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# Smoky Brown Sugar Bacon

*The Essential Southern Living Cookbook*

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

**3 cups firmly packed light brown sugar**

**24 slices applewood smoked bacon**

Preheat the oven to 425 degrees.

Spread the brown sugar onto a large plate. Dredge the bacon in the sugar, pressing to ensure plenty of sugar sticks to both sides of the bacon.

Line a rimmed baking sheet with foil. Then set a large wire rack in the baking sheet. Place the bacon in a single layer on the wire rack.

Bake in the preheated oven, in batches if necessary, until the bacon is crisp, 18 to 20 minutes. Remove the bacon from the rack to a serving platter or parchment paper to cool.

Yield: 24 slices

**Breakfast**

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*Per Serving (excluding unknown items): 2482 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 642g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 257mg Sodium. Exchanges: 43 Other Carbohydrates.*