

Maple Glazed Bacon

Ingredients:

½ lb thick-cut bacon
2 T. Brewed Nantucket Blend Coffee
1 T. maple syrup
2 T. dark brown sugar



Directions

Heat oven to 350 degrees. Line a baking pan with foil; it should be large enough to hold the bacon in a single layer. Place bacon in pan and bake until lightly browned and crisp, 15 to 20 minutes. While bacon cooks, mix remaining ingredients together.

Drain bacon fat from pan. Brush the bacon strips on both sides with the brown sugar mixture. Return the bacon to the oven and cook another 10 minutes or so, until glaze is bubbling and darkened

Remove bacon from the oven and transfer to a drying rack on a sheet pan lined with foil or parchment paper. Let cool about 15 minutes. Bacon should not be sticky to the touch.

Enjoy!

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