

## FAVORITE RECIPE:

### Bacon crisps fattening, but they're so darn good

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**AVON LAKE** — When Sandy Moore, secretary for the Isabella Guild of the Knights of St. John, was asked to bring in a favorite dish for a weekly culinary get-together of guild members and their husbands, she turned to her favorite TV chef.

“I actually got it off of Paula Deen from her ‘Home Cooking’ show on the Food Network,” Moore said.

Appropriately, that particular episode was titled, “Neighborhood Cocktail Party.”

“It was the most fattening recipe I could think of. And incredibly easy to make,” Moore said.

“We were told to pick something we like to make and that people like to eat,” said Moore, a retired elementary school teacher for 31 years with the Sheffield-Sheffield Lake school system.

“It has a kind of salty, crispy taste. And most people who try them say they had no idea there was cheese in there,” said Moore.

Earlier this year, Moore joined fellow Isabella Guild members at the home of Mary Bliss, in Avon, to make potato, blueberry and cabbage pierogies in memory of their good friend, the late Vlasta Sedivec, whom they had known for years through the Isabella Guild.

By the end of the day, the ladies had used 20 pounds of flour and 2 pounds of potatoes.

By comparison, Moore’s recipe below requires just a pound of bacon, some crackers and a little cheese.

#### BACON CRISPS

Servings: approximately 32

1/2 cup freshly-grated Parmesan or Mozzarella cheese

1 sleeve buttery, rectangular crackers, such as Keebler Club Crackers Multi-Grain

1 pound sliced bacon cut in half (thin or regular sliced)

Pre-heat oven to 250 degrees. Place 1 teaspoon of the cheese on each cracker and wrap tightly with a strip of bacon.

Place the wrapped crackers on a broiler rack on a baking sheet and put the baking sheets on the oven rack.

Bake for 2 hours or until the bacon is done. Do not turn. Drain on paper towels. Serve hot or at room temperature. Alternatively, bake at 350 degrees for 40 minutes in a hurry.



These salty, savory treats made by Sandy Moore, called Bacon Crisps, make for great party appetizers or a home-alone, mouth-watering snack while watching TV.

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Sandy Moore, of Avon Lake, holds up a batch of freshly made bacon crisps, an easy and tasty dish to make.

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