

Candied Bacon

1 lb. Bacon (uncooked)
1/2 C maple syrup
1/2 C brown sugar (packed)
Alder smoked salt

Preheat oven to 425. Line baking sheets with parchment paper. Combine maple syrup and brown sugar in a large bowl. Add bacon and gently toss to coat in sugar mixture. Lay out on prepared baking sheets (no overlapping). Bake for ~ 7 minutes. Flip bacon, rotate pans. Continue cooking in 1-2 minute intervals (flipping bacon about 3 times, rotating pans regularly) until bacon is well rendered and deep golden brown (some pieces will be ready before others). Remove bacon to a wire cooling rack and immediately sprinkle a small amount of smoked salt on each piece. Allow to completely cool, store in freezer in a sealed container. Use parchment paper between pieces to prevent sticking

Bacon-Brown Sugar Ice Cream

1 batch candied bacon (small pieces)
1 lb. bacon (uncooked)
1 C whole milk
2 C heavy cream
2 whole eggs
3/4 C brown sugar (packed)

Cook bacon until well rendered. Remove to paper towels and allow to drain excess fat (blot bacon with paper towels if necessary). Add cooked bacon to medium saucepan. Add milk and heavy cream and bring to simmer. Remove from heat, strain out bacon (not much flavor left in it, but your pet will love it). Completely cool milk and cream mixture. Add eggs to medium mixing bowl. Beat vigorously until pale yellow. Slowly add sugar until completely combined. Add cooled milk mixture slowly at first and mix until completely combined. Make ice cream following ice cream maker's instructions. Add chopped candied bacon in last stage of ice cream making