

## BACON CANDY

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The trick to these delicious bites is to begin with THICK BACON.

### Ingredients:

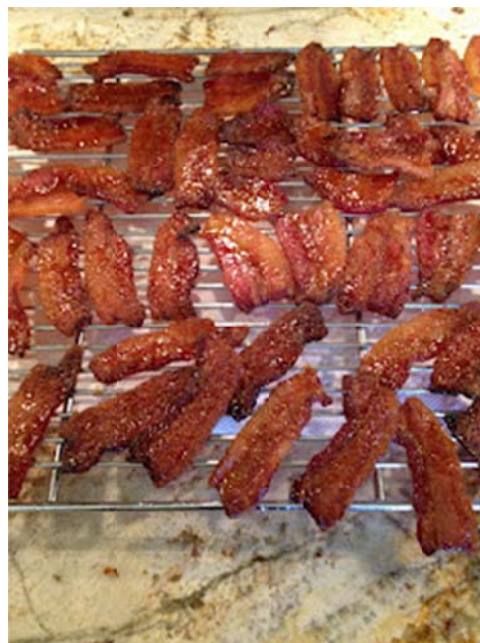
- Thick Bacon
- Light Brown Sugar
- Yellow Corn Meal

### Directions:

I don't like to spend a lot of time cleaning up, so I line my baking pan with heavy aluminum foil and spray the baking rack with non-stick cooking spray.

Preheat oven to 350 degrees. In a mixing bowl, combine the brown sugar and corn meal (1 cup of brown sugar to 1 T corn meal). For this entire package of bacon, I will use approximately 3 cups of brown sugar and 3 T of corn meal.

Before separating the bacon, cut the slices into thirds. One third of a slice creates a nice, 2 bite piece. Dip each piece of bacon into the brown sugar/corn meal mixture to coat heavily and place onto the baking rack. If you run out of the brown sugar mixture before finishing, just make a little more.



The bacon will shrink a bit, so don't worry about placing the bacon too close together. Bake until the bacon is red/brown, approximately 15 - 20 minutes depending on how thick your bacon is. I like it a little charred around the corners. Remove to cooling rack. The bacon will not crisp until it cools. Serve at room temperature.

If you reuse the baking pan, there is no reason to wash the wire baking rack but be sure to replace the aluminum foil.