



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Chipotle-Pecan Bacon

Take breakfast to a whole 'nother level with this scrumptiously good bacon. It's easy, it's quick, but the taste makes it the star of any breakfast. It's a must for those big Sunday breakfasts when the kids and grandkids come to visit.

To Serve 4-6

12 slices applewood smoked bacon

2/3 cup **Fredericksburg Farms Raspberry Peach Chipotle Glaze**

1/4 cup maple syrup

Chopped pecans

Preheat oven to 350 degrees. Lay bacon slices snugly together (actually touching) in a single layer on a heavy-duty baking sheet. Bake the bacon for 7 minutes to partially cook it. While bacon is cooking, whisk together the **Fredericksburg Farms Raspberry Chipotle Glaze** and the maple syrup.

Drain the fat from the bacon. Drizzle the **Raspberry Peach Chipotle Glaze**/maple mixture over the par-cooked bacon slices and return the pan to the oven. Cook until bacon is almost fully cooked, about 4 minutes. Scatter the pecans over the bacon slices and cook an additional 3 minutes, or until bacon is crisp and pecans are lightly toasted. Remove from oven and allow bacon to cool just slightly before serving.