

## Smoky Bacon Salt - The Ultimate Flavor Booster for Any Dish

Smoky Bacon Salt - Elevate Every Bite



METHOD

**Air fryer**

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**Recipe Card**

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SOURCE

**ChefManiac**

### INGREDIENTS

8 strips bacon

1/2 cup coarse sea salt

1 teaspoon smoked paprika

? Ingredient Notes & Tips:

**Bacon:** Use your favorite thick-cut or smoked variety for a deep, rich flavor.

**Sea Salt:** Coarse sea salt gives texture and crunch, but fine sea salt works too if you prefer a smoother blend.

**Paprika:** Smoked is a must for that signature flavor-regular paprika won't have the same effect.

??? How to Make Smoky Bacon Salt:

**Cook the bacon:** Use a skillet, air fryer, or microwave to cook bacon until very crispy.

**Drain & cool:** Place on paper towels to remove excess grease. Let cool completely.

**Prep to blend:** Break cooled bacon into large pieces.

**Blend:** In a food processor, combine bacon, sea salt, and smoked paprika. Pulse until the mixture reaches your desired consistency-a coarse, sand-like texture works best.

**Store:** Transfer to a clean, airtight container. Keep in a cool, dry, dark place for up to 6 months.

? Tips for Success:

Cool bacon fully before blending to prevent clumping.

Use dry tools and containers to maximize shelf life.

Double the batch: You'll go through it faster than you think!

? How to Use Bacon Salt:

Sprinkled over eggs, avocado toast, or roasted veggies

Dusted on popcorn or fries for a smoky snack upgrade

Added to Beer Cheese Dip for extra depth

Topping Sheet Pan Quesadillas with a savory kick

Garnishing Dorito Casserole with bold, smoky flavor

Sprinkled over Easy Turkey Wings before roasting

? Storage & Shelf Life:

Storage: Keep in an airtight container in a cool, dry place-like your pantry or spice drawer.

Shelf life: Up to 6 months if stored properly.

Watch for signs: If the salt becomes moist or starts to smell off, it's time to make a fresh batch.

? More Recipes You'll Love:

Beer Cheese Dip

Cheesy Hot Dip

Sheet Pan Quesadillas

Dorito Casserole

Easy Turkey Wings

? Final Thoughts:

## DIRECTIONS

1. Cook the bacon: Use a skillet, air fryer, or microwave to cook bacon until very crispy.
2. Drain & cool: Place on paper towels to remove excess grease. Let cool completely.
3. Prep to blend: Break cooled bacon into large pieces.
4. Blend: In a food processor, combine bacon, sea salt, and smoked paprika. Pulse until the mixture reaches your desired consistency-a coarse, sand-like texture works best.
5. Store: Transfer to a clean, airtight container. Keep in a cool, dry, dark place for up to 6 months.
6. ? Tips for Success: Cool bacon fully before blending to prevent clumping.
7. Use dry tools and containers to maximize shelf life.
8. Double the batch: You'll go through it faster than you think!
9. ? How to Use Bacon Salt: This flavor bomb is incredibly versatile. Here are some of our favorite ways to use it:
10. Sprinkled over eggs, avocado toast, or roasted veggies
11. Dusted on popcorn or fries for a smoky snack upgrade
12. Added to : Beer Cheese Dip for extra depth
13. Topping : Sheet Pan Quesadillas with a savory kick
14. Garnishing : Dorito Casserole with bold, smoky flavor
15. Sprinkled over : Easy Turkey Wings before roasting
16. ? Storage & Shelf Life: Storage: Keep in an airtight container in a cool, dry place-like your pantry or spice drawer.
17. Shelf life: Up to 6 months if stored properly.

18. Watch for signs: If the salt becomes moist or starts to smell off, it's time to make a fresh batch.
19. ? More Recipes You'll Love: Beer Cheese Dip
20. Cheesy : Hot Dip
21. Sheet : Pan Quesadillas
22. Dorito : Casserole
23. Easy : Turkey Wings
24. ? Final Thoughts: This Smoky Bacon Salt is your new secret weapon in the kitchen. It's easy to make, packs a bold punch, and instantly transforms everyday meals into savory masterpieces. Keep a jar on hand, and you'll never look at eggs or veggies the same way again.
25. Made it? Snap a photo, tag @chefmaniac, and show us how you're sprinkling that smoky magic!

## SWAPS & NOTES

& Tips Bacon: Use your favorite thick-cut or smoked variety for a deep, rich flavor.

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Paprika: Smoked is a must for that signature flavor-regular paprika won't have the same effect. ???

## TIPS FOR SUCCESS

Cool bacon fully before blending to prevent clumping.

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Double the batch: You'll go through it faster than you think! ? How to Use Bacon Salt This flavor bomb is incredibly versatile.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/smoky-bacon-salt-the-ultimate-flavor-booster-for-any-dish/>