

CAMELIZED BACON*

1½ lb. of thick sliced bacon
1½ lb. of light brown sugar
¼ cup plus 2 tbs. water
Parchment paper
Pre heat oven to 400 degrees.

Line large baking sheet with parchment paper. Dump sugar into a big bowl. Add water, so that the sugar becomes more than damp but less than soupy.

Dredge bacon in the sugar, one slice at a time. If sugar does not stick add a little more water to sugar, a teaspoon at a time till it sticks. You won't use all of the sugar. Place strips of bacon on parchment paper and smear a little more sugar on top of each strip. Keep in oven for about 12-13 minutes; take it out when it is like you like your bacon. Crisp is good. Immediately cut each strip into 1 ½ inch triangles, before bacon cools. Serve at room temperature.

*New York Times Magazine, Eat, Memory, 1.13.08