

# Maple Bacon Weave

## Ingredients

8 slices thin bacon  
2 tbsp. maple syrup

## Directions

Step 1: Preheat oven to 400 degrees F. Line a baking sheet pan with foil or parchment paper.

Step 2: Cut bacon slices in half.

Step 3: Weave the lattices. To form one bacon lattice, you'll need 6 bacon halves total. First, line 3 bacon halves side-by-side on the pan. Lift one end of the middle bacon slice and place a 4th bacon half on top of the side pieces and underneath the middle slice. Lay the middle slice back down. Next, lift the two side strips of bacon and place a 5th bacon half on top of the middle piece and underneath the sides. Lay the side slices back down. Finally, lift the other end of the middle slice and place a 6th slice on top of the side pieces and underneath the middle slice. Repeat the weaving process 4 times.

Step 4: Place an inverted oven-proof rack on top of the bacon slices.

Step 5: Bake for 15-20 minutes, until the bacon starts becoming golden-brown but is not yet crispy.

Step 6: Remove the pan from oven, carefully take off the rack and brush the bacon with maple syrup. Replace the rack, upside-down, and return the pan to oven. Bake for another 5-10 minutes, or until the bacon is crisp and cooked through.

# Bacon-Wrap Tortilla Chicken Burritos

## Ingredients

10 slices bacon	3 tbs chopped tomatoes
1/2 cup avocado	1/4 cup shredded iceberg lettuce
1 tbs lime juice	2 tbsp. ranch dressing, plus more for dipping
1 tbs Kosher salt	freshly ground black pepper
3/4 cup cooked shredded chicken	

## Directions

Preheat oven to 400°. On a large baking sheet with a wire rack placed on top, line 5 slices bacon slices side by side. Lift one end of every other bacon slice and place another bacon slice on top of the lifted pieces. Lay the slices back down. Next, lift opposite bacon slices back and place a bacon slice on top. Lay the slices back down. Repeat the weaving process until you have a bacon weave of 5 strips by 5 strips.

Bake until the bacon is cooked but still pliable, about 25 minutes. Let cool slightly.

Meanwhile, in a small bowl, mash avocado until only small chunks remain. Stir in lime juice and season with salt and pepper to taste.

Transfer bacon weave to a work surface and pat with paper towels to drain fat.

Spread a thin layer of the avocado mixture on half of the bacon weave, then top with shredded chicken, shredded lettuce, and tomato. Drizzle with ranch dressing.

Starting from the bottom, roll bacon over and slice in half. Serve with more ranch dressing for dipping.

# How to Make a Bacon Weave

**6-Slice Bacon Weave:** There's really no sandwich, wrap, or taco that can't be made with a bacon weave. To weave a lattice, you'll need 6 bacon halves each. First, line 3 bacon halves side-by-side on the pan. Lift one end of the middle bacon slice and place a 4th bacon half on top of the side pieces and underneath the middle slice. Lay the middle slice back down. Next, lift the two side strips of bacon and place a 5th bacon half on top of the middle piece and underneath the sides. Lay the side slices back down. Finally, lift the other end of the middle slice and place a 6th slice on top of the side pieces and underneath the middle slice. Repeat the weaving process 4 times.

**8-slice Bacon Weave picture tutorial:** Moisten your work surface with a damp paper towel and cover with parchment paper, plastic wrap, or heavy-duty aluminum foil.



Arrange several slices of bacon (we're using 8 here) horizontally in tight parallel rows.



Begin to build the weave: Starting in the center, fold back the even-numbered strips (for example, 2, 4, 6, and 8).



Lay a slice of bacon perpendicular to the folded bacon.



Unfold the even-numbered strips over the newly added bacon strip.



Now, fold back the odd-numbered strips (i.e., 1, 3, 5, and 7).



Lay a second perpendicular slice of bacon next to the first, then unfold the odd-numbered strips over it.



Continue weaving the bacon, alternately folding and unfolding even- and odd-numbered strips of bacon.



The finished weave is pictured above. It's optional, but at this point, we like to cover the bacon weave with plastic wrap and roll it gently with a rolling pin to tighten the weave. (Rolling will also thin the bacon and expand the dimensions of the weave slightly.) Chill until ready to use.

*Bacon weaves aren't just for wrapping meatloaf or venison roasts; they are held flat as they cook, so they don't cook up unevenly ~ so every bite of your burger, BLT, or breakfast sandwich will be crisped up to perfection. Or use a bacon weave as a tortilla replacement, by cooking it wrapped over tin foil.*

# Bacon Weave Tips

- Buy the best bacon you can afford. Farmers' markets are a good place to look for artisanal smokehouse bacon—and support your local farmers in the process.
- If buying bacon at the supermarket, look for bacon that's been smoked naturally (many brands are injected with “smoke flavor,” not smoked with actual wood). Turn the package over to check the meat versus fat ratio. Most brands have a clear plastic window on the backside, or a perforated rectangular cutout you can fold back to reveal what's inside. You want as much meat as possible.
- Start with well-chilled bacon for easier handling.
- Buy more bacon than you think you'll need. Thin-cut bacon is especially prone to tearing.
- Use thick-cut bacon for weaves that will cover meats cooked “low and slow” (more than 2 hours) such as smoked meatloaf or “fatties”, smoked whole chickens, smoked whole turkeys or turkey breasts, beef brisket, etc. Thick-cut bacon will render its fat more slowly, whereas thin-cut bacon can burn during long cooks. Use thin-cut bacon for weaves that will cover direct grilled, faster cooking foods such as chicken breasts or thighs, whole fish or fish fillets, whole baking potatoes, etc.
- Build the weave on a large sheet of parchment paper, heavy-duty foil, or food service-quality plastic wrap. (The latter is much more substantial than supermarket brands and comes in 18-inch rolls. It can be purchased at restaurant supply houses or online through Amazon.)
- After building the bacon weave, place a large piece of plastic wrap over the top and gently roll it with a rolling pin. This increases the surface area of the weave and makes it tighter.
- For extra flavor, sprinkle the bacon weave with about 1 tablespoon of your favorite barbecue rub, preferably one that's not too salty.
- You can build several weaves at the same session. They can be refrigerated (individually wrapped in plastic wrap or foil and then in a large resealable plastic bag) for several days, or frozen for up to 2 months.
- For small weaves, cut bacon strips in half crosswise before weaving. (These make great BLTs, by the way. Indirect grill on medium—about 350 degrees—for 20 minutes or so.)
- Use an electric knife or a serrated knife for slicing bacon-wrapped foods neatly.
- Bacon will not crisp if cooked low and slow (the heat doesn't get high enough for the fat to render completely). To overcome this problem, add enough coals (or if using a gas grill, crank up the temperature) near the end of the cook to achieve a temperature of 375 degrees. In 15 to 20 minutes, the bacon weave should be crisped and nicely browned.