

Recipe: Candied Honey Bacon

From the Kitchen of: __Michael Ban__

Cook Time: 25 Minutes Temperature: 350

Servings: 16 Slices Thick Cut Bacon

Ingredients:

16 Slices Thick Cut Bacon

2 Tbsp. Apple Cider Vinegar

1/2 Cup Tumulty Bees Honey

1 Tsp Black Pepper

1/4 Cup Brown Sugar

1/4 Tsp Cayenne

Directions:

1. Preheat oven to 350° F
2. Combine **Tumulty Bees Honey**, Brown Sugar, Apple Cider Vinegar, Black Pepper, and Cayenne in mixing Bowl
3. Place bacon slices on cooling rack over a sheet tray. Bake for 15 minutes @ 350° F
4. Remove bacon from oven and brush with honey mixture and return to oven for 5 minutes.
5. Remove bacon, flip with tongs, and brush the other side. Return to oven for 5 minutes.
6. Remove from oven and take off cooling rack and transfer to parchment paper.
7. Sprinkle with cracked black pepper and enjoy

Notes:
