



Brown Sugar Spiced Bacon

Adapted from Pat and Gina Neely

BAH Note: This is messy but absolutely worth it. Be sure to remove the bacon from the rack as soon as it comes out of the oven. Keep your eye on the bacon as it cooks. The sugar can go from caramelized to burnt in the blink of an eye.

- 1/2 pound thick sliced bacon
- 1/4 cup light brown sugar
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon paprika

Heat the oven to 375 degrees. Line a sheet pan with foil and place a cooling rack in the sheet pan.

Mix the brown sugar, cayenne, and paprika in a medium bowl until well combined. Add the bacon slices to the bowl and use your hands to thoroughly coat the bacon with the sugar mixture.

Place the bacon slices on the rack and bake for approximately 15 minutes or until the bacon is crisp and the sugar mixture has melted into a sticky glaze.

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