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Spicy Brown Sugar Glazed Bacon aka “Bacon Candy”

It's hard to improve upon a great slice of bacon. But my husband Robert says a little sugar and spice will make it even better. We like his “Bacon Candy” with pumpkin muffins but it is a standout with any kind of egg and takes a fried egg sandwich straight to hog heaven!

6 slices Indiana local bacon

1 Tablespoon light brown or dark brown sugar, packed

¼ teaspoon ground chili pepper (use more to taste)—*Robert prefers cayenne but suggests that you experiment with your favorite ground chili powders such as ancho or a chili spice blend*

Preheat oven to 400 degrees F.

Line a baking sheet with non-stick foil or parchment paper.

Arrange the bacon in a single layer on the baking sheet.

Sprinkle the bacon with the brown sugar and pepper.

Bake for 8-10 minutes or until done to your preferred level of crispness.

Remove from the oven and place the bacon, non-candied side down, on a double sheet of paper towel to remove any excess bacon fat.

Serve immediately.

Serves 2

Victoria Wesseler

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