

Parmesan Garlic Bacon Knots



These Bacon Knots are absolutely scrumptious! We could not

stop eating them until they were all gone.

All you need is regular sliced Bacon, seasoning, (I use garlic powder and Italian seasoning) and grated Parmesan cheese.



I line my pan with parchment paper although not necessary. First, tie the bacon in a knot but don't pull tight, then tie another knot. Tuck the ends close to the knot.



I get most of my spices from Aldi. Great prices.



Sprinkle garlic and Italian seasoning onto each knot. Bake in preheated 375 degree oven for 8 minutes. I used my air fryer, it cooks a little faster and the texture is a little more crispy.



After 8 minutes, remove them from the oven and right away sprinkle with Parmesan cheese.



I use Kraft grated Parmesan. The cheese will stick to the grease. Return to oven for another 6-8 minutes, depending on how you want them cooked. I like mine crisp on the outside but the inside will be softer and delicious!



Pull them from the oven and let them cool down a bit.



Always save your bacon grease to cook with. It's the best! I love scrambled eggs in bacon grease and also stir fried green beans.



These are so good! Serve them as a snack or a side or they would make an amazing appetizer! Take my advice, make a lot because they will disappear fast!