

# LACQUERED BACON

Prepared by: Ryan McElwain, June 2017

Source: [altonbrown.com](http://altonbrown.com)

1 pound thick-cut bacon

1/2 teaspoon black pepper, coarsely ground, separated into 1/4 measurements

4 tablespoons dark muscovado sugar, plus 3 tablespoons

1/4 teaspoon red pepper flakes (or more if you're up to it)

Set the oven temperature to 400 degrees F.

Line a half sheet pan with parchment paper and lay the bacon in a single layer so that there's little or no space between the pieces on a cooling rack set in the pan.

Liberally sprinkle one side of the bacon slices with the 1/4 teaspoon black pepper, 4 tablespoons sugar and red pepper flakes.

Set the sheet pan in the oven and roast for 15 minutes. Remove the pan and use the back of a spoon to spread the dissolved sugar/pepper mixture evenly across the slices of bacon. Wait one minute.

Flip the bacon over and liberally sprinkle the other side of the bacon with remaining black pepper and 3 tablespoons sugar.

Return the sheet pan to the oven and roast until desired doneness: 15 minutes for chewy, 18 minutes for crisp. Cool completely before devouring.

*Ryan's Notes: Make sure your oven is actually at 400 F because the results are much more favorable. I would make these again.*

