

CANDIED BACON – Serves 4

**Ingredients:**

**1 lb. thick bacon  
1/4 cup dark brown sugar  
1/4 tsp. cayenne pepper  
2 tbsp. maple syrup**

**Directions:**

1. **Lay the bacon strips onto the Air Flow Racks and trim as needed.**
2. **Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat.**
3. **Brush the bacon with the maple syrup.**
   * 1. **I find it easier to put brown sugar & maple syrup in container – and put in microwave for about 15 seconds – easier to spread.**
4. **Place the Racks in the Power AirFryer Pro. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle.**
5. **When the cooking cycle is complete, flip the bacon.**
6. **Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle again.**
7. **Serve on a Charcuturie board.**