

Bourbon Brown Sugar Crusted Bacon



Ingredients

- 1 pack thick sliced bacon, smoked preferred (approximately 12 slices)
- 1 tbsp. unsalted butter
- 2 tbsp. light brown sugar
- 1 tbsp. St. Augustine Distillery Double Cask Bourbon

Procedure

1. Using a baking rack over a baking sheet, lay out the bacon so it is flat. Place in cold oven, and heat to 350°F. Bake bacon for 10-15 minutes, or until crispy, but not well done.
2. When bacon is done, remove from oven, and turn on broiler. Drain out any excess grease.
3. Preheat broiler.
4. In a small pan, melt butter and sugar over low heat. When melted, carefully add the bourbon and swirl the pan. (If the glaze seize up or hardens before you are ready to use it, add one or two drops off water, and gently heat to loosen up).
5. When the bacon is done, spoon approximately 1 tsp. of glaze on each strip of bacon. Spread thin and evenly.
6. Put under the broiler, approximately 6 inches from the heat for 1-2 minutes until the glaze starts to bubble, rotating pan if necessary.
7. Remove from oven, and allow to cool slightly before enjoying.