



Hot Maple Bacon

You know when you're eating pancakes with bacon and some of the maple syrup flows onto the meat? And you know how great that tastes?

Well, this year, we offer a recipe for "Hot Maple Bacon" – the perfect sweet/salty breakfast treat with a kick!



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INGREDIENTS

- * 1 lb. thick-sliced bacon
- * ½ cup maple syrup (the darker, the better)
- * ¼ cup dark brown sugar
- * ½ teaspoon cayenne pepper (or more, depending on how much kick you want!)



DIRECTIONS

1. Preheat oven to 350 degrees F
2. Line a pan with shallow sides with foil and coat with non-stick spray
3. Mix maple syrup, brown sugar and cayenne in a small bowl that is wide enough to take the bacon
4. Dip the bacon slices in the mixture and hold up so that excess can drip off
5. Arrange the bacon slices on the pan so they're not crowded
6. Bake for 25 minutes (less time if you use thin bacon)
7. The bacon should be crisp and brown
8. Place the slices on a rack and leave for several minutes so they can harden up

NOTE: Refrigerate any leftovers. Adjust oven timing to achieve the crispiness you prefer.

