

Candied Bacon



Ingredients:

- 21 strips Kurobuta Ranch Uncured Thick Cut Bacon
- 1 cup agave nectar
- 2 ½ teaspoons ground chili powder
- ¼ teaspoon paprika



Chef's TIP:

Candied Bacon can also be chopped and put into salads or served alongside BBQ Chicken or a nice steak. Any place you serve bacon; you can make it super special candied bacon!

Directions:

1. Preheat oven to 400°F degrees. Line two large rimmed baking sheets with heavy aluminum foil. If you have a broiler pan or cooling racks you can use to elevate the bacon, do this.
2. Mix together agave nectar, chili powder and paprika in a medium bowl.
3. Arrange Kurobuta Ranch bacon strips in a single layer on baking sheets. Evenly brush generously the nectar mixture over bacon strips. You might need to do this in batches, depending on your oven.
4. Bake on middle rack for 20 minutes. Keep an eye on bacon, nectar can burn easily. The goal is for bacon strips to be almost crispy, but still a little chewy. The natural fats will be sizzling and bubbling around them.
5. Remove bacon strips and allow to sit for 5 minutes. Lay out parchment paper or aluminum foil and top with cooling racks. Transfer strips from baking sheet to cooling racks to drain excess fat and allow them to come to room temperature.

When fully cooled, serve or store in an airtight container at room temperature. Enjoy!

