



CANDIED
BACON

CSO2450CM/S - Convection Steam Oven

CONVECTION

Ingredients:

1 lb. thick-cut bacon

1/2c. brown sugar

1/2 t. cracked black pepper

3/8 t. cayenne pepper

Optional:

1/2 tb. crushed red pepper flakes

Utensils:

parchment paper

(2) cooling rack

measuring cups

Instructions:

1. Line the solid oven pan with parchment paper, then place cooling rack on parchment.
2. In a small bowl, combine sugar, black pepper, cayenne + red pepper, if desired. Mix well.
3. Dredge & pat mixture down onto bacon strips until bacon is thoroughly covered.
4. Place bacon on cooling rack, careful not to overlap pieces.
5. Carefully slide oven pan into slot 2 or 3.
6. Turn on Convection Steam Oven. Select "Convection", then enter "440 degrees", then 17 minutes cook time. Finally, press "start".
7. Use fork to transfer bacon to a clean plate with parchment (avoid sticking). Let cool for 10 minutes.

Can be stored up to 4 days in refrigerator in air-tight container.



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