

BROWN SUGAR CANDIED BACON STRIPS

F EASY

Last Modified: 04/13/2014

PREP: 10 Min
COOK: 25 Min
OVEN: 350

BREAKFAST

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Thick Sliced Bacon	
3	Tbsp	Light Brown Sugar	
1	Pinch	Cayenne Pepper	
1	Tsp	Ground Saigon Cinnamon	

PREPARATION	
TOOLS	1) Small Mixing Bowl 2) Aluminum Half Sheet Pan & Wire Rack
PREP	Preheat the oven to 350 degrees with a rack near the center.
1	In a small mixing bowl, mix together the Brown Sugar, a pinch of Cayenne and the Cinnamon.
2	Place the Bacon, flat and NOT touching on a wire rack set over a sheet pan lined with parchment paper for easier clean-up.
CAUTION	You need to watch this closely. The high Sugar content does burn easily. Adjust your times accordingly. This is technically Candy, you MUST immediately upon removal from the oven, pluck the Bacon Strips off of the wire rack or they will stick.
3	Sprinkle each slice of Bacon liberally with the Spiced Sugar Mixture and bake, about 12 to 15 minutes. Turn the Slices over and sprinkle liberally with the remaining Spiced Sugar Mixture and continue to bake until crispy, about 5 to 10 more minutes.
SERVE	Place on a serving platter and serve while hot.

