

Candied Bacon



Recipe by Amber

Penney Farms Princess

INGREDIENTS

8 thick cut slices applewood smoked bacon

½ cup grade A maple syrup

cracked black pepper

INSTRUCTIONS

Preheat the oven to 400.

Line a baking sheet with parchment paper, then spread the bacon out on the baking sheet.

Bake in the oven for 20 minutes.

While the bacon is cooking, line another baking sheet with parchment paper, and place a baking rack on top of the paper.

Transfer the cooked bacon to the baking rack. Then use a paper towel to blot excess oil from the bacon. Pour a generous amount of syrup on top of each slice of bacon, and sprinkle each piece with fresh cracked pepper.

Cook the bacon in the oven for an additional 10 minutes, or to desired crispness.

Transfer to a platter, garnish with chives or parsley if you're fancy, and serve.