



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

SUGAR CRUSTED BACON

1 package (1 pound) sliced bacon

2 teaspoons ground cinnamon

1 cup firmly packed brown sugar

1. Preheat oven to 350 degrees F. Line shallow baking pan with foil; set aside.
2. Cut bacon strips in half crosswise. Let bacon come to room temperature.
3. In large reclosable plastic bag, combine brown sugar and cinnamon. Add bacon slices, a few at a time to bag; seal bag and toss to coat well with sugar mixture. Remove bacon from bag.
4. Twist bacon slices and place on foil-lined shallow baking pan.
5. Bake in 350-degree oven for 15 to 20 minutes or until crisp and sugar is bubbly. (Watch closely; sugar burns easily.) Serve warm or at room temperature.

Makes 8 servings.

