

DIJON MUSTARD CANDIED BACON STRIPS

F EASY

Last Modified: 02/10/2016

PREP: 10 Min
COOK: 25 Min
OVEN: 350

BREAKFAST

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Thick Sliced Bacon	
3/4	Cup	Dark Pure Maple Syrup	
2	Tsp	Dijon Mustard	
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
TOOLS	1) Small Mixing Bowl 2) Aluminum Half Sheet Pan & Wire Rack 4) Basting Brush
PREP	Preheat the oven to 350 degrees with a rack near the center.
1	In a small mixing bowl, mix together the Maple Syrup and Mustard.
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, so 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	Brush each slice of Bacon liberally with the Maple Syrup Mixture, sprinkle generously with Black Pepper and bake, about 12 to 15 minutes. Turn the Slices over and brush liberally with the remaining Maple Syrup Mixture and sprinkle again with Black Pepper continue to bake until crispy, about 5 to 10 more minutes.
SERVE	Place on a serving platter and serve while hot.

