

NONO CANDIED BACON SLICES

SERVES 2 TO 3

INGREDIENTS

**1/2 lb. Thick cut hardwood
smoked bacon (6pcs)**

1/4-1/3 cup NONO SAUCE

RECIPE

- 1. Pre-heat conventional oven to 350°F.**
- 2. Place bacon in a single layer on a foil lined baking sheet.**
- 3. Place baking sheet on middle oven rack and bake 15-20 minutes until slightly browned and crisp.**
- 4. Remove from oven, and carefully drain bacon fat.**
- 5. Brush both sides of cooked bacon with NONO SAUCE.**
- 6. Place bacon back in oven and bake for an additional 10-12 minutes or until sauce is caramelized and bubbling. For faster caramelizing, set oven on broil.**
- 7. Allow bacon to cool 10-15 minutes.**
- 8. Serve as slices, or crumble for use as a topping.**

TIMINGS

**Prep Time: 5 minutes
Cook Time: 30 minutes
Total Time: 35 minutes**