



CANDIED BACON – Serves 4

Ingredients:

- 1 lb. thick bacon**
- 1/4 cup dark brown sugar**
- 1/4 tsp. cayenne pepper**
- 2 tbsp. maple syrup**

Directions:

- 1. Lay the bacon strips onto the Air Flow Racks and trim as needed.**
- 2. Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat.**
- 3. Brush the bacon with the maple syrup.**
 - i. I find it easier to put brown sugar & maple syrup in container – and put in microwave for about 15 seconds – easier to spread.**
- 4. Place the Racks in the Power AirFryer Pro. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle.**
- 5. When the cooking cycle is complete, flip the bacon.**
- 6. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle again.**
- 7. Serve on a Charcuterie board.**