



Copyright 2014. Rosso-Feren. All rights reserved.

## *Chocolate-Bacon Clusters*

Krystal and her teen son, Gavin, created this dish together. After the tedious work of the original recipe that she and I made for an event; threading and pre-cooking the bacon on skewers and then brushing and sprinkling, well, it was all too much for their busy family. Here is the quick version and equally as delicious!

### *Ingredients*

- 1 LB center-cut bacon, thin cut, but try thick if you dare
- 3 cups semi-sweet chocolate chips
- 1 TB unsalted butter, cut into small pieces
- 1 TB cane sugar
- 1 ½ tsp coarse sea salt
- ½ cup, slightly rounded, dried unsweetened cherries
- ½ cup, slightly rounded, Marcona almonds

### *Preparation*

- Place bacon on 2 broiler pans; bake 400° 20-22 minutes, or until crisp. Cool and break into 1-inch pieces.
- Using parchment paper, cover 2 cookie sheets (or use any container that will fit into your refrigerator).
- Mix sugar and salt together in small bowl, set aside. Chop cherries and almonds and set aside.
- Melt chocolate chips in double boiler and once smooth, remove from heat. Whisk in butter.
- When butter is completely incorporated stir in bacon, cherries and almonds.
- Moving quickly, place tablespoon-sized clusters on prepared cookie sheets. Sprinkle with sugar/salt mixture. Place in refrigerator until set, 1-2 hours.
- Remove from cookie sheet, enjoy and share with the ones you love.



*Food Fairy Note:* This recipe was adapted from-

<http://food52.com/recipes/13797-chocolate-covered-bacon-on-a-stick-with-marcona-almonds-and-dried-cherries>