

epicurious

April 7, 2014

UVM: 3,136,350

5 Non-Bacon Things To Make With A Bacon Bowl (As Seen On TV)



We've already told you [5 things not to put in a bacon bowl](#), but now we've started thinking about other uses for the "Perfect Bacon Bowl," a genius kitchen contraption that's sold over 2 million units and is touted as the next big infomercial hit since the Snuggie, [according to CNN](#). *See what we'd like to do with the bacon bowl after the jump!*

- 1. Prosciutto Bowls.** Let's up the pork quality and make these elegant [Prosciutto Cups](#) (*pictured above*) into Prosciutto Bowls
- 2. Cracklin' Bowls.** Word is bond and poultry cracklings are the new bacon, as our Kemp Minifie said in her recently post [How To Make And Use Poultry Cracklings: Sorry Bacon, You Have Some Stiff Competition](#). Wrap chicken skin around a Bacon Bowl and voila! An irresistible crispy bowl that should make bacon quake.
- 3. Potato Bowls.** The best bowl for potato chips? A bowl made out of potatoes of course! Use a mandolin to make almost-transparent thin slices of potatoes, rub with butter, bake into a crispy, crunchy bowl.
- 4. Zucchini Bowls.** For a healthy take, break out the mandolin once more, this time for thin length-wise sliced zucchini rubbed with olive oil and sprinkled with salt and cracked pepper.
- 5. Bologna.** Now let's go totally low-brow and bring the pork down some notches from bacon and prosciutto. Crispy [fried bologna](#) rocks (if you haven't had it, try it already) so why not a bologna bowl?