



Milk Stout Glazed Thick-Cut Bacon

Prep: 5 minutes

Cook/Bake: 35 minutes • Serves: 12

- 1 pound thick-cut hickory smoked bacon (about 12 slices)
- 1 bottle (12 ounces) milk stout beer
- 1/3 cup [PICS light brown sugar](#)

1. Position 2 oven racks to upper and lower positions; preheat oven to 400°. Line 2 large rimmed baking pans with parchment paper or nonstick aluminum foil; arrange bacon in single layer on prepared pans. Bake bacon 25 minutes or until bacon begins to brown, rotating pans halfway through baking; carefully drain off most bacon drippings from pans.

2. In small saucepot, cook beer and sugar over medium-low heat 30 minutes or until reduced to ½ cup; brush over bacon. Bake bacon 5 minutes or to desired doneness.

Approximate nutritional values per serving (1 slice):

*224 Calories, 16g Fat (5g Saturated), 32mg Cholesterol,
787mg Sodium, 7g Carbohydrates, 0g Fiber, 7g Sugars, 13g Protein*