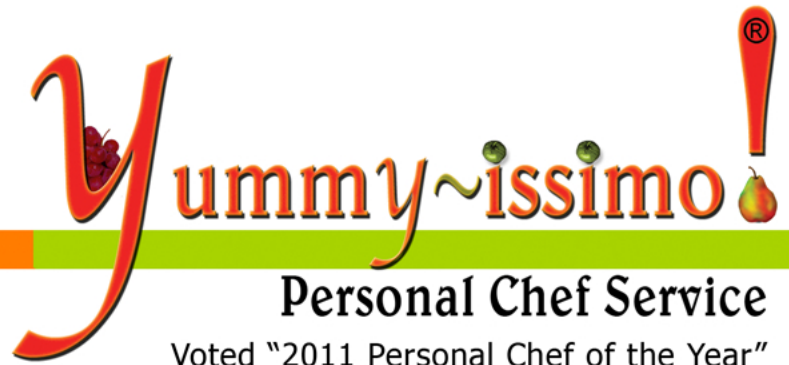


Maple Bacon Bites



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

One of my all~time favorite tailgate party nibbles

Serves 4

1/2 pound thick cut bacon ~ about 5 slices

1/2c pure maple syrup

1/8t cayenne pepper ~ or more to taste

Preheat oven to 450. Spray rimmed baking sheet with non~stick cooking spray. Cut each piece of bacon in 3 equal pieces and lay pieces out flat on baking sheet.

Mix together maple syrup and cayenne pepper. Brush syrup on each piece of bacon.

Bake 10 minutes, brush with syrup and brush another 10~12 minutes or until bacon is fully cooked and crispy. Brush bacon one final time with maple syrup before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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