



Candied Bacon



8 servings



50 minutes prep
& cook time

INGREDIENTS

- 1# Bell's Mill Thick Cut Hickory Smoked Bacon
- 1/2 Cup Brown Sugar
- 1/2 tsp. Black Pepper
- 1/4 tsp. Cayenne Pepper
- 1/2 Tbsp Crushed Red Pepper Flakes

NOTES

This recipe features Hickory Smoked Bacon but you can use your favorite bacon flavor.

DIRECTIONS

1. Preheat oven to 375°
2. Line baking sheet with parchment.
3. Lay the uncooked bacon onto the pan.
4. Combine ingredients and sprinkle mixture over the bacon slices fully coating them. Pat the mixture down onto the slices.
5. Bake for 30-40 minutes or until brown and crispy.
6. Remove and let cool for 10 minutes.
7. Transfer bacon to cooling rack.

