

MAPLE SRIRACHA BACON

INGREDIENTS

1 pound thick-cut bacon
3 tablespoons maple syrup (not the fake stuff!)
3 teaspoons Sriracha (use more or less to taste)

DIRECTIONS

Heat your oven to 400F and line a couple of rimmed baking sheets with parchment or foil.

Lay your bacon out on the baking sheets making sure the pieces don't overlap. Mix together the maple syrup and Sriracha in a small bowl and brush the bacon slices on both sides with it. You should still have a lot of the sauce left -- you'll use this to brush occasionally as the bacon is cooking.

Place the pans of bacon in the oven and bake until browned and crispy, about 18 to 25 minutes (depending on the thickness of your bacon), taking the pans out and brushing the tops of the bacon with more Sriracha-maple sauce a couple of times during the baking process (2 times mid-way and once towards the very end when they're looking almost done). Transfer the cooked bacon to a plate or platter and serve.