



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

SPICY BEER CANDIED BACON

Preheat oven 400°F

- 1 lb extra thick smoked bacon
- ½ cup brown sugar
- 2 tablespoons any dark beer
- 2 tablespoons Frank's Hot Sauce

In a small bowl, combine, brown sugar, beer and hot sauce.

Line a large baking sheet with parchment

Place a rack the same size on top of parchment

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 both sides with brown sugar mixture.

Place back in oven for 10 minutes.

Repeat process until sauce is gone and bacon is golden and crisp.

Remove from oven and allow bacon to cool for 1 hour.

THE LOVE: Watch your bacon closely. You want it golden and crisp not burnt and hard!