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### **Bourbon Bacon**

*For 1 pound of bacon*

#### **Ingredients:**

1 pound of bacon, about 16 slices, or 12 thick-cut slices  
1/2 cup brown sugar  
1/4 teaspoon ground cayenne  
2-3 tablespoons bourbon

#### **Directions:**

1. PREHEAT the oven to 350°F. (Usually we bake our bacon at 425°F, but with the addition of the sugary glaze, a lower temperature is required.) PREPARE a baking pan by lining a rimmed half sheet pan with parchment paper or by wiping with a little olive oil and a paper towel.
2. MIX the brown sugar and cayenne together in a small bowl and stir to combine evenly.
3. ADD 2-3 tablespoons of bourbon to the brown sugar and cayenne mixture and stir until a thick paste forms. ADD additional bourbon if necessary to achieve a thick, yet spreadable paste.
4. SEPARATE and lay the strips of bacon on the lined pan. SPREAD half of the bourbon paste on the topsides of the bacon strips. Carefully turn the strips over, and apply the remaining half to the other side of each strip.
5. BAKE in the oven for 15 minutes, turn over each slice. Bake for another 10 minutes, then turn again. Continue to bake until the bacon is crisp, check frequently in the last few minutes – the sugar may scorch. Remove the strips from the pan and transfer to a cooling rack. (The bacon will continue to crisp as it cools.)
6. Serve at room temperature, or store in an airtight container in the refrigerator or freezer. Bring to room temperature prior to serving.