

## PRALINE BACON

**Eddie's Note:** This is a brand-new recipe I got from my Master Class Immersion Training at Jenn-Air in Chicago. I am sure this will be a popular item, as it is amazing. Just when you thought bacon couldn't get any better! Enjoy!



Preheat oven to 350 degrees true convection

- 2 cups of Brown Sugar
- 1 cup of Pecans
- ¼ cup of Chili Powder
- 2 tsp. Cayenne Powder (according to your HOT taste)
- 1 pound of Bacon (the best I have found is the Kirkland Brand @ Costco)

Place all the ingredients in a food processor and blend to combine until the pecans are crushed and ingredients are pulverized. You won't use all of this mixture so I keep the leftovers in a ziplock bag and store in the freezer to use as I need it.

Wrap a sheet tray with aluminum foil.

Line the bacon on the sheet tray (you may need 2 trays)

Place the bacon in the oven for about 15 minutes or until bacon is cooked halfway.

At the halfway point of baking the bacon, remove the bacon from the oven.

Sprinkle enough of the praline mixture on top of the bacon to cover it completely. Don't put praline on too thick.

Place the sheet trays back in the oven and bake until the bacon is golden brown and bubbling or if you prefer it crispier cook it longer. Take care as not to burn!

Remove bacon from oven and place bacon on a paper towel to blot the oil. Don't blot the top of the bacon, it will remove the praline. Transfer from the paper towel to a serving platter. Serve immediately.

Enjoy!

From the Kitchen of Chef Ann Nolan  
Culinary Training Chef at the World of Whirlpool