

Candied Bacon

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Recipe

Candied Bacon

Ingredients:

- 1 pound thick cut bacon (you can use maple or peppered bacon for increased taste)
- 1/2 cup brown sugar
- 1 teaspoon dry mustard
- Black pepper, to taste

Directions:

- Preheat the oven to 325 degrees F.
- In a bowl, put the brown sugar, dry mustard, and black pepper, and combine well.
- Line a baking sheet with aluminum foil
- Arrange your bacon on the baking sheet and spoon the brown sugar mixture over the bacon strips – using it all!

Bake for 15 – 20 minutes. Check the bacon at 15 minutes and if it is not as crispy as you would like, bake it for a few more minutes. Do not over bake – remember bacon will become crispier as it cools. Your bacon will become crispier, and you can drain off some of the fat, if you place the individual strips on a cooling rack when you take them from the oven. The candied bacon can be served warm or cold. We had it cold at Grazing day.

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