

Spicy Anchovy Candied Bacon

Yield: about 10 slices

Ingredients

- 1 cup tightly packed light brown sugar
- 1 tbsp [Crown Prince Natural Anchovy Paste](#)
- 1 tbsp chili flakes
- 1 tsp coarse ground black pepper
- ½ cup orange juice
- 1 lb thick cut bacon

Directions

Preheat oven to 350°F.

Whisk all ingredients, except for bacon in a small mixing bowl.

Dip each piece of bacon into sugar mixture and place onto a parchment paper lined sheet tray. Do this for all pieces of bacon. There will be some sugar mixture left in the bowl. Set the mixture aside. Transfer the sheet tray of bacon to the oven. Bake for about 30 minutes. Remove from the oven and carefully drain the excess grease from the sheet tray and turn the bacon over. Drizzle remaining sugar mixture onto the bacon and return to the oven. Bake for another 15-20 minutes. Remove the tray from the oven and change the temperature of the oven to 320°F. Transfer the bacon to another sheet tray lined with parchment paper and a rack. Place bacon on the rack and return to the oven. Bake for another 15 minutes. Remove the bacon from the oven and allow to completely cool before serving.

