

Bacon Roll-Ups ("Ricky's Deliciousness")

Fom Mireya Hayes

Great for a brunch or overnight guests served with a spinach/egg casserole and fresh fruit salad.

When I was a teenager, we moved next door to a wonderful family. Their little boy was Ricky. Our family has continued our friendship for over 50 years, and Ricky is the godfather to one of our nieces. About 20 years ago he made this for a party at one of my sisters', and it has been a staple in our homes ever since. He jokingly called it that, and the name stuck! I recently served it at the Grand Strand Quilters Guild and it was a huge hit.

- 1 lb. bacon (not thick- sliced, and not the short lean center cut)
 - 1 loaf white sandwich bread (I used GV honey wheat.) You will need as many slices of bread as you have of bacon.
 - 1 can cream of mushroom soup
1. Cut the bacon slices in half to make 2 short strips.
 2. Trim crust off the SIDES of the bread slices, leaving the top and bottom as is.
 3. Spread about 1 tablespoon cream of mushroom soup on each slice of bread. (Gauge the amount of soup left in the can after about half the roll-ups so you end up with enough soup.)
 4. Cut each slice of bread in half after it has been spread with soup.
 5. Roll bread from the short side.
 6. Wrap each roll with one 1/2 strip of bacon. Secure with toothpick or place seam down on cookie sheet which has been covered with parchment paper.
 7. Bake at 375°F for ABOUT 30 minutes or so, turning over around the midpoint. (I prefer them "over-browned", but cook to your preference.)