

Spinach Bacon Bundle wins recipe contest

AP — Following are winning recipes from the National Live Stock and Meat Board's "Makin' Bacon" contest.

All recipes were judged on the basis of taste, ease of preparation, appearance and originality. Each first-place winner received a \$2,500 cash prize.

SPINACH BACON BUNDLE

(Main Dish-First Place recipe by Karen Durrett, Portland, Ore.)

1 pound sliced bacon, cut into 1-inch pieces
One 10-ounce package frozen, chopped spinach, defrosted and well drained
One 6-ounce jar marinated artichoke hearts, drained and chopped
6 ounces provolone cheese, cut into 1/4-inch pieces
One 2 1/2-ounce can sliced black olives, drained
1 egg, beaten
2 cloves garlic, minced
1/4 teaspoon dried basil leaves

1/4 teaspoon instant minced onion
1/4 teaspoon ground red pepper (optional)
One 10-ounce package refrigerated pizza crust
1 egg white, beaten
1 teaspoon sesame seeds

Cook bacon in large frying pan over medium heat until crisp; drain on paper towel. Combine bacon, spinach, artichokes, cheese, olives, egg, garlic, basil, minced onion and red pepper; reserve.

Preheat oven to 350 degrees. Place pizza crust on lightly greased baking sheet; press out dough starting at center to form 14-by-10-inch rectangle. Spread bacon mixture to within 1 inch of edges. Starting from long side, roll up jellyroll fashion, sealing ends and seam.

Place seam side down; brush with egg white and sprinkle with sesame seeds. Bake in a 350-degree oven for 25 minutes or until golden brown. Let stand 5 minutes; cut into slices with serrated knife. Makes 6 servings.

ONE POTATO, TWO POTATO BACON SALAD

WITH LEMON-MAYONNAISE DRESSING

(Salad-First Place winner recipe by Sandra Rygle of Carmichaels, Pa.)

1 1/4 pounds sliced bacon, cut into 1-inch pieces
1 1/4 pounds boiling potatoes, peeled and cut into 1-inch pieces
1 1/4 pounds sweet potatoes, peeled and cut into 1-inch pieces
1 egg
2 tablespoons fresh lemon juice
1 teaspoon Dijon-style mustard
1/4 teaspoon grated lemon rind
1/4 teaspoon white pepper
1/2 cup olive oil
2 teaspoons white vinegar
1 teaspoon honey
1 cup thinly sliced celery

Cook bacon in large frying pan over medium heat until crisp; drain on paper towels. Reserve 2 tablespoons bacon drippings. Finely

crumble enough bacon to measure 1/4 cup; reserve.

Place boiling potatoes in large saucepan; cover with water. Bring to a boil; add sweet potatoes and cook 10-12 minutes or until potatoes are tender. Drain well.

Meanwhile place egg, lemon juice, mustard, lemon rind, salt and pepper in food processor or blender container; cover and blend until thoroughly combined. Remove cover and with motor running, add reserved bacon drippings and oil in slow, steady stream. Blend until thoroughly combined.

Remove dressing to small bowl; stir in vinegar, honey and reserved 1/4 cup bacon. Place potatoes, celery, bacon pieces and dressing in large bowl, tossing lightly to coat. Serve warm. Makes 8 servings.

HOG WILD PARTY MIX

(Appetizer-First Place recipe by Joaquin Winch, South Euclid, Ohio.)

1 pound sliced bacon, cut into 1-inch

pieces
3 quarts freshly popped popcorn, unsalted
One 6-ounce can chow mein noodles
1 cup unsalted cashews or walnuts
1/4 cup butter or margarine, melted
1 1/4 to 1 1/2 teaspoon seasoned salt
1 1/4 cup grated Parmesan cheese

Preheat oven to 350 degrees. Cook bacon in large frying pan over medium heat until crisp; drain on paper towels.

Combine popcorn, noodles and cashews. Combine butter and seasoned salt; drizzle over popcorn mixture, tossing lightly to coat. Stir in bacon. Spoon popcorn mixture into two 13-by-9-by-2-inch baking pans. Bake in a 350-degree oven 5-8 minutes or until heated through. Sprinkle with cheese; tossing lightly. Makes about 4 1/2 quarts.

BACK TO BASIC BACON SALAD

(Childre-Microwave-First Place recipe by Susan Dutko of Suffolk, Va.)

1 pound sliced bacon

1/4 cup chopped pecans
1/4 cup mayonnaise
1 tablespoon milk
1/4 teaspoon curry powder
1 cup chopped red apple or 1 orange, peeled and cut into 1/4-inch pieces
1/4 cup sliced celery
1 medium cantaloupe

Place bacon in microwave-safe baking dish between layers of paper towels; microwave on high (100 percent power) 9-11 minutes or until crisp. Drain on paper towels, coarsely crumble bacon.

Place pecans in microwave-safe container; microwave on high for 2 1/2 minutes, stirring twice; reserve.

Combine mayonnaise, milk and curry powder. Combine bacon, apple, celery and mayonnaise mixture, tossing lightly to coat. Cut ends off cantaloupe and cut crosswise into 6 slices. Cut off rind and remove seeds. Place a cantaloupe slice on each of 6 individual plates; spoon an equal amount of bacon mixture into center. Sprinkle with pecans. Makes 6 servings.

Super sandwich feeds a big group

AP — Bake up a super idea: a super-size sandwich that's bread and filling in one. It makes enough for a picnic or supper for the whole gang. The yeast bread dough requires no kneading, no rising.

If you're eating close to home, serve the bread still warm. For longer jaunts, cool and chill it after baking. Then cut into 1-inch slices to serve.

PICNIC BASKET BREAD
1 package active dry yeast
1 cup warm water (105 to 115 degrees)
2 1/4 cups all-purpose flour
1 tablespoon sugar
1 teaspoon salt
2 cups finely chopped cooked chicken

If you're eating close to home, serve the bread still warm. For longer jaunts, cool and chill it after baking.

1 1/4 cups shredded cheddar, Swiss or provolone cheese (6 ounces)
One 10-ounce package frozen chopped spinach, thawed and well-drained
1/4 cup grated Parmesan cheese
1/4 cup finely chopped onion
1/4 teaspoon salt
1 beaten egg white

1 tablespoon water
2 teaspoons sesame seed

In a mixer bowl dissolve yeast in 1 cup warm water. Add 1 cup of the flour, the sugar and 1 teaspoon salt. Beat on low speed for 30 seconds, scraping bowl constantly. Beat on high 3 minutes. Stir in as much remaining flour as you can. Turn out onto lightly floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3-5 minutes). Cover and set aside.

For filling, combine chicken; cheddar, Swiss or provolone cheese; spinach; Parmesan cheese; onion; and 1/4 teaspoon salt. On lightly floured surface, roll dough into a 18-by-10-inch rectangle. Spread filling lengthwise

down center third of dough. Bring long edges together over filling; seal. Seal ends. Place seam side down, on lightly greased baking sheet. Brush with mixture of egg white and 1 tablespoon water. Sprinkle with sesame seed. Bake in 375-degree oven for 40 minutes or until loaf sounds hollow when tapped. If necessary, cover with foil last 10 minutes to prevent overbrowning. Serve warm or chilled. Makes 8 main-dish servings.

Nutrition information per serving: 331 cal, 23 g pro., 24 g carb., 11 g fat, 56 mg chol, 580 mg sodium. U.S. RDA: 50 percent vit. A, 22 percent thiamine, 26 percent riboflavin, 29 percent niacin, 26 percent calcium, 20 percent iron.

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