

Random Night Of The King

On a random note, I decided at the last minute to kind of theme-up game night a little bit last week. I went to the library to find some background music to put in the kitchen CD player during game night, and the first thing I found was a Garth Brooks Greatest Hits collection – and not one of the two that I owned back when I was a huge fan – one of the reasons why Garth Brooks became intolerable, what a sell-out. But he has some really good songs, and I thought it'd be great to hear some of them again. Realizing I've tortured enough unwitting souls with my love of country music, I looked through the regular music. But it was the adult section of the library, and I had two of the kids with me, so I was in a big hurry and all I could find was an Elvis greatest hits collection. Thinking about it on the way home, I remembered a recipe I had come across months ago and put aside – Elvis' favorite sandwich in a cookie. What was Elvis' favorite sandwich? Peanut butter, banana, and *bacon*. So I made the peanut butter, banana, and *bacon* cookies, we rocked to Elvis, even though he ruined more than a few people's careers in the [Mafia](#), I think. I didn't come across anyone all night who was ecstatic about my Elvis cookies, but they were more for the experience of emulating Elvis (this would have made a fun dress-up version of game night, haha) than they were for people to find delectable. I, for one, found them tasty, but not great. I'm not a big cookie person anyway, and I found the combination of bacon and banana quite interesting, though in a good way. Coincidentally, I found out that 3 days before our game night was the 32nd anniversary of Elvis' death, so it ended up being a tribute of sorts, I guess. I like the idea of themed game nights once in a while, especially if it doesn't require much extra dough (pun intended) or work. How about we light up the comment board with suggestions for possible future game night themes?

*** – Here is some bonus footage – the Elvis cookie recipe. Enjoy and let me know any alterations and feedback you have! From the article where I read about it:

“Go with your gut – not your head – on this one; the combination of peanut butter, bacon, and bananas really is delicious.

ELVIS COOKIES

Makes 30 cookies

1 cup smooth peanut butter

1/2 cup packed light brown sugar

1/2 cup granulated sugar

1 large egg, lightly beaten

1/4 cup all-purpose flour

1 teaspoon baking soda

1/2 cup crumbled cooked (very crisp) bacon (about 6 strips)

1/2 cup diced firm banana

Heat the oven to 350F. Line 2 baking sheets with parchment paper. (I did some research because I didn't want to buy many extras like parchment paper, so I just greased a cookie sheet with margarine and it worked fine. So in place of the parchment paper, lightly grease a cookie sheet.) In a large bowl, combine the peanut butter, brown sugar, and granulated sugar. Use an electric mixer on medium to beat until well combined. Beat in the egg until just combined and set aside. In a medium bowl, whisk together the flour and the baking soda. With the mixer running on low, add the dry ingredients, scraping down the sides of the bowl as needed. Gently mix in the bacon and the bananas, trying not to mash the bananas. Using slightly wet hands, roll rounded teaspoons of dough into balls and place on the prepared baking sheets, leaving about 1 inch between them. Dip the tines of a fork into water, then use it to flatten the cookies until they are about 1.5 inches around. Bake on the middle rack for 11 minutes. Cool the cookies on the baking sheet for 2 minutes, then remove with a metal spatula to racks to cool completely.

NOTE – a guest commented that he wished there was more bacon!