

Easy Candied Bacon



Ingredients

1-375 g pkg bacon

1/3 cup / 80 mL EACH packed brown sugar and pure maple syrup

Directions

1. Preheat oven to 350°F.
2. Separate bacon slices and pat dry with paper towels.
3. Place bacon slices on oven-safe wire rack set over a foil-lined, rimmed baking sheet. Do not overlap.
4. In small bowl, thoroughly combine brown sugar and maple syrup.
5. Holding one end of bacon, brush glaze mixture onto the top of each slice of bacon.
6. Bake in preheated oven for 20 minutes, just until glaze begins to darken.
7. Flip each slice of bacon over and brush a thick coat of glaze over the other side.
8. Bake for an additional 5-10 minutes or until bacon is cooked to your desired texture and glaze has thickened.
9. Remove bacon from oven and let rest until cool enough to handle.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 25
- **Number of Servings:** 11