

A Recipe From *tikkido*

Baked Brown Sugar Candied Bacon

<https://tikkido.com/blog/brown-sugar-candied-bacon>

Ingredients:

- bacon, 1 pound
- approximately one cup brown sugar
- ground black pepper, to taste

Instructions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Place a cooling grate in a sheet pan to elevate the bacon and let the fat drip down. Place the strips of bacon on the elevated grate.
3. Sprinkle the bacon with brown sugar and give a generous grind of black pepper. Bake for 10 minutes, then pull the bacon out, and give it another sprinkling of brown sugar.
4. Keep sprinkling with another layer of brown sugar every 10 minutes or so, until the bacon is the texture you prefer. I like mine crispy, and that usually takes about 30 minutes, sometimes a bit more. It really depends on the thickness of your bacon, though, and over the last few years I think bacon manufacturers have been slicing their bacon thinner and thinner. Thick cut now is what used to be regular cut, it seems. So WATCH THE BACON CLOSELY!

