

Apps:

(BB'S) Bacon Breadsticks

Don't feel slighted that after you put them down to serve at a tailgate, as they will be gone faster than it took you to prepare them.



INGREDIENTS

For Breadsticks

- 1 box breadsticks (regular/garlic/sesame seed) – soft bread sticks also work.
- 1 lb. bacon
- 1-cup brown sugar

For Dip

- 1 cup shredded cheddar
- 4 oz. cream cheese, softened
- 1 cup crumbled bacon (about 4 slices)
- 2 scallions, thinly sliced (1 cup)
- 2 Tbsp Marsala (the real deal, or cooking wine) (optional)
- Dash your favorite hot sauce

DIRECTIONS

Preheat the grill (or oven) to 325-350 degrees. Light one side, as you will be grilling off-heat. Place a cookie cooling rack on top of a cookie tray to catch any drips.

Pour the brown sugar into a small bowl.

Wrap each breadstick with a strip of bacon in spiral fashion, creating a pattern like a barber pole.

Note: Breadsticks sometimes come out of the box broken. So, in that case just use half a strip of bacon to wrap around half a breadstick. Place each wrapped breadstick on the cooling rack.

Sprinkle breadsticks with brown sugar.



Gameday Recipes

Slide the cookie tray – cooling rack combo onto the grill (over top of your oven) and bake for 30 minutes, sprinkling with brown sugar every 10 minutes, turn the breadsticks 180- degrees, or until sugar is browned and bacon is crisp.

For Sauce:

Stack as you like. Cook the bacon and dry on paper towels. To make the dip, combine the shredded cheddar and cream cheese, and microwave on high for 30 seconds. Stir, and then heat for another 30 seconds or until bubbly. Stir in the bacon, scallions, Marsala wine, and hot sauce, and serve.

Tip: if you nestle the uncooked sticks together they are less likely to come unwrapped.

Beer Tip: Great serves with a good hoppy beer. Suggestions: Victory Brewing's Hop Devil, Terrapin Hopsecutioner, or the readily available Pilsner Urquell