



Pig Candy

Everyone loves bacon, but putting brown sugar and syrup on it makes it even tastier.

Ingredients

1 cup brown sugar
1/2 tsp pepper
1 lb thick cut bacon
1/2 cup maple syrup

Instructions

Set EGG for direct cooking (without convEGGtor) at 350°F/177°C.

Cover a baking sheet in foil, and place a wire rack on the baking sheet.

Mix together brown sugar and pepper in a small bowl. Cover strips of bacon with brown sugar mixture. Then, place the bacon on the wire rack.

Place baking sheet in the EGG and allow to cook until the bacon starts to crisp. Then brush the top of the bacon with maple syrup, flip the bacon and brush the other side with maple syrup as well. Allow to continue to cook until it is to your preference of doneness. Remove and serve.

*You may serve it with a small side of additional maple syrup for dipping if you'd like it to be extra sweet!