

Chocolate, Bacon and Peanut Bark



Description: So, so rich, chewy, and delish

Notes: You can also add some chopped dried apricots or dried cranberries to this mixture if that sounds appealing. If the nuts you use are not salted, add some salt to the chocolate mixture.

1. Cook bacon over medium heat in a large nonstick skillet, until crispy and browned. Remove to paper towels to drain. Chop bacon finely.
2. Place chocolate in a large glass or pottery bowl and place in microwave on high power for one minute. Stir and cook another minute longer, and stir until smooth. Stir in bacon and peanuts.
3. Pour mixture over a parchment-lined baking sheet. Refrigerate at least one hour or until firm. Break (preferably) or cut into pieces to serve. It's best served at room temp.

8 slices bacon, not thick type, not maple flavored
1 pound milk chocolate, or dark, if preferred,
chopped
1 cup roasted peanuts, or hazelnuts
, salted

Per Serving (excluding unknown items): 290 Calories; 20g Fat (58.2% calories from fat); 7g Protein; 25g Carbohydrate; 2g Dietary Fiber; 12mg Cholesterol; 197mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>