



[Home](#) > [Our Blog](#) > [Bacon Candy](#)

Bacon Candy

Ingredients:

1. Whole Slab Applewood Smoked Bacon
2. Red Pepper Flakes
3. Soft Brown Sugar

Note: You'll probably need to ask your butcher in advance to make sure they have some whole slab bacon, ask for the middle section, it has the best fat/meat ratio



Instructions:

1. Pre-heat oven to 230°F
2. Slice bacon 1/3" thick
3. Place bacon on sheet tray with rack, place it as close to each other as possible
4. Sprinkle with a little red pepper flakes, or more if you like it spicier
5. Sprinkle with soft brown sugar, to cover all the bacon with 1/4" of brown sugar, don't pat or pack down, just brush side to side.
6. Cook for 1 hour and 40 minutes in oven
7. *Depending on your oven, you may need to increase this time. Ovens vary – Times vary 100m to 140m)*