



CANDIED BACON S'MORES

BY CATHERINE NEVILLE

Yield: 6 servings

- 6 slices thick-sliced bacon
- ¼ cup brown sugar
- 2 tsp freshly ground black pepper
- marshmallows
- dark chocolate
- Belgian-style butter waffle cookies

| Preparation | Preheat oven to 325 degrees. Toss bacon in a bowl with brown sugar and black pepper, lay on baking sheet and cook for 15 to 20 minutes until crisp – keep your eye on it to be sure the sugar doesn't burn. Remove bacon to a platter to cool, then break each piece in half.

At the campfire, roast marshmallow and place on butter waffle cookie, top with dark chocolate square, a slice or two of candied bacon and finish with another butter waffle cookie.

GRILLED BANANA S'MORES

BY CATHERINE NEVILLE

Yield: 6 servings

- 2 bananas
- 2 Tbsp brown sugar
- 2 tsp cinnamon
- Marshmallows
- Milk chocolate
- Cinnamon graham crackers

| Preparation | Cut bananas in half with skin on and sprinkle with cinnamon and sugar. Grill bananas cut-side down for a couple of minutes and then flip, grill for 4 to 5 minutes more, until bubbly around the edges. Remove to a plate while you roast your marshmallow. Layer roasted marshmallow on a cinnamon graham cracker with milk chocolate, some grilled banana and then top with another cinnamon graham cracker.