

Bacon Explosion

When we decided to tailgate at every stadium in the country we figured we would need a recipe that we could fix to share with fans in the parking lot. It turned out we were too busy taking pictures to fix anything before the game. However after every game so far we have made Bacon Explosion and loved it. If you like bacon, fat and cholesterol this is the dish for you.



We found the recipe in the New York Times (I believe it originated in Kansas City), but have modified it somewhat for our small kitchen and large love of bacon. We also choose a mild rub, barbecue sauce and sausage because we want the bacon flavor to come through.

Recipe contains 5000 calories and 500 grams of fat Most people I know and respect would not eat this.



Preheat oven 225 degrees

Ingredients

2 pounds thick-cut sliced bacon

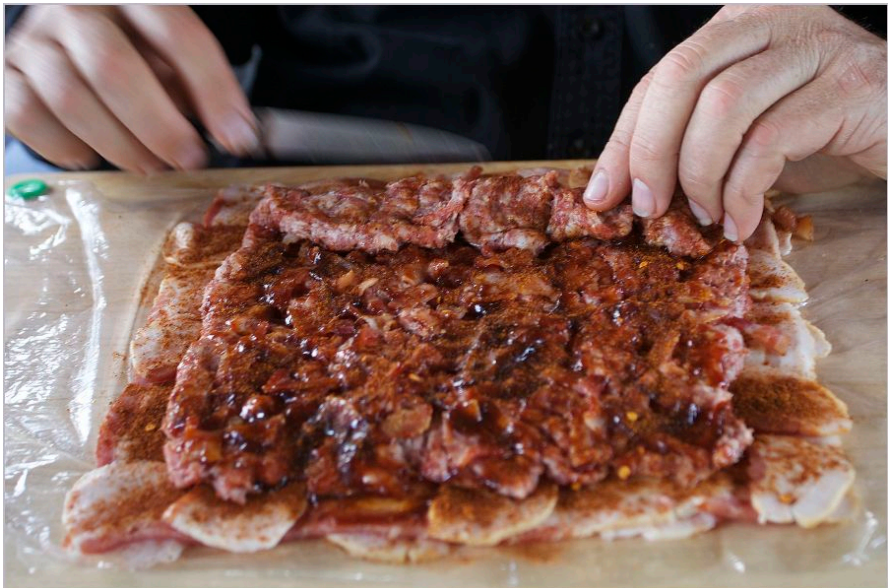
2 lbs of a mild sausage like Jimmy Dean

3 tablespoons mild barbecue rub

3/4 cup barbecue sauce.

Directions

Using 12 slices of bacon, place 6 bacon slices side by side on a large sheet of aluminum foil, parallel to one another with their sides touching. Weave the remaining six slices back and



forth to form a mat.

Cook 4 or 5 slices of bacon in a frying pan and until crisp. As it cooks, sprinkle bacon weave with 1 tablespoon barbecue rub. Evenly spread sausage on top of bacon lattice, pressing to outer edges.

Crumble fried bacon into bite-size pieces. Sprinkle on top of sausage. Drizzle with 1/2 cup barbecue sauce and sprinkle with another tablespoon barbecue rub.



Separate front edge of sausage layer from bacon weave and begin rolling sausage away from you. Bacon weave should stay where it was, flat. Press sausage roll to remove any air pockets and pinch together seams and ends.

Place roll on a baking sheet in oven. Brush on more barbecue sauce and cook about 1 hour for each inch of thickness. We cut it into thick slices and serve it on a soft burger roll.

Eat. Enjoy. And don't think about the little piggy.



