

EVERYTHING IS BETTER WITH BACON!



APRIL 7TH - MAY 4TH



\$6.99 lb.
Bacon Wrapped Top
Sirloin Steak
 Boneless



THE MOST
 FLAVORFUL
 PATTY YOU
 CAN GRILL!

\$6 **Johnsonville Cheddar**
Bacon Griller
 24 oz.



THE PERFECT
 FLAVOR PAIRING
 while supplies last

\$4.49
Johnsonville Cheddar
& Bacon Sausage
 19 oz.



\$3.99 lb.
Bacon Wrapped
Chicken Breast Fillet
 Boneless, Skinless



MADE FROM
 ALL NATURAL,
 ANTIBIOTIC-FREE
 CHICKEN BREAST
 WRAPPED WITH
 THICK CUT
 BACON AND
 STUFFED WITH
 ALL-NATURAL
 VEGGIES AND
 CHEESES

\$5
Real Good Foods Bacon Wrapped
Chicken Breasts
 All Varieties, 12 oz.



\$9
Texas Quail
Bacon Wrapped
 8.33 oz.
 TEXAS QUAIL BREAST WRAPPED IN
 APPLEWOOD SMOKED BACON



THIS SMOKED
 CHICKEN SAUSAGE
 HAS BITS OF REAL
 PINEAPPLE AND
 NATURALLY SMOKED
 BACON ALONG WITH
 A TOUCH OF
 BROWN SUGAR AND
 A SPECIAL
 SEASONING BLEND.

\$5
Aidells Fully Cooked Pineapple
Bacon Chicken Sausage
 12 oz.

\$6.99 lb.
Ribeye Bacon Burger

THE PERFECT BLEND OF 70% RIBEYE AND 30% BACON MAKES FOR AN EXCEPTIONAL BURGER.



\$3.99 lb.
Bacon Wrapped Chicken Breast

EVERYTHING IS BETTER WITH BACON! THESE NEW FLAVORS ARE TWICE AS GOOD WRAPPED IN BACON.



AVAILABLE FLAVORS:
WHISKEY PEPPERCORN,
COFFEE, HATCH CHILE OR
HONEY SRIRACHA!

\$3.99 lb.
Hatch Chile Bacon Meatloaf

NOT YOUR MOTHER'S MEATLOAF! THIS MEATLOAF COMBINES THE SPICY FLAVORS OF HATCH CHILES COMBINED WITH BACON.



BACON IN THE OVEN

APPLEWOOD
OR HICKORY
SMOKED



\$4

Jimmy Dean Bacon
All Varieties, 12 oz.

BACON GIVEN
A RICH FLAVOR
THAT CAN ONLY
BE ATTAINED BY
SMITHFIELD'S
NATURAL
SMOKING
PROCESS



\$5

Smithfield Bacon
All Varieties, 16 oz.

NATURALLY SMOKED FOR
8 HOURS
OVER UNIQUE
HARDWOOD
SPECIES
THAT CREATE
UNMATCHED
TASTE
PROFILES.



\$8

**Hormel Black Label
Thick Cut Bacon**
All Varieties, 24 oz.

TURKEY BACON
HAS ROUGHLY
25% FEWER
CALORIES AND
35% LESS
SATURATED
FAT THAN PORK
BACON



\$3

**Butterball
Turkey Bacon**
12 oz.

1. PREHEAT OVEN TO 350°F.
2. LAY OUT BACON STRIPS FLAT ON THE COOKIE SHEET. FOR AN EASY CLEAN-UP PUT TIN FOIL OR PARCHMENT PAPER DOWN FIRST.
3. BAKE FOR 20 - 25 MINUTES OR UNTIL CRISPY BROWN. DIFFERENT BRANDS AND CUTS OF BACON WILL TAKE DIFFERENT AMOUNTS OF TIME.
4. TAKE BACON SLICES OFF WITH TONGS AND PUT THEM ON PAPER TOWELS TO DRAIN THE GREASE. FOR CRISPIER BACON USE A METAL COOLING RACK.
5. LET THE BACON REST FOR 5 MINUTES AND ENJOY!

