

Bacon and Swiss Cheese Puffs

Serves 8 (two each)

The original recipe for these party treats was suggested by Jo Anne Diehl and they are called Bacon Gougeres. It is found on the Cook's Illustrated website. The following recipe is simplified and adapted from that recipe.



Ingredients:

- 7 slices of bacon
- 1 Tbsp. bacon grease
- 4 medium cloves of garlic
- 2 large eggs
- 1 large egg whites)
- 3 Tbsp. unsalted butter
- 2 Tbsp. whole milk
- 1/4 tsp. salt
- 1/2 cup all-purpose flour, sifted
- 6 oz. Gruyere, Emmentaler, or other Swiss cheese
- 1 pinch cayenne pepper
- 1/2 tsp. minced fresh thyme

Equipment:

- Rimmed baking sheet
- Strainer
- Box shredder
- Food processor
- 1 Qt. plastic zip-lock storage bag
- Wire racks (2) for cooling

Bacon and Swiss Cheese Puffs:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Line 2 baking pans with parchment paper & spray with oil	1	
	Mince bacon	2	
	Mince garlic	1	
	Cut butter into 1 Tbsp. pieces	1	
	Sift flour	1	
	Shred cheese	2	
	Mince thyme	2	
	Whisk eggs and egg whites and set aside	1	
	Fry bacon until almost crisp	8	
	Add garlic to bacon and stir until fragrant	1	
	Drain bacon and garlic through strainer, reserve 2 Tbsp. grease	1	
	In a sauce pan, add water, butter, bacon grease, milk, and salt to a boil over medium heat while stirring	2	
	When mixture reaches a full boil, remove from heat and stir in flour until mixture clears sides of pan	1	
	Return pan to low heat, stirring with smearing motion until mixture is slightly shiny and leaves tiny beads of fat on the bottom	3	
	Transfer to food processor. Process with feed tube open	1	
	Gradually add eggs through tube in a steady stream	1	
	Open processor & scrape down sides, add cheese and cayenne	1	
	Process until smooth, thick, and sticky paste forms	1	
	Add bacon-garlic mixture and thyme and pulse until smooth (may transfer to a bowl, cover surface with oil-sprayed plastic and store at room temp for up to 2 hours.)	1	
	Do ahead subtotal	32	
	Preheat oven to 425		
	Place the mixture in plastic bag and cut off one corner	2	30
	Spray baking sheet with oil	1	
	Pipe 16, 2" mounds on each sheet; refrigerate unused batter	4	
	Use back of spoon dipped in cold water to shape and smooth	1	
	Bake at 425	15	
	Remove baking sheets from oven. Transfer to cooling racks.	1	
	May be stored at room temp for up to 24 hrs. or frozen		
	Reheat at 300 degrees		5 -8
		1 hr 20 min	