



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

WHISKEY SPIKED MAPLE BACON

Preheat oven to 350°

- 1 lb bacon
- 4 ounces Maple Sugar/Cream
- 2 tablespoons Whiskey
- 1 tablespoon freshly ground black pepper

THE STEPS:

- Line a large baking sheet with parchment paper. - *it'll make your clean-up so much easier!*
- Place a rack the same size on top of parchment.
- Mix together the maple sugar and whiskey. *I used the bottom of a small glass to crush the maple cream.*
- Sprinkle the bacon, on both sides with the black pepper.
- Lay bacon on rack – don't worry if the bacon overlaps, it shrinks as it cooks.
- Place in preheated oven for 10 minutes.
- Remove from oven and paint bacon on top side with whiskey mixture.
- Place back in oven for 15 minutes.
- Repeat paint process on the other side and bake for another 15 minutes or until bacon is golden and crispy.
- Remove from oven and allow bacon to cool for 20 minutes before serving.

THE LOVE: I served my bacon at room temperature and then warm. Warm is better!