



### *Ingredients*

1 pound thick sliced bacon  
Brown sugar, light or dark

### *What To Do:*

Preheat oven to 375-degrees.

On a rack over a baking sheet, lay bacon out. Cover with a good sprinkling of brown sugar, and bake for 25 to 40 minutes, depending upon your oven.

Some bacon may appear to be burned, but it's just the sugar really caramelizing. Bacon will be sweet and very crisp. Allow to rest slightly before removing from rack, and remember that hot sugar can really burn!!