



## Candied Bacon

### WHAT YOU WILL NEED

- 1 (1-pound) package **HORMEL® BLACK LABEL®** Premium Brown Sugar Bacon
- 1 cup maple syrup
- 2 cups firmly packed brown sugar
- 2 teaspoons crushed red pepper flakes

### HOW TO PREPARE

Heat oven to 325°F. Grease wire racks; place on baking sheets. Dip each bacon slice in maple syrup. Sprinkle generously with brown sugar. Arrange in single layer on wire racks. Bake 35-40 minutes or until browned and candied. Sprinkle red pepper flakes over bacon. Let stand on racks to cool.

## Bacon S'Mores

### WHAT YOU WILL NEED

- 24 slices **HORMEL® BLACK LABEL®** Premium Brown Sugar Bacon
- 4 graham crackers, broken in half (8 squares)
- 1 (1.55-ounce) milk chocolate bar, quartered
- 4 marshmallows, toasted

### HOW TO PREPARE

Heat oven to 400°F. Cut each bacon slice in half. On flat surface, arrange 2 bacon half-slices side-by-side. Weave 2 bacon half-slices in opposite direction. Very carefully lift bacon lattice to large rimmed baking pan. Repeat with remaining bacon. Bake 15 to 20 minutes or until crisp. Remove from baking pan and drain. For each s'more, layer 1 graham square, 1 bacon square, 1 chocolate quarter, 1 bacon square, 1 toasted marshmallow, 1 bacon square and 1 graham square.

## Bacon-Wrapped Hot Dog

### WHAT YOU WILL NEED

- 7 slices **HORMEL® BLACK LABEL®** Bacon- Original
- 1 (14-ounce) package hot dogs
- 7 hot dog buns, split
- Ketchup, if desired
- Prepared mustard, if desired

### HOW TO PREPARE

Prepare grill for medium heat. Wrap 1 bacon slice loosely around each hot dog; secure with wooden picks. Cook on greased grill 10 minutes or until bacon is browned crisp around edges, turning occasionally. Remove wooden picks and place inside buns. Top with ketchup and mustard if desired.

*Recipes courtesy of Hormel*