TASTY OVEN-BACON FLAVORS

MAPLE CHILI BACON

- 1 TBSP CHILI GARLIC SAUCE
- 1/3 CUP REAL MAPLE SYRUP NOT PANCAKE SYRUP

1. IN A SMALL BOWL, MIX TOGETHER THE MAPLE SYRUP AND CHILI GARLIC SAUCE. BRUSH ONTO THE BACON. BAKE AS STATED ABOVE.

FOR HONEY CHIPOTLE

- 1 TSP CHIPOTLE POWDER
- 1/3 CUP HONEY

1. IN A SMALL BOWL, MIX TOGETHER THE HONEY AND CHIPOTLE POWDER. BRUSH ONTO THE BACON. BAKE.

FOR PEPPER BROWN SUGAR

- 1/3 CUP BROWN SUGAR
- 1 1/2 TSP FRESH GROUND BLACK PEPPER

1. IN A SMALL BOWL, MIX TOGETHER THE BLACK PEPPER AND BROWN SUGAR. SPRINKLE ONTO THE BACON, PRESSING IT LIGHTLY SO IT STICKS. BAKE.

FOR HONEY SESAME

- 1/4 CUP HONEY
- 1 TSP SESAME OIL
- 1 TSP SESAME SEEDS

1. IN A SMALL BOWL, MIX TOGETHER THE HONEY, SESAME OIL AND SESAME SEEDS. BRUSH ONTO THE BACON. SPRINKLE WITH ADDITIONAL SESAME SEEDS IF DESIRED. BAKE.



PENNE ALFREDO WITH BACON AND SUN DRIED TOMATO

- 10.5 OZ PENNE PASTA
- 1 1/4 CUPS HEAVY CREAM, AT ROOM TEMP
- 2 TBSP UNSALTED BUTTER
- 5 OZ BACON, CHOPPED
- 1/2 CUP FRESHLY GRATED PARMESAN (PLUS EXTRA TO SERVE)
- 3/4 CUP SUN DRIED TOMATOES, SLICED
- 1 TSP GARLIC, MINCED
- HANDFUL OF FRESH BASIL, CHOPPED (SAVE SOME TO SPRINKLE ON TOP)
- SALT & BLACK PEPPER, TO TASTE



1. FRY BACON OVER MEDIUM HEAT UNTIL IT BEGINS TO CRISP. DRAIN EXCESS OIL, THEN ADD GARLIC & SUN DRIED TOMATOES AND FRY FOR A MINUTE OR SO LONGER. ADD BUTTER AND STIR UNTIL MELTED.
2. PUT PASTA IN A POT OF SALTED BOILING WATER AND COOK UNTIL AL DENTE. RETAIN A CUP OF STARCHY PASTA WATER JUST BEFORE DRAINING.
3. STIR IN YOUR CREAM AND ALLOW TO SIMMER ON A LOW/MEDIUM HEAT. WHEN IT JUST STARTS TO THICKEN ADD IN PARMESAN, BASIL AND SEASONING TO TASTE.
4. ONCE THE SAUCE HAS FULLY THICKENED ADD PASTA AND TOSS UNTIL COATED. SIMMER FOR A FEW MINUTES TO SOAK UP THE SAUCE, STIRRING THROUGHOUT AND USING YOUR STARCHY PASTA WATER TO THIN OUT IF IT BECOMES TOO THICK. ON THE CONTRARY, IF THE SAUCE IS STILL TOO THIN JUST CONTINUE TO SIMMER UNTIL IT WRAPS ITSELF AROUND THE PASTA.
5. SERVE WITH AN EXTRA SPRINKLE OF PARMESAN AND BASIL.

NO ADDED HORMONES, PRESERVATIVES, NITRATES OR NITRITES

\$5

**Open Nature®
Uncured Bacon**

All Varieties, 12 oz.



\$5

**Applegate Naturals
Uncured Bacon**

Sunday or Sugar Free, 8 oz.



HICKORY SMOKED BACON MADE WITH NO CHEMICAL NITRATES OR NITRITES AND PORK THAT WAS HUMANELY RAISED WITH NO ANTIBIOTICS EVER

\$6

**Smokehouse
Ranch Bacon**

Hickory or Peppered, 24 oz.



\$7

**Kiobassa Dry
Cured Bacon**

All Varieties, 20 oz.



LIFE'S TOO SHORT FOR WATERED DOWN BACON! KIOBASSA DRY-CURED BACON IS A PREMIUM, EXTRA THICK CUT, DRY-CURED BACON PACKED WITH FLAVOR AND DOESN'T SHRINK OR SPLATTER LIKE AVERAGE BACON

\$3.49 lb.

Smithfield
Pork Belly
Previously Frozen

PORK BELLY IS TENDER AND FULL OF FLAVOR! TRY BRAISING, BARBECUING, ROASTING OR FRYING.

