



Spiced-Maple Bacon

Prep: 5 minutes

Bake: 28 minutes • Serves: 6

- 1 pound thick-cut hickory smoked bacon (about 12 slices)
- ¼ cup Wild Harvest® maple syrup
- 1 teaspoon crushed red pepper flakes
- ⅛ teaspoon ground cinnamon

1. Preheat oven to 400°. Line large rimmed baking pan with parchment paper or nonstick aluminum foil. Arrange bacon in single layer on pan. Bake 23 to 25 minutes or until bacon is beginning to brown, rotating pan halfway through baking. Carefully remove pan from oven; carefully drain off most bacon drippings in pan.

2. In small bowl, stir syrup, crushed red pepper and cinnamon. Evenly brush or drizzle bacon with syrup mixture. Bake bacon 5 to 7 minutes longer or until desired doneness.

Approximate nutritional values per serving:

*381 Calories, 30g Fat (11g Saturated), 51mg Cholesterol,
631mg Sodium, 10g Carbohydrates, 0g Fiber, 9g Protein*