



BACON CINNAMON BUNS

Every breakfast needs potatoes. And while we're cool with tots and think fries can be served with any meal, making good potatoes for breakfast can be tricky. One of our heroes, Anthony Bourdain, was very suspect of home fries, because they're often served at diners very cheaply to fill you up, and we aren't just about fillers at the funk.

When we make potatoes for the people we love, we go all out. How about homemade hash made with fresh herbs, cooked in that great ribeye fat and some butter, getting them taters all crispy? This is a million dollar dish, but you don't have to spend a lot of money if you want to use other cuts of beef too. You can even do it with burgers if you wanted, we won't judge. But whip up this breakfast dish and judge it for yourself. We usually serve it topped with some brown butter eggs and a dash of sarcasm, too.

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Yield: 12 rolls

Ingredients

- 1 pound of cooked bacon, crispy on the edges but still bendable and not crisp throughout
- Cooking spray
- 1 – 17.5 ounces can of Pillsbury Grands! Cinnamon Rolls
- Bacon frosting (directions below)
- 1/2 cup toasted, chopped pecans

Directions

- Cook your bacon, but leave 4 slices aside, and chop 'em up
- Preheat oven to 350°F
- Spray 8- or 9-inch round pan
- Separate dough into 5 rolls, and unroll 'em
- While the bacon is still warm, place 2 slices of bacon on top of each unrolled roll, then roll 'em back in the oven; roll back up. Repeat to use up rolls and bacon. Place cinnamon rolls in pan
- Bake for 25 minutes until golden brown
- Top with their icing below
- Garnish with the pecans
- Serve up some happiness, ya'll

Ingredients for Bacon Cream Cheese Icing

- 1 package (8 ounces) cream cheese, softened at room temperature
- 1/4 cup butter, softened at room temp
- 2 1/2 cups powdered sugar
- 2/3 cup packed brown sugar
- 1/2 teaspoon vanilla
- 7 slices bacon, crisply cooked, crumbled

Directions for Bacon Cream Cheese Icing

- In a mixing bowl, use electric beaters and beat cream cheese and butter for a few minutes until creamy
- Beat in powdered sugar, brown sugar and vanilla
- Stir in bacon