

## Ginger Ale Candied Bacon

1 lb. bacon, slices cut in half

½ c. brown sugar

¼ tsp. red cayenne pepper (or to your taste)

½ c. ginger ale

Mix the ingredients all together in a small bowl.

Lay the bacon on a rack over a cookie sheet that has sides to catch drippings. Brush with the bacon with the brown sugar mixture and bake in a 350 degree F. oven for 10 min. Remove from oven and flip to the other side. Brush with the mixture again and bake for 10 min. more. Continue flipping a brushing until the bacon is brown and crispy and you run out of the sugar mixture, without burning the bacon. Let cool slightly before eating.