

Moonbeam's Pecan Sugared Bacon



Prep: 15 min., Bake: 25 min., Stand: 5 min.

Yield

Makes 6 servings

Ingredients

2 tablespoons coarsely chopped pecans
2 tablespoons brown sugar
1 1/2 teaspoons freshly ground pepper
12 thick-cut bacon slices

Preparation

1. Preheat oven to 400°. Process pecans in a food processor 20 seconds or until finely chopped. Stir together pecans, brown sugar, and pepper.
2. Place half of bacon in a single layer on a lightly greased wire rack in an aluminum foil-lined baking sheet. Repeat procedure with remaining bacon, placing on another lightly greased wire rack in a second foil-lined baking sheet. Press pecan mixture on top of bacon slices, coating well.
3. Bake at 400° for 22 to 25 minutes or until browned and crisp. Let stand 5 minutes.