



WEEKDAYS 1e|12p|c



Clinton Kelly's Candied Bacon

skill level

easy

time

30-60min

servings

6

cost

\$

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Typically a savory delight, bacon shines with an extra sweet coating.

ingredients

For the Candied Bacon:

1 pound Thick Cut Bacon
 1/2 cup Dark Brown Sugar
 1/4 cup Maple Syrup
 1 tablespoon Dijon Mustard
 2 teaspoons Apple Cider Vinegar
 1/8 teaspoon Cayenne Pepper (or more to taste)
 Salt and freshly cracked Black Pepper

To Serve:

For the Frisee Salad:

2 large heads Frisee (outer bitter greens removed)
 6 Poached Eggs
 1 Shallot (finely minced)
 4 tablespoons Champagne Vinegar
 3 tablespoons Olive Oil
 Chives

For the Ice Cream:

Vanilla Ice Cream

kitchenware

- Sheet Pan
- Cooling Rack
- Mixing Bowl
- Mixing Spoon

steps	ingredients per step	instructions
1		For the Candied Bacon: Preheat the oven to 350 degrees F. Line a baking sheet with a silicon mat or foil and place a cooling rack on top.
2	1/2 cup Dark Brown Sugar 1/4 cup Maple Syrup 1/8 teaspoon Cayenne Pepper (or more to taste) 1 tablespoon Dijon Mustard 2 teaspoons Apple Cider Vinegar Salt and freshly cracked Black Pepper	Stir together the dark brown sugar, maple syrup, cayenne pepper, Dijon mustard and apple cider vinegar. Add freshly cracked pepper (about 10 turns) and a pinch of salt.
3	1 pound Thick Cut Bacon	Add half the mixture to a baking dish and reserve the other half in a bowl. Lay the bacon, piece by piece, in the baking dish, coating both sides, then transfer to the cooling rack.

4

Lay the bacon in a single row on the rack. Place in the oven and let cook. After 15 minutes begin basting every 5 minutes until crispy, about 25 to 30 minutes total.

5

Remove from the oven and let cool on the rack for 5 minutes. Remove from the rack (or they will stick) and use, either whole or crumbled.

6

2 large heads Frisee (outer bitter greens removed)

For the Frisee Salad: Cut the root end off the frisee and separate the leaves. Add them to a mixing bowl and season with salt and pepper.

7

1 Shallot (finely minced)
4 tablespoons Champagne Vinegar
3 tablespoons Olive Oil

Combine the shallot, vinegar, and oil. Season with salt and pepper. Taste and adjust seasoning.

8

6 Poached Eggs

Plate with a poached egg and some candied bacon. Garnish with chives.

9

Vanilla Ice Cream

For the Ice Cream: Serve with candied bacon.