

# Bourbon Bacon Crack

Submitted By: Rachel Lopez / Learning & Development Partner

## Ingredients:

### For candied bacon:

- 12 strips thick-cut bacon
- 3 tablespoons bourbon
- 3 tablespoons brown sugar

### For brittle:

- 1 cup granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 1 tablespoons unsalted butter
- 2 tablespoons bourbon
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- Chopped pecans (if desired)
- Sea salt for sprinkling

## Instructions

**Step 1:** Preheat oven to 400 degrees Fahrenheit (for bacon)

**Step 2:** Lay bacon strips on a foil-lined baking sheet, brush with bourbon, and sprinkle with brown sugar on both sides

**Step 3:** Bake for 13–15 min, until it starts to caramelize and becomes crispy

**Step 4:** Chop the bacon with a knife into small bite size pieces

**Step 5:** If using pecans, spread pecans on a baking sheet and lightly toast them in the oven at 400 degrees Fahrenheit for seven minutes

**Step 6:** Line a baking sheet with a Silpat mat or parchment paper

**Step 7:** Make sure you have all the rest of your ingredients measured out and ready to pour! Mix the bourbon, bacon, and pecans (if using) together to make it easier.

**Step 8:** In a medium sauce pan, combine the sugar, corn syrup, and water over medium heat. Stir constantly until the sugar dissolves and the mixture starts to boil.

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**Step 9:** Increase the heat to high and cook, without stirring, until the temperature reaches 290 degrees Fahrenheit using a candy thermometer. If you don't have one, boil until it turns golden amber color. Once it reaches temperature or color, add the bourbon, bacon, and pecan mixture. Mix together and allow the temperature to rise to 310 degrees Fahrenheit. Then immediately remove from the heat.

**Step 10:** Quickly stir in butter, vanilla, and baking soda.

**Step 11:** Pour mixture onto baking sheet as quickly and thinly as possible, and use a wooden spoon to spread out if necessary.

**Step 12:** Sprinkle with sea salt and let cool for at least 20 minutes.

**Step 13:** Once it sets break into pieces and DEVOUR! Can store up to one week in airtight container.