



BLUESCREEK FARM MEATS'

CANDIED BACON

INSTRUCTIONS

Lay on a pan with a lip or on a broiler pan.

Sprinkle brown sugar over the bacon (until lightly covered).

Bake @ 375° F until the brown sugar is caramelized and the bacon is a touch crispy.

(Roughly 15-20 minutes)

**You can easily cut each piece into 4-5 pieces and spear each piece with a toothpick to serve.

Serves 2-4 people

INGREDIENTS

10 slices of thick bacon
(Double Smoked)
brown Sugar

EQUIPMENT

Baking pan (with lip) or broiler pan