

Maine Arts Camp

Recipe Name: Bacon
Chef: Charlie Limoggio C.E.C.
Servings: 20
Yield:

Quantity	Unit	Ingredient Name	Prep Notes
20	slices	Thick-sliced bacon	
½	cup	Packed light brown sugar	
1	TBSP	Chili powder	

1. Preheat oven to 375°F.
 2. Cut bacon slices in half
 3. Line a rimmed sheet pan with aluminum foil.
 4. Lay out bacon.
 5. Whisk chili powder and brown sugar together to blend.
 6. Distribute all the sugar mix onto bacon slices.
 7. Bake until ALMOST crisp.
 8. Remove from foil and cool on a rack until completely cooled-Enjoy
- Notes: For a little spicier product ¼ to ½ tsp of cayenne pepper can also be added.**