

## **Candied Bacon**

## Serves 1

## Ingredients:

1 lbs. Smoked Uncooked Bacon

2 lbs. Light Brown Sugar

## Directions:

- 1. Place light brown sugar in large stainless bowl.
- 2. Generously press light brown sugar onto bacon.
- 3. Place on parchment lined baking sheet.
- 4. Bake at 425° F for approximately 20 minutes or until bacon is fully cooked.
- 5. Let cool slightly and remove bacon from glaze and place on clean parchment paper until cool.
- 6. Bacon will be candy like. Note: Brown sugar will spread, so be sure to use parchment paper.