



Candied Bacon

Yield: 12 slices of bacon

Ingredients:

- ¼ cup brown sugar
- 2 tablespoons white vinegar
- 2 tablespoons maple syrup
- 1 pinch ground black pepper to taste
- 1 pound thick-cut bacon or fakon

Directions:

1. Preheat oven to 350°F.
2. Place a cooling rack over a baking sheet
3. Place bacon slices on the cooling rack.
4. Bake bacon/fakon in the preheated oven for 10 minutes, turn slices, and bake another 5 minutes.
5. Mix brown sugar, vinegar, maple syrup, and black pepper in a small bowl.
6. Remove bacon/fakon from the oven and brush both sides with brown sugar mixture.
7. Return bacon/fakon to the oven and bake for another 5 minutes. Repeat basting and turning every 5 minutes until bacon/fakon is browned and crisp, about 20 minutes.