe this wonderful. You may want to double the recipe because you probably won't have any leftovers. —Heidi Jobe, Carrollton, GeorgiaTaste of HomeWhenever I give a plate of cute little appetises, people come rushing. Good thing there are a lot of peppers in each bag. —Tara Cruz, Kersey, ColoradoTaste of HomeMy This broccoli approach is to cook it slowly the spices so that the garlic blends with the bacon. A few simple ingredients make ordinary broccoli irresistible. —Erin Chilcoat, Central Islip, New YorkTaste of HomeI'm Find recipes quickly and easily impressive enough to serve the company. These bacon-wrapped pork chops certainly fit the bill. -Keith Miller, Fort Gratiot, MichiganTaste's HomeBete because it's quick to fix and such a big hit with family and friends, bacon and eggs this dish is a favorite of mys to make brunches. Served with fruit salad, hot muffins and croissants, this bacon and egg stew is great for church brunch. This deeply tasty recipe Deanna Durward-Orr, Windsor, OntarioTaste of HomeThis is a surefire way to get my husband to enjoy Brussels sprouts. Between the roasting taste of vegetables and smoke, crispy bacon, it will transform even the pickiest eaters. —Lisa Speer, Palm Beach, FloridaTaste of HomeAll my dish uses ingredients that usually sit in the fire department's panter. I just need to adjust the amount depending on how many people we are tasked with that day. This is always common. —Nick Kaczor, New Hudson, MichiganTaste of HomeI stir this easy tortellini and finds out if we all like it, others can too. Broccoli and bacon add color and crispy to this creamy stew. —Amy Lents, Grand Forks, North DakotaTaste of HomeI was raised on a farm, so a warm soup with warm ingredients, like cornstarch with bacon, is always a treat after a cold day outside. My hearty chowder raised the family. —Katie Lillo, Big Lake, MinnesotaTaste of HomeHere's all the savory deliciousness of Mom's meat loaf in a single-serving size! —Taste of Home Test KitchenTaste of Homelt's a hit at state fairs everywhere, but you can make this salty-sweet concoction at home. Some say bacon is as perfect as it is, but chocolate makes everything better! -Taste of Home Test KitchenTaste of HomeA zesty pizza which is particularly nice with spring asparagus but lovely all year round when we add mozzarella and bacon. - Dahlia Abrams, Detroit, MichiganTaste of HomeIn while these delicious bite-sized dishes are ready in minutes, they will disappear at a glance. And don't relegate kindness to the nooks and crannies of breakfast - I've never had anyone reject these things regardless of the time of day. -Chelsea Turner, Lake Elsinore, CAATaste's HomeTried and baked beans really go from normal to extraordinary when you mix bean varieties and add zing of horse wealth. —Sherri Melotik, Oak Creek, WisconsinTaste of HomeHere is one of the many reasons we love the tomato season. Chopped salad is simple and a great way to eat fresh. —Donna Marie Ryan, Topsfield, MassachusettsTaste of HomeI had this dish at a bride brun d'or many years ago. It's so delicious that I created my own version, and this is the Now I make it all the time. Enjoy! —Melissa Millwood, Lyman, South CarolinaTaste of HomePeaches and bacon? Oh, yes. I made this family favorite for a big summer party. It's easy to prepare separate, separate parts. Toss it all together just before chow time. —Megan Ritofski, Frankfort, IllinoisTaste of HomeMy son joked about adding bacon to cupcakes. The next morning I made a glass of bacon. The look on his face is priceless. - Karen Burkett, Reseda, CaliforniaTaste of HomeHere is a great way to use up a leftover potato and bacon. This delicious omelette, this visa will quickly become a favorite! —Taste of Home Test KitchenTaste of HomeTho likes to combine some of my favorite dishes into a whole new creation. This is a meatball and a bacon cheeseburger literally rolled into one. This thriving dish will please meat lovers in your gang. -Cyndy Gerken, Naples, FloridaTaste of HomeThis cheesy potato stew is always popular. It's a nice change from mashed potatoes and with a breadcrumb and topping bacon crumbs, it looks as good as it tastes. —Helen Haro, Yucaipa, CaliforniaThere is a permanent joke among friends that when I am asked to bring a dish to a party, it always contains bacon. My partner loved bacon wrap days and my grandmother got me hooked on on-on-nut bread, so I made a sweet and salty combination of recipes. -Terrie Gammon, Eden Prairie, MinnesotaTaste of HomeT I love cooking for my parents, and my bacon-wrapped scallop recipe is one of their favorites. If you prefer, replace preserved pears with preserves or jams of a different flavor. —Ethan Hall, King, North CarolinaTaste of HomeThis is my version of the last roast potato. Rich Brie, crispy bacon and cremini mushrooms turn humble roast potatoes into something really special. —Jan Valdez,

