



PIT BOSS RECIPES



CANDIED BACON TWIST

CATEGORY

Appetizer

SERVINGS

Serves 6

PREP TIME

15 minutes

COOK TIME

2 hours

INGREDIENTS

- 12 Slices of Bacon
- 1/2 Cup Pit Boss Sweet Rib Rub
- 3/4 Cup Brown Sugar
- 1/4 Walnuts, Lightly Crushed
- 2 Tbsp Chili Powder

SPECIAL TOOLS

- Baking Sheet
- Parchment Paper
- Wire Rack

DIRECTIONS

Turn your smoker on and set to 225°F

Place parchment paper onto a baking sheet and lay down the bacon. Then, in a bowl, mix Pit Boss Sweet Rib Rub, brown sugar, walnuts, and chili flakes until combined.

Then, sprinkle a layer of seasoning mix you just made over the top of the bacon strips. Be sure to evenly coat the bacon with seasoning – You'll want a thick layer of seasoning on the bacon when you're finished.

Once the bacon is coated in seasoning, grab either end of each bacon strip and twist. Seasoning may fall off the bacon, if it does, scoop up the loose seasoning and sprinkle it over the twisted bacon strips.

Once your bacon is seasoned and twisted, place the baking sheet in your smoker for about 2 hours.

Remove the bacon strips from the smoker once the bacon is cooked. You'll know the bacon twists are ready when the strips stay straight when picked up. Let rest for 5 minutes. Enjoy!