

TNT Diner

Good eats and drinks around town

Bacon!

Posted by **Sue Kidd** @ 07:15:00 am

Reporter Bill Hutchens and I have been on a recon mission for bacon. Sweet, sweet bacon.

It started with a conversation in our pod a few months ago about bacon and its universal appeal. Salty, smoky, chewy, what's not to love (besides the whole artery clogging thing, of course)? Our premise: we love bacon so much, it could be dessert, right? Right? Or at least that's our operating premise for a story for the Wednesday food section. I have to say I've been talking up the story and I've been pretty surprised to meet so many people who have scoffed at our lust for bacon dessert. To us? It makes perfect sense. What's there not to love? Bacon? Dessert? Come on.

We thought maybe we ought to consult some pros, make sure we weren't far off base. We enlisted restaurant owners William and Shannon Mueller of **Babblin' Babs Bistro in Proctor**, to talk recipes. William concocted bacon zen right off the top of his head. Take a look:

Elvis cookie: Peanut butter cookie with chunks of dried banana chips and pepper praline bacon bits.

Pepper praline bacon bits: Cooked, chopped bacon tossed in sugar, cayenne, worcestershire sauce and butter. Good sprinkled on, well, anything really.

Maple praline ice cream: Eggs, custard, vanilla and maple syrup with some of the pepper praline bacon bits.

Chocolate covered bacon: Dipped in melted chocolate and coated with coconut and nuts. A fun twist on an Almond Joy.

There were others, but we'll save them for the article.

A question: Which local restaurant desserts should have an added twist of bacon? Or, even better, is anyone serving bacon desserts here?

Here, a few pictures of the bacon-y creations courtesy of William at Babblin Babs. Watch for the bacon dessert story in September.

BEFORE (choco covered bacon):




AFTER:



Categories: Cool Things, Bacon! • 5 comments

COMMENTS:


Comment by **mares_nest** @ 09:34 - Thursday, August 7th, 2008 
Oh, Lordy, I am so there!

In the case of the bacon dipped in chocolate, I'd stop there. Wonderful, thick-sliced, pepper-encrusted bacon dipped in dark, dark chocolate. What could be better? (Insert Homer Simpson's drooling noises here)


Or how about -- beef jerky dipped in dark chocolate? OK, nobody steal my idea, it's mine, I tell you, mine! I'll make millions!

For years, the joke in our family has been, "Do you want dessert?" My answer: "Does it have sausage or bacon? No? Then no thanks."


I've been reading, over the last couple of years, of restaurants adding more savory items such as bacon and sausage to dessert. Yay!

Comment by **Sugah** @ 09:44 - Thursday, August 7th, 2008 


Love the bacon fest! Although, I'm a big fan of turkey bacon. I know it's really faux, and not in the same league as the porky slices, but so much better for you! I would love to see more restaurants add it to their menu, and used in a recipe or two.

Comment by **wendyfaker** @ 14:03 - Thursday, August 7th, 2008 

I had the privilege of experiencing a few tiny bites of these fabulous bacon desserts and oh, flavorgasm! For those who might be scared of bacon as a dessert, don't be. Try it and let your taste buds be tantalized by these unique creations. Let me recommend the ice cream... as I sampled the homemade, rich real cream, the whole world got quiet to listen to the symphony in my mouth. The salt and smoke of the bacon pair perfectly with the rich cream of the ice cream. YUM! Babblin' Babs is where it's at for a unique dining experience. Who else dares to create bacon dessert?

Comment by **Crys** @ 09:58 - Friday, August 8th, 2008 

Bacon, dessert, same sentence. Be still my heart! This is definitely taking fans of maple and brown sugar glazed bacon to the next level.

Comment by **bushisapig** @ 18:15 - Monday, August 11th, 2008 

Don't leave Bacon Salt out of your menu. I love Bacon

Salt, and it is a staple of my diet. How about Doyle's Bacon Special? Yahoo!

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