

Sweet and Spicy Bacon

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Ingredients

1 $\frac{1}{2}$ Tbs packed light brown sugar
Rounded $\frac{1}{4}$ tsp cayenne
Rounded $\frac{1}{4}$ tsp freshly ground black pepper
1 lb thick-cut bacon (about 12 slices)

Directions

Position an oven rack in the middle position, and preheat the oven to 350 degrees Fahrenheit.

In a small bowl, stir together the brown sugar, cayenne, and black pepper.

Arrange the bacon slices in 1 layer—not overlapping—on a rimmed baking sheet lined with aluminum foil.

Bake the bacon for 20 minutes. Turn the slices over, and sprinkle them evenly with the spiced sugar. Continue baking until the bacon is crisp and deep golden, about 20-35 minutes more, checking every 5 minutes. Transfer to paper towels to drain before serving.