

## Pig Candy Bacon Refined Loaded Potato Chips Cottage Cheese Chaos: A Wildly Delicious Snack!

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**OVEN**  
**400°F**

**TIME**  
**5-10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb pig candy bacon (see note below if you don't have this on hand)
- 1 bag "refined loaded potato chips" (any heavily seasoned, ridged, or "loaded" flavor, like cheddar and sour cream, loaded baked potato, or similar)
- 1 cup cottage cheese (small curd works best for smoothness)

### DIRECTIONS

- 1. Cook and : Crumble the Bacon:** In a skillet over medium heat, cook the pig candy bacon until it's perfectly crispy. If you're making pig candy bacon from scratch, ensure it's beautifully caramelized and firm. Remove the bacon from the skillet and let it cool slightly on paper towels to drain any excess grease. Once cool enough to handle, chop the bacon into small, bite-sized pieces or crumble it finely.
- 2. Prepare the : Potato Chips:** In a large mixing bowl, gently crush the refined loaded potato chips into smaller, bite-sized crumbs. You don't want a fine powder, but rather pieces that are easily scoopable and mixable.
- 3. Combine : Chips and Bacon:** Add the chopped pig candy bacon to the bowl with the crushed potato chips. Mix well to ensure the bacon is evenly distributed among the chip pieces.
- 4. Prepare the : Cottage Cheese:** In a separate small bowl, scoop out the cottage cheese. Using a spoon or a whisk, mix the cottage cheese until it becomes smoother and slightly creamier. This helps distribute it better over the chips.
- 5. Assemble the : Dish:** To assemble, spread the potato chip and bacon mixture evenly onto a serving plate or in individual serving bowls.
- 6. Top with generous dollops of the smoothed cottage cheese chaos,** spreading it evenly over the chip and bacon base. You can make it as artful or as "chaotic" as you like!
- 7. Serve:** Serve immediately and enjoy the unexpected, yet incredibly delicious, combination of flavors and textures in this unique and indulgent snack!

## SWAPS & NOTES

**Pig Candy Bacon:** This recipe specifically calls for "pig candy bacon," which is bacon that's been cooked with a sweet glaze (usually brown sugar and sometimes maple syrup).

Alternatively, you can use regular crispy bacon, but the sweet element of pig candy bacon truly elevates this dish.

**Refined Loaded Potato Chips:** This refers to potato chips that already have a strong savory flavor profile.

Think flavors like "loaded baked potato," "sour cream and onion," "cheddar and sour cream," or even a bold BBQ chip.

## TIPS FOR SUCCESS

**Truly Crispy Bacon:** The crispness of the pig candy bacon is paramount for textural contrast.

**Texture of Chips:** Crushing the chips into smaller, irregular pieces ensures you get a mix of large crunch and smaller flavorful bits in every bite.

**Cottage Cheese Smoothness:** Mixing the cottage cheese a bit beforehand helps it distribute more evenly and feels more cohesive with the other ingredients.

**Serve Immediately:** This dish is best enjoyed right after assembly to maintain the crispness of the chips and the coolness of the cottage cheese.

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

Original recipe: <https://chefmaniac.com/pig-candy-bacon-refined-loaded-potato-chips-cottage-cheese-chaos-a-wildly-delicious-snack/>