



Cheesy Bacon Straws

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20 twists



Easy

up to 20 Min.



Ingredients:

Cheesy Bacon Straws:

- 1 package Shirriff Pie Crust
- 0.5 cup cheddar cheese shredded
- 4 tbsp butter
- 4 - 6 tbsp cold water
- 20 strips of bacon
- 0.5 cup brown sugar
- 1 tsp thyme
- 0.25 tsp salt
- 0.5 tsp pepper

- 1 Pre-heat oven to 375°F (190°C). Line a baking sheet with aluminum foil and place a wire rack on top. Set aside
- 2 Pour contents of pie crust package into a large mixing bowl, add in cheese and follow package instructions. Roll out crust into a rectangle approximately ¼" in thickness. Slice dough into 1/2" wide strips.
- 3 Gently twist the strips a few times before wrapping the bacon around the twisted pastry. Continue until all the twists have been wrapped.
- 4 In a shallow dish (a pie plate would work well here) combine brown sugar, herbs, salt and pepper. Carefully roll each twist in the mixture, using your hands to help coat each twist.
- 5 Bake twists for 30-50 minutes, depending on the thickness of the bacon you use. At the 30 minutes mark begin checking on the twists every 5-10 minutes to ensure that they do not burn. Twists are done when the bacon is cooked and crispy!

