

Bacon Candy Recipe

Ingredients:

1/2 cup	Ambrosia ® Maple Syrup
1/2 cup	Mae Ploy ® Sweet Chili Sauce
1 tsp.	Cayenne Pepper Ground
1 lb.	Bacon Raw Sliced

Mandarin Dipping Sauce:

1 1/2 tsp.	Ambrosia ® Whole Mandarin Oranges Drained Pureed
2 tbsp.	Ambrosia ® Rice Vinegar
1/2 tbsp.	Ginger Fresh Grated
1/2 tsp.	Honey Pot Mustard ®
1 tsp.	Cornstarch
1 tsp.	Reserved Mandarin Orange Juice

Instructions:

- Preheat oven to 375°F.
- Mix maple syrup, sweet chili sauce and cayenne pepper in a small bowl.
- Dip bacon into sauce then place bacon slices parchment lined half sheet pan.
- Bake bacon for 20 minutes, flip the slices, and bake another 5-10 minutes, until golden brown.
- Cool bacon slices and serve with Mandarin dipping sauce.

Mandarin Dipping Sauce

- Mix pureed Mandarin oranges, rice vinegar, ginger and honey mustard in small saucepot.
- Over medium heat, bring sauce to a boil.
- Mix cornstarch with reserved Mandarin juice of the drained oranges, whisk in to sauce, and cook until thickened, about 1 minute. Cool and serve with Bacon Candy.



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