

Flavors of Fort Wayne, Indiana



From the Kitchen of: **Próximo**

Sweet Pepper Bacon

Ingredients:

24 pieces of Bacon; 1 oz. Brown Sugar; 1 tsp. Cracked Black Pepper.

Directions:

1. Preheat the oven to 350.
2. Toss bacon & brown sugar in a bowl
3. Lay bacon on a parchment lined sheet pan (in single layers). Sprinkle excess brown sugar from the bowl onto the slices of bacon.
4. Bake 12 minutes. Flip the slices of bacon and bake for another 8 minutes, or until bacon is crisp and sugar has caramelized.
5. Remove from oven and cool on rack when done. Sprinkle the cracked black pepper on top before bacon cools.

Note: Do not refrigerate or the bacon will become soggy.



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