

## Carmelized Bacon

from Barefoot Contessa *Foolproof* cookbook

Makes 15 to 20 hors d'oeuvres

½	cup	light brown sugar, firmly packed
½	cup	chopped or whole pecans
2	tsp	kosher salt
1	tsp	freshly ground black pepper
1/8	tsp	ground cayenne pepper
2	Tbs	pure maple syrup
½	lb	thick-sliced applewood smoked bacon

Preheat oven to 375°. Line a sheet pan with aluminum foil (for easy cleaning) and put a wire baking rack on top.

Combine the Brown sugar and pecans in a food processor and process until the pecans are finely ground. Add the salt, black pepper, and cayenne pepper and pulse to combine. Add the maple syrup and pulse again to moisten the crumbs.

Cut each bacon slice in half crosswise and line up the pieces on the baking rack without touching. With a small spoon, evenly spread the pecan mixture on top of each piece of bacon, using all of the mixture.

Bake for 25 to 39 minutes, until the topping is very browned but not burnt. If it is underbaked, the bacon won't crisp as it cools. While it's hot, transfer the bacon to a plate lined with paper towels and set aside to cool. Serve at room temperature.

Cooking notes: The recipe is given here in its original form; the following comments may apply, however:

I cut the amount of salt in half and it takes longer than 25 to 30 minutes to bake. I'm not sure how much longer, but I cook it until the underside of the bacon seems fully cooked.