

## Bacon Onion Rings

**Servings:** 6

**Prep Time:** 10min

**Cook Time:** 35min



### Ingredients

- 1 large yellow onion
- 12 strips bacon
- 1/4 c. brown sugar
- 1/2 tsp. cayenne pepper
- Mayonnaise, for serving

### Directions

1. Preheat oven to 200°C. Line a medium baking sheet with aluminium foil and fit with a metal cooling rack.
2. Cut onion into 1cm rings, then separate every other ring, so that each ring contains two rounds of onion. Stir together brown sugar and cayenne pepper on a large shallow plate, then lay bacon on mixture to coat. Wrap doubled up rings with bacon, then set on baking sheet. Bake 30 to 35 minutes, or until bacon is crisp and golden. Serve with mayonnaise, if using.