

Millionaire Bacon: The Ultimate Sweet, Spicy & Crispy Candied Bacon!

Prepare your taste buds for a truly unforgettable indulgence:



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb thick-cut bacon (about 8-12 slices, depending on thickness)
... cup packed light brown sugar
1 tsp black pepper
 $\frac{1}{8}$ tsp cayenne pepper (optional, for heat)
Optional: ... tsp smoked paprika (for extra depth)

DIRECTIONS

1. Preheat Oven & Prepare Baking Sheet: Preheat your oven to 350°F (175°C). Line a large baking sheet with aluminum foil (for easy cleanup), then place an oven-safe wire rack on top of the foil-lined sheet.
2. Prepare the Bacon: Lay the thick-cut bacon slices in a single layer on the wire rack, making sure they don't overlap.
3. Season the Bacon: In a small bowl, combine the ... cup packed light brown sugar, 1 teaspoon black pepper, and $\frac{1}{8}$ teaspoon cayenne pepper (if using). If desired, add the optional ... teaspoon smoked paprika. Stir everything together until well mixed. Generously sprinkle this brown sugar mixture evenly over one side of the bacon slices. Press it gently onto the bacon to help it adhere.
4. Bake to Crispy Perfection: Place the baking sheet with the bacon in the preheated oven. Bake for 15 minutes. After 15 minutes, carefully flip each bacon slice. Sprinkle the remaining brown sugar mixture evenly over the second side, pressing it gently. Return the baking sheet to the oven and continue baking for another 15-25 minutes, or until the bacon is deeply caramelized, crispy, and cooked to your desired doneness. The exact baking time will depend on the thickness of your bacon and your oven. Keep a close eye on it, especially towards the end, as the sugar can burn quickly!
5. Cool & Serve: Once baked, immediately remove the Millionaire Bacon from the oven. Transfer the bacon slices from the wire rack to a clean plate or a sheet of parchment paper to cool completely. As it cools, the caramelized sugar will harden and become

deliciously crisp. Serve cooled and enjoy your utterly addictive Millionaire Bacon!

SWAPS & NOTES

Bacon: Thick-cut bacon is essential for Millionaire Bacon, as it holds up better to the baking and allows for that satisfying chew.

Regular bacon can be used, but cook time will be shorter, and the texture will be less substantial.

Brown Sugar: Light brown sugar is ideal for its mild molasses flavor and ability to caramelize beautifully.

You can use dark brown sugar for a deeper flavor.

TIPS FOR SUCCESS

Thick-Cut Bacon: This is non-negotiable for the best texture and to prevent it from burning before it's properly caramelized.

Wire Rack: Essential for crispy, evenly cooked bacon.

It allows the fat to drip away and air to circulate.

Don't Overcrowd: Lay bacon in a single layer with space between slices for even baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/millionaire-bacon-the-ultimate-sweet-spicy-crispy-candied-bacon/>