

## HONEY BOURBON PEPPERED CANDIED TURKEY BACON

- 15 slices Butterball Turkey Bacon, crisp
- 1/3 cup Honey
- 2 tsp Tennessee honey bourbon
- 2 tsp Coarse ground black pepper

1. In an oven preheated to 350°F, cook the turkey bacon until crisp.
2. Line a 1/2 size sheet pan with foil or parchment paper and neatly arrange the crisp bacon slices on top.
3. Combine the honey with the bourbon and blend well, then brush the mixture over the bacon strips.
4. Sprinkle with the coarse black pepper.
5. Return to a 350°F oven for 3 to 4 minutes.
6. Serve as a side dish or appetizer with a Nashville Hot Honey Syrup dipping sauce.

### ADDITIONAL INFORMATION

**Ingredients**

[1/3 cup Honey](#), [15 slices Butterball Turkey Bacon, crisp](#), [2 tsp Coarse ground black pepper](#), [2 tsp Tennessee honey bourbon](#)

**Course**

[Breakfast](#), [Desserts](#), [Sides](#)

**Cuisine**

[American](#)

**Serving Size**

5