

Bacon Scrapple

(Milk Free, Wheat Free)

This Scrapple Will Convert Scrapple Loathers Into Scrapple Addicts. Yellow Cornmeal Is Cooked With A Bay Leaf And A Little Bacon Fat Until It Is Thick And Creamy. Bits Of Crisp-Cooked Bacon Are Added, Then The Mixture Is Packed Into A Loaf Pan And Chilled Overnight. At Breakfast Time, The Loaf Is Sliced And The Slices Are Fried In A Little Bacon Fat Until Brown And Crisp Around The Edges. Serve Alone With Maple Syrup Or With Well-Peppered Eggs.

- ½ Sliced Bacon
- 2/3 Cup Yellow Cornmeal
- 1 Cup Water
- 3 Cups Boiling Water
- 1 ¼ Teaspoons Salt
- ½ Teaspoon Coarsely Ground Pepper
- 1 Bay Leaf, Crumbled

Direction:

- Fry The Bacon Until Crisp, Pat Dry Of Excess Fat On Paper Towels, And Chop Into Small Pieces. Reserve The Bacon Fat.
- Stir The Cornmeal Into The Cold Water (Always Stir Cornmeal Into Cold Liquid Before Adding It To Boiling Liquid-This Keeps The Cornmeal From Lumping). In A Heavy-Bottomed Saucepan, To The 3 Cups Boiling Water Add The Salt, Pepper, And Bay Leaf. Stir In The Corn Meal And 4 Tablespoons Bacon Fat, Lower The Heat To Medium, And Cook, Stirring Often (As The Mixture Thickens, Be Careful Not To Get Too Close Because The Cornmeal Will Sputter). Cook For About 20 Minutes, Or Until The Mixture Is No Longer Runny, And Thick Enough To Plop Off The Spoon.
- Remove From The Heat And Stir In The Bacon Bits. Oil A Medium-Size Loaf Pan And Spoon The Scrapple Into The Pan. Let Cool, Cover, And Refrigerate At Least 4 Hours Before Pan Frying. The Mixture Must Set And Become Firm.
- Cut The Loaf Into ½-Inch Slices. Heat A Skillet Over Medium Heat With Some Of The Bacon Fat, And Fry Each Slice Until It Is Brown And Crisp Around The Edges. Serve Hot. Makes 4 Servings.