

Peppered Sweet Bacon Bites



These tasty morsels may just be one of the greatest finger foods of all time!

Makes about 24 bites

8oz peppered bacon, sliced into 1/8" thick slices

1/2c brown sugar

2t olive oil

Preheat oven to 375. Line a rimmed baking sheet with heavy~duty foil.

Pat brown sugar on both sides of bacon and place strips on foil. Place a smaller baking sheet on top of bacon and place a heavy skillet on top. This will keep the bacon flat when cooking.

Bake 10 minutes. Remove from oven, drain fat. Return to oven with top baking sheet and skillet and bake 15 more minutes or until bacon is crispy and caramelized. Use a spoon and drizzle caramel juices over bacon. Return to oven with top baking sheet or skillet and bake an additional 2~3 minutes or until caramelized.

Place bacon on paper towel lined wire racks until cool enough to handle. Cut into 2" pieces. Serve at room temperature.

Prepare Ahead Tip

Prepare bacon and allow to cool completely. Store in zip~lock bag in refrigerator for 24 hours. Allow to come to room temperature and reheat in warm oven for 3~4 minutes.