

MILLION-DOLLAR BACON

10

STRIPS

40
min

TIME



Ingredients

- 10 Strips thick-cut bacon
- ¼ cup Brown sugar
- 1 tsp Black pepper, freshly cracked

Directions

- Step 1* Pre-heat oven to 350 F.
- Step 2* Combine brown sugar and black pepper in a bowl. Set aside.
- Step 3* Place the bacon on a rimmed baking tray.
- Step 4* Cover bacon strips on both sides with the brown sugar mixture.
- Step 5* Bake in heated oven on center rack for 20 minutes. Turn bacon, then continue cooking for 15-20 minutes or until crisp.
- Step 6* Remove bacon from oven once crisp. Place on cooling rack or plate lined with paper towels to dry.