

Candied bacon



300 g of bacon cut to sheets

80g brown sugar

60ml Staropramen beer

Stir the sugar and beer, until completely combined.

Arrange bacon on rack and put over the baking pan covered with parchment paper or aluminum foil. Put everything in the pre-heated oven at 200 degrees, and bake for 5 minutes. Remove everything from the oven, and brush the bacon with mixture of beer and sugar. Return to the oven for another 5 minutes, then again removed, turn each piece of bacon and brush again. Back into the oven for 5 minutes.

The procedure can be repeated as desired - I'm baked twice each side, wanting to get very crispy bacon.

After baking, cool bacon and served with a cold beer.