Chicago, IllinoisTaste of HomeIn the baking season, these sandwiches often appear on my menu. Cheese and bacon are stuffed inside soft burgers, then toned with caramelized onions. —Mary Bilyeu, Ann Arbor, MichiganTaste of Home Everyone likes to eat these truffles the next day when I make them, after the full taste of bacon passes by. —Sylvia Shankle, Munhall, PennsylvaniaTaste of HomeAs is a teacher, you attend many meetings and also have special celebrations with the rest of the staff. Other teachers enjoyed this treatment and often asked me to take it to our functions. - Jackie Milliken, Pittsboro, North CarolinaTaste's Southern HomeIn, everyone loves three things: bacon, cheese and grits! After playing around with this recipe, I brought it to my first family party as a newlywed, and it was a big hit. This recipe has become a family tradition that I am sure will be passed down to generations. —Melissa Rogers, Tuscaloosa, AlabamaTaste HomeChopped bratwurst and maple bacon are a great way to start a pizza. I jazz up this treatment more with preserved apricots and honey mustard. The sized snack slices win over even the toughest critics. —Colleen Vrooman, Waukesha, WisconsinTaste of HomeSweet meets salty in this exciting change at typical breakfast It's great for parties and potlucks because you can make it the night before. —Katie Osborn, Toledo, OhioTaste of HomeBold, salty flavors from bacon, Stilton cheese and fresh garlic take mashed potatoes to the next level. This side dish is so rich and satisfying, it can be eaten as a dish! —Jamie Brown-Miller, Napa, CaliforniaTaste of HomeCrispy, sweet bacon lights up anytime. When my girls saw this, they called it a special breakfast. The big taste punches can only surprise you. —Catherine Goza, Charlotte, North CarolinaTaste's HomeTortilla fries and a side salad turn this stew into a fun meal with little effort. —Denise Waller, Omaha, NebraskaTaste of HomeThis recipe started as an experiment in making bacon toffee, but by the time I was done I had this sweet and savory butterscotch pie. —Juliann Stoddart, Chicago, IllinoisTaste of HomeI stuffed figs with cream cheese and wrapped them in bacon and spices for an addictive flavor combo that's sweet, salty and tasty. You can also use dates. —Shelly Bevington, Hermiston, OregonTaste of HomeA Mississippi home cooking gave me her recipe for grits stew. It's grilled like a traditional orzo. I decorated it with parsley, shredded bacon and cheese. —Theresa Liguori, Elkridge, MarylandTaste of HomeThoy say summer meals must be complicated? We love this delicious, simple and delicious salad on warm summer nights. Add a glass of cold lemonade or iced tea and dinner couldn't be easier. —Samantha Vicars, Kenosha, WisconsinTaste of HomeThis spread is a great choice for any occasion because it's loaded with flavor and comes together in a snap. Start with a teaspoon or two of horse cabbage and add more to suit your preferences. Terri Peterson, Spring Valley, IllinoisTaste of HomeAt a resort buffet, I tried a breakfast pizza and wanted to adapt it for my family. It's a great alternative to typical egg grilling. —Noelle Myers, Grand Forks, North DakotaTaste of Home Everyone has loved my aunt's crispy bacon since I was a child. Now I have shared the super simple recipe with my own children. We still enjoy a great panful every Christmas morning—and on many other days throughout the year! HomeHearken's Brenda Severson, Norman, OklahomaTaste returns to the days of the King of Rock and Roll with this creamy concoction combining peanut butter, bananas and bacon. —Steven Schend, Grand Rapids, Michigan Originally Published: April 28, 2018 Taste of Home is an American #1 magazine. Magazine.

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