



#MakeItGAP

RECIPES

GRILLED BALSAMIC-MOLASSES BACON

YIELD: 6-8 Servings

INGREDIENTS:

14 (8-inch) wooden skewers
6 Tbsp. molasses
3 Tbsp. balsamic vinegar
1/4 tsp. ground red pepper
14 thick applewood-smoked bacon slices
3 fresh rosemary sprigs
Freshly ground black pepper

PREPARATION:

Soak wooden skewers in water 30 minutes. Preheat grill to 250°F to 300°F (low) heat.

Stir together molasses, balsamic vinegar and ground red pepper. Thread 1 bacon slice onto each skewer.

Grill bacon, covered with grill lid, 15 to 18 minutes or until bacon begins to brown, turning every 6 minutes. Baste with half of molasses mixture, using rosemary sprigs as a brush; grill, covered with grill lid, 5 minutes. Turn bacon, and baste with remaining molasses mixture, using rosemary sprigs. Grill, covered with grill lid, 5 minutes or until browned and crisp. Remove from grill. Sprinkle with freshly ground pepper to taste. Serve bacon immediately.

Recipe adapted from southernliving.com