AIR FRYER PORK BELLY BITES

- 1 1/2 POUNDS PORK BELLY, PATTED DRY
- 3 TBSP CANOLA OIL
- 1 TBSP BROWN SUGAR
- 1 TSP GARLIC POWDER
- 1 TSP SALT
- 1 TSP PEPPER

1. PREHEAT THE AIR FRYER TO 400°F.

2. PAT DRY THE PORK BELLY AND CUT IT INTO 1-INCH PIECES. (IF THE PORK BELLY HAS THAWED TO ROOM TEMPERATURE, PUT IT IN THE REFRIGERATOR FOR A FEW MINUTES TO HARDEN IT UP A BIT FOR EASIER CUTTING.)

3. MEANWHILE, IN A LARGE BOWL, COMBINE THE OIL, BROWN SUGAR, GARLIC POWDER, SALT, AND PEPPER.

4. ADD THE PORK BELLY PIECES TO THE OIL MIXTURE, COVERING EACH PIECE.

5. LAY THE PORK BELLY PIECES IN A SINGLE LAYER IN THE AIR FRYER BASKET. (YOU MAY NEED TO SPLIT THEM UP INTO TWO OR THREE BATCHES, DEPENDING ON THE SIZE OF YOUR AIR FRYER.)

6. AIR FRY THE PORK BELLY CUBES FOR 18-20 MINUTES, SHAKING AND FLIPPING THEM A COUPLE OF TIMES THROUGHOUT THE COOKING TIME. PLEASE NOTE: AIR FRYING TIMES WILL DEPEND ON THE SIZE OF YOUR PORK BELLY PIECES AND THE SIZE OF YOUR AIR FRYER.

7. REMOVE FROM THE AIR FRYER AND SERVE WARM.



\$5.49
Sonoma
Gourmet Bacon
Alfredo Sauce
 15.5 oz.



\$3.49
Inglehoffer
Applewood
Bacon
Mustard
 10 oz.



\$5.49
Lola's Fine Hot
Sauce Smokey
Bacon
 16 oz.



\$6.99
Dean Jacobs
Bacon Chipotle
or Maple Jumbo
Grinder
 5.7 - 6.1 oz.



\$4.99
B Bob's Chipotle
Smoked Bacon
Sauce
 15.25 oz.



\$2.99
Walden Farms
Bacon Maple
Syrup
 12 oz.



\$5.49
Dean Jacobs
Bacon Chipotle
or Maple Grip
Grinder
 3.6 - 3.7 oz.



\$5.99
Bacon Up
Bacon
Grease
 Selected Varieties, 14 oz.



BACON GREASE USES

FRIED EGGS

THE CLASSIC WAY OF USING BACON GREASE

CORN

ADD IT TO COOKED CORN OR USE IT INSTEAD OF BUTTER ON CORN ON THE COB.

BAKED BEANS

ADD A DOLLOP TO BAKED BEANS

CARAMELIZED/ SAUTEED ONIONS

USE INSTEAD OF BUTTER OR OIL TO CARAMELIZE OR SAUTE ONIONS (AND PEPPERS)

GREEN BEANS

ANOTHER CLASSIC USE IS TO ADD A BIT TO COOKED GREEN BEANS

SOUPS & STEWS

FLAVOR SOUPS AND STEWS BY USING IT TO SAUTE VEGGIES OR TO MAKE A ROUX

MASHED POTATOES

SUBSTITUTE BACON GREASE FOR SOME OF THE BUTTER IN MASHED POTATOES FOR A BIT OF EXTRA FLAVOR

ROASTED CHICKPEAS

USE IT IN PLACE OF OIL WHEN YOU MAKE ROASTED CHICKPEAS

SEASON CAST IRON

USE CAST IRON FOR YOUR COOKING AND BAKING? BACON FAT WORKS GREAT FOR SEASONING IT!

FRESHEN UP IT UP!

TOMATO SALAD WITH GORGONZOLA AND BACON



DIETITIAN APPROVED

- 2-10 OZ PKGS CHERRY TOMATOES
- 1/4 RED ONION
- 4 OZ GORGONZOLA CHEESE
- 4 SLICES BACON

1. COOK BACON UNTIL CRISPY
2. SLICE TOMATOES IN HALF AND PLACE IN BOWL
3. DICE RED ONION AND PLACE IN BOWL
4. SPRINKLE IN CHEESE AND BACON AND LIGHTLY STIR

\$3.49
Girard's Sweet Onion Bacon Dressing
12 oz.



