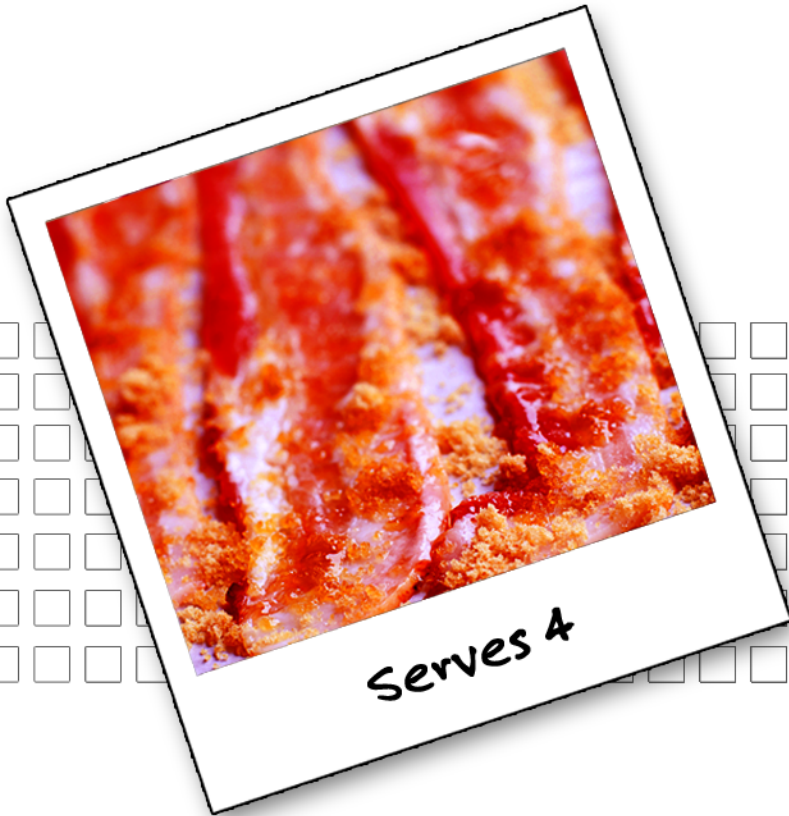


MAPLE GLAZED BACON



You will need:

- 12 slices of quality, thick-cut bacon
- Maple syrup
- Crushed red pepper (optional)

Cooking directions:

Preheat oven to 375 degrees.

Line a baking sheet with parchment paper. Arrange bacon slices on the sheet and place in oven.

Once bacon is 3/4 of the way cooked (about 7 minutes), remove the baking sheet from the oven. Using a pastry brush, apply a light coating of maple syrup to the top of each slice of bacon.

Variation: For an extra kick, sprinkle a desired amount of crushed red pepper to each slice and return the sheet pan to the oven.

Continue cooking bacon to the desired degree of crispiness. Remove baking sheet from oven and transfer cooked bacon to a clean plate. Allow the bacon to rest for a few minutes before serving.