

Bacon Candy

Everyone loves this sweet, spicy, chewy bacon. Perfect for cocktails.

Serving: 10 pieces

Time: 10 min prep, 15 min cooking, 10 min cooling = Total time



35 min to YUM

- 5 slices thick cut bacon cut in half to make 10 short pieces
 - 2 Tbls. Brown sugar
 - 1/2 Tsp Cayenne
 - 1/2 Tsp Ancho powder or chili powder
1. Preheat oven to 400F
 2. Line a full sheet pan with aluminum foil and place a rack in the pan (rack is optional)
 3. Combine sugar and chili powders in a small bowl
 4. Line bacon pieces side by side on wax paper and cover generously with half the sugar mixture
 5. Place the bacon strips, sugar side down on the rack in the sheet pan
 6. sprinkle with the remaining sugar mixture
 7. Bake for 10 – 15 min. closely watching after 10 min to prevent burning
 8. Allow to cool and serve
 9. May be kept at room temperature for several hours.