

Pecan Sugared Bacon

Servings: 6

Difficulty: Easy

Ingredients:

8 tablespoons brown sugar

5 tablespoons chopped pecans

12 slices thick cut smoked bacon

Freshly ground black pepper (medium - course grind)

The logo for Jackson House Inn is displayed in white text on a solid green rectangular background. The text is arranged in three lines: "Jackson" on the top line, "House" on the middle line, and "Inn" on the bottom line. The font is a clean, sans-serif typeface.

Method

Preheat oven to 400° (preferably a convection oven). Hand chop pecan halves to a medium fine chop. Toss with brown sugar to blend thoroughly. Add black pepper and mix until well incorporated. Place bacon strips on a wire rack in a foil-lined baking sheet (next to each other, but not touching). Spoon mixture onto each slice from end to end (approximately 1T of sugar mixture per bacon slice). Use back of a teaspoon to gently press the mixture onto the bacon.

Bake at 400° for 12–16 minutes (perhaps 2–3 minutes longer in a non-convection oven). Timing will vary based on the thickness of bacon. Watch carefully toward the end of the time to prevent burning, which can occur very quickly.

Remove from oven and let cool for 5 minutes. Transfer bacon slices onto brown paper (grocery bags work well) to absorb excess grease before serving. Let cool for 20 minutes to firm up a bit.

** Uncured or cured bacon will work, but it is best to use a local or artisanal smoked product as opposed to name brands. Trader Joe's product from Niman Ranch works very well. Broadbent and Applegate are also great options.