

Beer-Candied Bacon

Servings: 4-6

Prep Time: 5min

Cook Time: 20+min



Ingredients

- 500 g smoked streaky bacon
- ½ cup soft brown sugar
- ⅓ cup beer (or ginger beer, for a non-alcoholic alternative)

Directions

1. Preheat the oven to 180°C.
2. Line a large baking tray with foil and place a metal drying rack on top of it.
3. Arrange the bacon in rows on the rack, taking care that they lie flat and won't fall through the open spaces.
4. In a cup, mix the brown sugar and beer/ginger beer, stirring for a few minutes to dis-solve most of the sugar.
5. Use a pastry/basting brush to lightly brush the bacon on one side and then bake it for 10 min.
6. Remove from the oven, use tongs to flip the bacon over, brush again with the syrup and return to the oven for 7 min.
7. Repeat this until the bacon is glistening and getting dark on the edges.
8. Remove the bacon from the oven and let it cool on the rack for a few minutes. It will become firm enough to transfer to a cup when cool. Serve as canapés at room temperature.

Tips

Watch the bacon carefully and don't overcook it. It is best when it is crispy on the edges (not black), but firm and sticky in the centre.