

# **Caramelized Bacon Crouton**

*Ernest Hemingway: The Sun Also Rises*

## **Ingredients**

½ cup	Brown Sugar, packed lightly	2 TB	Real Maple Syrup
½ cup	Pecans, chopped or whole	½ lb	thick slice applewood-smoked bacon
2 tsp	Kosher Salt		
1 tsp	Black Pepper, freshly ground		
1/8 tsp	Cayenne Pepper		

## **Directions**

Preheat the oven to 375 degrees F. Line a sheet pan with aluminum foil and place wire baking rack on top.

Combine the brown sugar and pecans in a food processor and process until the pecans are finely ground. Add the salt, black pepper, and cayenne pepper and pulse to combine. Add the maple syrup and pulse again to moisten the crumbs.

Cut each bacon slice in half crosswise and line up the pieces on the baking rack without touching. With a small spoon, evenly spread the pecan mixture on top of each piece of bacon, using all of the mixture. Bake for 25-30 minutes, until the topping is very browned but not burnt. If under-baked the bacon won't crisp as it cools.

While it's hot, transfer the bacon to a plate lined with parchment or foil and set aside to cool. Serve at room temperature.

