



courtesy of Who Are Those Guys? BBQ Competition Cooking Team  
<http://www.watgbbq.com/>

## Pig Candy

Pig Candy is a real crowd pleaser. The flavor can be adjusted to suite your own taste, more hot or not. It can be made on the smoker as well, in my opinion, cooking in the smoke adds an additional level to the overall flavor profile. If you make this one, be careful, the candy sticks can be very addicting.

### Ingredients:

- 1 LB sliced bacon (I like the thick sliced)
- ½ cup brown sugar
- ¼ teaspoon cayenne (more if desired)
- ¼ teaspoon ginger

### Instructions (oven method):

- Preheat oven to 300°F.
  - Separate bacon slices and place on a cooling rack set inside a cookie sheet lined with parchment paper
  - Mix brown sugar, teaspoon cayenne, (more if desired) and teaspoon ginger in small bowl.
  - Sprinkle the brown sugar topping on the bacon, making sure each slice is evenly coated. I used the entire 1/2 cup of topping, which gave a nice coating to each piece, and the excess just melted away. Other recipes I've seen use 1/2 cup brown sugar for 1-3/4 pounds of bacon--over twice as much bacon as I cooked here--so you be the judge of how far you want to stretch the topping. (try not to get it on the paper as the sugar will burn)
  - Bake in oven for 12 to 15 minutes or until sugar is caramelized and bacon is cooked. The end result should be on the way to crisp. Watch carefully, because it will burn. Remove from oven
  - Cool slightly and allow sugar to harden.
  - Serve as an appetizer with drinks or carry as a snack.
- Whole pieces can be cut with poultry sheers into servable portions as desired.