

Candied Bacon

Serves: 1 (well, ok, 4 servings)

This dish is a bacon lovers dream. Kids love it. It is wonderful to wake up smelling this. The saying is “everything is better with bacon” lives on here. This is a great breakfast side dish, and is great for appetizers with wine and a bit of bread or crackers also. It gets really crispy and delicious. Try it two times: once with black pepper only, and then with th cayenne pepper blend. Delicious!

Ingredients

12 slices thick-cut bacon, about 1/4-inch thick (this is a good time to get Butcher’s bacon, asking for thick cut)
1 Tsp. Ground black pepper, or 3/4 tsp. Cayenne pepper, or a combined ½ tsp. of each
1/3 cup light brown sugar

vegetable oil for coating pans

Procedure:

You need a baking pan/jelly roll pan to do this dish, and some parchment paper or foil for this. A second pan is very helpful for draining the oil.

Preheat the oven to 350 degrees F.

1. Put bacon slices in a glass or metal bowl and season them with pepper and toss with the brown sugar.
2. Cover a baking sheet with parchment or foil, and very lightly oil the bottom of the foil/paper.
3. Lay the sugared bacon in a single layer on top. They can barely touch if needed. If you have any of the sugar/pepper mix left in the bowl, sprinkle it evenly over the bacon, pressing into the slices.
4. Top with another layer of parchment or foil and top it, squarely, with another baking sheet. The baking sheet needs to flatten the bacon as it cooks.
5. Place the tray in the center of the pre-heated oven and bake for 30 minutes. Check the bacon by lifting it to see if it is crisp . If it is not golden brown and fairly crispy, resist the temptation to turn up the oven temperature, and cook it for 10 to 15 minutes longer. Check it again.
6. Drain the bacon fat out by placing another baking pan on top of the bottom, making sure you hold both of the pans together. After draining, remove top pan, and separate your bacon if necessary, plate up on a warmed dish or tray. (I like to stack these “lincoln-log” style for a great presentation....but who are we kidding: as soon as these are ready, they are gone.....)

Note: Use tongs when taking these off of your baking pan. The sugar has caramelized and is super HOT! When you remove the tray and transfer the bacon to your serving platter, the bacon will "crisp" up a little more.