

# Bacon Explosion Recipe

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Bacon Explosion, Bacon Bomb, Pork Fatty... Doesn't really matter what you call it, or who invented it - My friend Ted Reader has been making a recipe like this for a while, check it out on his website.

## Ingredients:

Pork, pork, pork, and more pork!

- 2 lbs thick sliced bacon.
- 1 lb sausage meat - meat only no casing.
- 4 Tblsp of Ted Readers Orgasmic Onion seasoning.
- 1 Ted Reader Cedar Grilling Plank.



## Method:

- Weave ten strips of bacon in a 5x5 pattern on your work surface.
- Sprinkle 2 Tblsp Orgasmic Onion Seasoning over the weave.
- Press the sausage meat over the bacon in an even layer.
- Cook the unused bacon from step 1 - You can cut it up or leave it in strips, cook it crispy or chewy; however you like your bacon!
- Layer this cooked bacon over the sausage meat.
- Roll the sausage layer into a log, but don't roll the bacon weave.
- Now roll the bacon weave around the sausage 'log'.
- Place on a Cedar Grilling Plank.
- Cook on a BBQ - watching closely for flare-ups, until an internal temp of 160°F is reached.

Serve sliced on a bun.

So that is the basic recipe... But there are a million variations; choose different types of sausage meat, or make your own. Play with the type of seasoning, add cheese, use ground beef and make a regular meat loaf to roll inside the bacon.