



More Recipes

Candied Bacon

Prepare to rock! Join us as we elevate bacon—already amazing—to dizzying heights. Use these strips of awesomeness in a BLT, eat them straight up, or crumble them over pancakes, brownies, or cupcakes! And if you ever dip one end in melted chocolate and discover the ultimate guilty pleasure, we promise we won't tell your cardiologist... as long as you slip us a piece!

Yields about 10–12 strips or two cups of bacon bits.

Preferred Smoking Fuel

- Cherry

Ingredients

- 1 pound thick-cut smoked bacon
- [Jonesy Q O'Canada rub](#)

Smoke Show!

1. Preheat your smoker to 300° F.
2. Arrange the bacon on wire racks, then apply a medium coat of O'Canada rub.
3. Let the bacon strips sweat at room temperature for fifteen minutes.
4. Smoke at 300° for about two hours, rotating the racks midway through, until the bacon has crisped to your preference. If serving whole pieces as a snack or in sandwiches, we prefer a slightly softer, chewier piece; if using the bacon for bacon bits, we'll smoke it until most of the fat has rendered and the pieces are crisp.

5. Serve the strips immediately (oh, man!) or cool them completely, then cut them up into the most amazing bacon bits mankind has ever known.
6. Store the bacon in a covered container in the refrigerator for up to seven days.

[Browse More Recipes](#)