

# Candied Bacon Skewers

## RECIPE

### INGREDIENTS

- 1 package bacon strips
- 1 cup brown sugar
- 1/2 tsp. cinnamon
- 2 tbsp. apple juice

### DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Line a lipped baking pan with foil (it's important that it is lipped) and put a metal rack on top if using one.
3. In a small mixing bowl combine the brown sugar, apple juice and cinnamon. Set aside. The sugar will settle to become more liquid within a few minutes.
4. Take the bacon from the package and thread the bacon onto the skewers. Set the bacon skewers evenly onto the foiled lined baking sheet.
5. Take a spoon, fork or basting brush and spread a generous amount of the glaze on each side of the bacon skewers. Make sure to get each side so that the whole bacon skewer is covered.
6. Place the baking sheet into the oven and cook for 20 minutes or until your bacon is cooked to your liking.
7. Take the bacon skewers out of the oven and let cool for a few minutes.
8. Enjoy with our Tempranillo or your favorite Hawk Haven wine!

YIELDS: 12

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 30 MINUTES