



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Bacalao's St. John's Pothole Filler Squares

(Squares, None)

Ingredients:

- 12 strips bacon
- 16 oz good quality semisweet chocolate chips
- 1 tbsp vegetable oil
- 1 tsp chipotle chili powder
- Pinch Newfoundland sea salt (or Kosher salt)
- 1 1/2 cups crispy fried potato sticks (such as Hickory sticks)
- 1 1/2 cups roasted salted peanuts
- 2 cups mini marshmallows

Directions:

(continued on card #2)

everyday
recipes.ca
great food | made easy!



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Bacalao's St. John's Pothole Filler Squares

(Squares, None)

Directions:

Line an 8" x 8" baking pan with parchment paper in both directions, leaving overhang on each side. Cook bacon until very crisp. Drain well and crumble. Set aside. In a large microwave-safe bowl, toss the chocolate chips with oil and microwave in 1-minute intervals, stirring between heatings until melted and smooth (up to 3 minutes). Stir in chipotle and salt. Add bacon, potato sticks and peanuts, and mix well. Stir in marshmallows. Pack into the parchment-lined pan (I find a piece of parchment paper laid over the top helps me press down to get it smooth), and chill until completely firm. Cut into squares. (A knife dipped in a jug of hot water and a cloth to wipe between cuts will make nice, even edges.) Four cuts across and four down make 16 decadently sized squares of sweet and salty goodness; 5 or 6 across and down make 25 or 36 daintier sized squares, respectively.