SERIOUSLY IMPRESSIVE DRESSING WHEN IT IS DRIZZLED WARM OR HOT OVER A BEAUTIFUL BABY SPINACH SALAD. THERE'S A COMPLEXITY TO THE DRESSING THAT YOU JUST CAN'T GET FROM MOST BOTTLED DRESSINGS, ESPECIALLY SINCE USING IT WHEN IT IS WARM, IT WAKES UP THE TASTE BUDS EVEN MORE.

\$2.99
Walden Farms Creamy Bacon Calorie Free Single Serve Dressing
6 oz.



PASTA SALAD IN A JAR

PERFECT FOR LUNCH OR NATIONAL PICNIC MONTH!

- 4 HARD BOILED EGGS
- 1 BOX OF BANZA CHICKPEA PASTA
- 1 BAG OF FROZEN PEAS AND CARROTS
- 6 PIECES OF BACON
- 2 GREEN ONIONS
- 1 CUP GREEK YOGURT
- 1 TBSP FRESH DILL
- 1 TBSP FRESH PARSLEY
- 1 TSP ONION POWDER
- 1 TSP GARLIC POWDER
- 2 LEMONS, JUICED

1. COOK PASTA, LET COOL.
2. COOK BACON, LET COOL.
3. CHOP BACON AND GREEN ONIONS.
4. SLICE HARD BOILED EGGS.
5. IN A MEDIUM BOWL MIX YOGURT, DILL, PARSLEY, ONION POWDER, GARLIC POWDER, LEMON JUICE AND SALT.
6. START BUILDING YOUR JAR: DIVIDE THE GREEK YOGURT MIXTURE EVENLY INTO THE BOTTOM OF THE JAR(S).
7. NEXT LAYER IN 1/4 OF THE COOKED PASTA, 1/4 OF A CUP OF PEAS AND CARROTS, 1 HARD BOILED EGG, 1 1/2 PIECES OF BACON AND 1/2 OF A GREEN ONION.

DIETITIAN APPROVED



\$2.99
Walden Farms Dressing
Creamy Bacon, Bacon Ranch or Creamy Bacon Sugar Free
12 oz.



WALDEN FARMS CALORIE-FREE SALAD DRESSINGS. MADE WITH CULINARY-INSPIRED BLENDS OF HERBS AND SPICES, THE FINEST IMPORTED AND DOMESTIC AGED VINEGARS AND A WIDE VARIETY OF NATURAL FLAVORS, WALDEN FARMS SALAD DRESSINGS ARE DELICIOUS AND CONTAIN NO CALORIES, FAT, CARBS, GLUTEN OR SUGARS OF ANY KIND!

See our dietitians' blog, www.happyandnourished.com for more recipes.

\$4.49
Daiya Bacon Cheddar Macaroni & Cheese
 10.9 oz.



\$4.49
Upton's Natural Cheesy Bacon Macaroni
 10.05 oz.



TENDER PASTA COVERED IN A RICH, CREAMY CHEESE SAUCE – NOW WITH THE BOLD BITE OF BLACK LABEL® BACON.



2/\$6
Hormel Bacon Mac & Cheese
 20 oz.

\$2.99
Hanover Baked Beans with Brown Sugar and Bacon
 28 oz.



\$2.99
Hormel Natural Choice Canadian Bacon
 6 oz.



BACON JALAPEÑO CORN SALAD

- 3 CUPS CORN
- 6 SLICES COOKED BACON
- 1 TBSP CILANTRO
- 1 JALAPEÑO MINCED
- 1/3 CUP MAYONNAISE
- JUICE OF 2 LIMES
- 1 TSP CHILI POWDER
- 1 TSP GARLIC POWDER
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER



1. IN A LARGE BOWL, COMBINE ALL INGREDIENTS. STIR UNTIL INGREDIENTS ARE COMPLETELY MIXED AND COATED IN DRESSING. GARNISH WITH HERBS, IF DESIRED, THEN SERVE.

BREAKFAST

SAVOR THE TASTE OF A FRESH-MADE BREAKFAST WITH TWO REAL EGGS, CHEESE AND BACON. READY IN SECONDS!

2/\$5
Jimmy Dean Simple Scrambles Bacon
 Bacon, 5.35 oz.



\$3.99
Good Food Made Simple Bacon & Eggs Flatbread Breakfast Sandwiches
 8.8 oz.



\$3.99
Vital Farms Bacon Cheddar Egg Bites
 4.6 oz.

