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BeCoolGrandpa.com

# be cool grandpa

## grandpa bacon

Inspired by, recteq recipes

**Serves:** 10 +/-

**Prep time:** 15 mins.  
**Cook time:** 2 1/2

**Skill level:** easy

**Cooking method:**  
smoker / gas grill or  
oven



### ingredients:

1lb. thick cut bacon  
1/2 cup brown sugar  
1 tbsp favorite sweet rib rub  
1/8 tsp cayenne pepper  
1/4 cup maple syrup



### instructions:

Step 1 - Combine brown sugar, favorite sweet rib rub, and cayenne pepper.

Step 2 - Lay bacon strips on a grill mat, leaving a little space between strips.

Step 3 - Brush top sides of bacon with a light coating of maple syrup and generously sprinkle brown sugar mixture on each strip.

Step 4 - Cook on smoker/gas grill or oven at 225°F for 1 hour.

Step 5 - Remove bacon from grill/oven, flip, and give the untreated side of each piece of bacon a brush of maple syrup and sprinkle of brown sugar mixture.

Step 6 - Return bacon to grill/oven and cook at 225°F for 1 hour.

Step 7 - Cool for 30-60 minutes.



## grandpa's thoughts:

This will take some time, but well worth it for special breakfast occasions. You can omit the cayenne pepper for a less spicy option. You can cook this ahead & warm it later in the microwave or a warm oven. However, it's so good you can even eat it at room temp!

I think it's a must for grandpa's popularity.