



Zero Mess Maple & Black Pepper Bacon (aka the best bacon ever)

FEATURED PRODUCT:

IF YOU CARE Parchment Paper

INGREDIENTS

- 1 package extra thick sliced bacon
- 4 tbsp maple syrup
- 2 tsp freshly cracked black pepper
- ¼ tsp cayenne pepper
- ½ tsp salt
- 1 tbsp fresh parsley, roughly chopped

INSTRUCTIONS:

1. Line a rimmed baking sheet with If You Care Parchment Paper.
2. Simply lay out uncooked bacon on the parchment paper and set aside.
3. In a small bowl, combine maple syrup, black pepper, cayenne and salt, then brush over bacon, flipping to brush both sides.
4. Place bacon in a cold oven on the lowest rack and turn temperature to 400 degrees F.
5. Bake for 18-25 minutes (depending on thickness and how crispy you like your bacon), flipping halfway through.
6. When finished, remove the pan from the oven and add parsley. Allow to cool for a few minutes and crisp up, then enjoy!