BACON CARAMEL POPCORN

- 8 slices Smithfield Hickory Smoked Classic Cut Bacon
- 1 bag Microwave popcorn (popped preferably plain)
- 1 1/2 cups Brown Sugar packed
- 1 stick Unsalted butter
- 1/3 cup Pure maple syrup
- 1/2 tsp Baking soda
- 2 cup Pecans, toasted chopped
- 1/4 tsp Vanilla

1. Preheat your oven to 275°F.
2. Cook the bacon slices until crispy. Drain on paper towels. Once cool, coarsely chop into pieces.In a large bowl, toss together the popped popcorn, bacon pieces and pecans. Set aside.
3. In a medium sauce pan, add the butter, brown sugar and maple syrup. Melt, stirring and bring to a boil. Boil for 5 minutes, stirring occasionally.
4. Remove from heat and add the vanilla and baking soda.
5. Working quickly, pour the caramel over the popcorn mixture and stir until all the pieces are covered.
6. Spread out onto a parchment lined baking sheet.
7. Bake for 30 minutes, stirring every 10 minutes.
8. Remove from oven, break apart a bit and then let it cool.

ADDITIONAL INFORMATION

Ingredients	1 1/2 cups Brown Sugar packed, 1 bag Microwave popcorn (popped preferably plain), 1 stick Unsalted butter, 1/2 tsp Baking soda, 1/3 cup Pure maple syrup, 1/4 tsp Vanilla, 2 cup Pecans, toasted chopped, 8 slices Smithfield Hickory Smoked Classic Cut Bacon
Course	Desserts, Sides, Starters

Cuisine	American