

Caramel Popcorn Crusted Vanilla Bean Ice Cream with Bourbon Bacon Topping

Servings: 1

INGREDIENTS

- 2 oz Patuxent Farms® bourbon bacon, cooked
- 2 oz caramel topping
- 4 oz popcorn kit with oil
- 1 scoop Chef's Line™ vanilla bean ice cream

PREPARATION

Pop one full batch of popcorn, then spread onto sheet pan to cool. Scoop ice cream into a ball and place back into freezer.

Chop bacon into a small dice, toast in a pan until crisp. Cover ice cream ball with caramel coated popcorn. Sprinkle chopped bacon on top then serve in a bowl you desire.

