

Maple, Bourbon & Black Pepper Bacon



This bacon comes with a warning...it's highly addictive! So easy to make, so perfectly sweet, peppery and savory! It's wickedly delicious!

Ingredients:

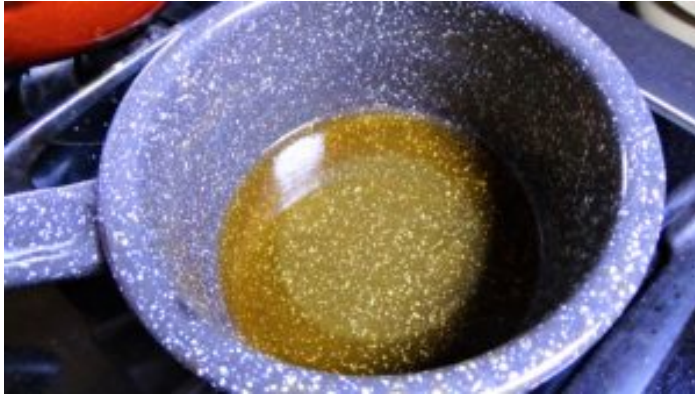
Makes 12 slices

- 1 Tbs of bourbon
- 3 Tbs of maple syrup
- 12 slices of thick cut bacon
- 1/3 cup of dark brown sugar
- 1 teaspoon of freshly cracked black pepper

Directions:

Preheat oven to 400°

Line a baking pan with foil, top with a wire rack and place the bacon slices on top. In a small saucepan, over medium/ low heat, add the bourbon and maple syrup, cook and stir for about

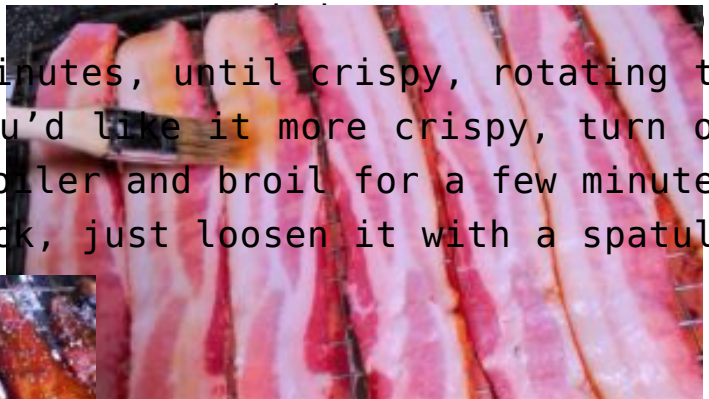


2 minutes.

Brush the sauce on

the bacon, sprinkle on the brown sugar and pepper, press into the

bacon
fingers. Bake for 25 – 30 minutes, until crispy, rotating the pan halfway through. If you'd like it more crispy, turn off the oven, switch on the broiler and broil for a few minutes. Let it cool down on the rack, just loosen it with a spatula.



Go ahead, bite into it and you'll see what I mean!