Billionaire's Bacon

30 minutes

INGREDIENTS

½ cup (100 grams) packed light brown sugar
1 tsp cracked black pepper
1 tsp red pepper flakes
8 slices thick-cut bacon

DIRECTIONS

1. Preheat the oven to 400 degrees F, with a rack in the top third of the oven. Line a baking sheet with aluminum foil, place a wire rack on top, and set aside.
2. In a small bowl, stir together the brown sugar, black pepper, and red pepper flakes.
3. Lay the bacon slices on the rack and spread the brown sugar mixture evenly over them.
4. Bake for 25 to 30 minutes, rotating the baking sheet halfway through to ensure even cooking. The bacon is done when it's crispy and glazed.
5. Remove from the oven and let cool on the rack for 5 minutes. Serve warm.