

## HONEY MUSTARD CANDIED BACON

- 1 lb Bacon sliced in half
- 1 cup Brown sugar
- 1 cup Ken's Honey Mustard Dressing

1. Preheat the oven to 400°F. Place a baking rack on a sheet pan and set aside. Put the brown sugar on a plate and Ken's Honey Mustard Dressing in a bowl.
2. First, dip the bacon in Ken's Honey Mustard Dressing and then in the brown sugar. Pressing it to the bacon to make it stick. Arrange the bacon in 1 layer on the baking rack. Bake for 15 minutes.
3. Flip bacon over and cook an additional 10 minutes until bacon is crispy. Transfer the bacon to a plate and serve warm or cold.

### ADDITIONAL INFORMATION

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| <b>Ingredients</b> | <a href="#">1 cup Brown sugar</a> , <a href="#">1 cup Ken's Honey Mustard Dressing</a> , <a href="#">1 lb Bacon sliced in half</a> |
| <b>Course</b>      | <a href="#">Desserts</a> , <a href="#">Sides</a> , <a href="#">Starters</a>  |
| <b>Cuisine</b>     | <a href="#">American</a>   |