



## Buttermilk-Bacon Pancakes with Bourbon-Maple Syrup

**Prep: 10 minutes**

**Cook: 20 minutes •Serves: 8**

### Bourbon-Maple Syrup

- ¼ cup bourbon whiskey
- ¾ cup Essential Everyday maple syrup
- 2 tablespoons Essential Everyday unsalted butter

### Buttermilk-Bacon Pancakes

- 12 slices Hormel® smoked bacon (about ¾ pound)
- 6 tablespoons County Market butter
- 1½ cups County Market all-purpose flour
- 1½ tablespoons County Market granulated sugar
- 1½ teaspoons baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 2 County Market large eggs
- 2 cups buttermilk
- ½ cup County Market whole milk

**1.** Prepare Bourbon-Maple Syrup: In small saucepot, heat whiskey to simmering over low heat; cook 2 minutes. Stir in syrup and butter, and heat 2 minutes; keep warm. Makes about 1 cup.

**2.** Prepare Buttermilk-Bacon Pancakes: Preheat oven to 350°. On rimmed baking pan, place bacon in single layer; bake 12 to 14 minutes or until crisp. Transfer bacon to paper towel-lined plate to cool. Once cool, coarsely chop bacon.

**3.** Meanwhile, in small microwave-safe bowl, heat butter in microwave oven on high 40 to 45 seconds or until butter melts. In large bowl, whisk together flour, sugar, baking powder, baking soda and salt. In medium bowl, whisk together eggs, buttermilk, milk and 2½ tablespoons melted butter. Fold buttermilk mixture into flour mixture; do not over mix. Makes about 4 cups.

**4.** Preheat griddle or large nonstick skillet over medium heat. In 2 or 3 batches, lightly coat griddle with some melted butter. Using a ¼-cup measuring cup, pour batter onto griddle, leaving enough space between each pancake to allow for spreading; evenly sprinkle some bacon onto pancakes. Cook pancakes 4 to 6 minutes or until golden brown, flipping once. Serve immediately with maple syrup and additional butter, if desired.

*Approximate nutritional values per serving*

*(2 pancakes with 2 tablespoons syrup):*

*417 Calories, 19g Fat (11g Saturated), 97mg Cholesterol, 635mg Sodium, 44g Carbohydrates, 1g Fiber, 11g Protein*