

CHOCOLATE SPICED CANDIED BACON

INGREDIENTS

- **1/2 cup packed light brown sugar**
- **1 1/2 teaspoons chili powder**
- **20 slices of thick-cut bacon (1 1/2 pounds)**
- **8 Oz premium dark chocolate**
- **2 Oz crushed peppermint candy canes**

INSTRUCTIONS

Preheat the oven to 400°. Line 2 rimmed baking sheets with foil. In a small bowl, whisk the brown sugar with the chili powder. Arrange the bacon strips on the foil and coat the tops with the chili sugar. Bake for 20 to 25 minutes, until caramelized and crisp. Transfer the bacon to a rack set over a sheet of foil to cool completely. While the bacon is still warm Blot with a paper towel to remove all excess fat.

Over a double boiler melt 8 oz of dark chocolate, remove from heat and add crushed candy cane

Drizzle bacon with melted Chocolate

MAKE AHEAD

The bacon candy can be made earlier in the day; store at room temperature