

Coffee Crusted Bacon

We went to a local chain eatery twice last week for the birthday of two different family members and each time, while eating one of their signature burgers, someone said to me, 'This coffee bacon is awesome. You have to figure out how to make this.' You don't have to tell me a third time, that's for sure!

Ingredients:

- 1 lb. Thick cut bacon
- 1 Tbsp ground coffee
- ½ c. packed brown sugar
- 2 Tbsp freshly brewed coffee

Preheat oven to 375 degrees Fahrenheit. Line a rimmed baking pan with parchment or wax paper and set a cooling wrap on top.

Lay bacon strip on rack, overlapping slightly if needed. Sprinkle top of strips evenly with ground coffee. In a small bowl, combine brown sugar and brewed coffee, bringing just to blend to a paste. Brush top of strips of bacon with ½ the brown sugar/brewed coffee mixture.

Bake 15 minutes. Turn bacon over and brush the other side with remaining brown sugar/brewed coffee mixture. Bake until crispy, about 10 minutes more.

Serve this delicious coffee brown sugar on top of burgers, chicken or sandwiches, or any place you'd normally use bacon. It's even good just as it is with a side of fried egg and toast!