



## Million Dollar Bacon

Recipe By KAITLYN BAKER

SERVES: 4

### INGREDIENTS:

- 1 lb. thick cut bacon
- 6 tbsp. brown sugar
- ½ tsp. black pepper
- ¼ tsp. cayenne pepper
- ½ tbsp. red pepper chili flakes
- 1 tbsp. sorghum syrup

### DIRECTIONS:

- 1. Preheat oven to 350°F.
- 2. Line a baking sheet pan with parchment paper to minimize cleanup.
- 3. Place bacon slices on a baking sheet pan. Make sure they are not touching so they do not stick together. Add bacon in a single layer.
- 4. Add to a small bowl the brown sugar, black pepper, cayenne pepper, and red pepper chili flakes. Stir to combine sugar mixture.
- 5. Sprinkle the spice mixture over the bacon liberally. You want to coat the bacon. Pat mixture in with your hand. Flip bacon and repeat the process.
- 6. Cook bacon in a preheated oven for 35 to 40 min. Check on the bacon near the end to make sure that the sugar does not burn.
- 7. Remove bacon from the oven to cool.
- 8. Transfer bacon to a wire rack and lay bacon flat to let cool completely and let the sugar harden.
- 9. Drizzle sorghum syrup on the top of your bacon.

powerful  
+ pairings

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