

Easy as Pie – Bacon Bouquet



Ingredients:

Brown Sugar

½ tsp Black Pepper

2 tsp Maple Syrup

1 pack Thick Bacon Cuts

Materials needed:

Toothpicks

Fake Flowers

Procedure:

1. Take each strip of bacon and roll it slowly, with the pink, meaty part of the bacon on the top. Secure the seam of the bacon with 2 toothpicks.
2. Preheat oven to 204 C. Place the bacon roses on the rack, about an inch apart. Drizzle bacon roses with maple syrup and top with brown sugar and black pepper.
3. Bake for 22 – 25 minutes, or until the outer edge of the bacon has crisped up, and the bacon itself is deep red. Set aside to cool for 5 – 10 minutes.
4. Prepare the stems by carefully removing the petals and insert toothpicks on the tips of the stems.
5. Take out the toothpicks from the bacon then attach the roses on the stems.