Praline Bacon

Yield:
4 to 6 servings

Ingredients

1 pound thick cut bacon
2 1/2 ounces light brown sugar, about 6 tablespoons
1 1/2 ounces pecan halves

Directions

Heat the oven to 400 degrees F.

Line a half sheet pan with aluminum foil. Arrange the bacon in a single layer on a cooling rack, and set it in the prepared sheet pan. Bake until the bacon browns and the fat is rendered and bubbly. About 30 to 35 minutes.

Meanwhile, combine the brown sugar and pecans in a small food processor. Pulse about 15 times or until the pecans are finely chopped.

Remove the bacon from the oven, sprinkle with the brown sugar mixture, and pat down to adhere. Return to the oven a bake until the bacon is crisp, about 10 minutes.

Cool on the rack for 10 minutes before serving.