

# Recipes from **Chef William**



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## ***Spicy Candied Cab Bacon***

8 strips of bacon (thick cut is best)  
Chef William Creations *Garlic Cabernet Hot Sauce*  
Brown Sugar

Preheat oven to 350 degrees F. Put a baking rack on a baking sheet and arrange the eight strips of bacon on the rack. Drizzle a thin ribbon of *Garlic Cabernet Hot Sauce* down the center of each strip of bacon. Use a pastry brush to coat the entire top surface of the bacon with the hot sauce. Sprinkle the top of each piece of bacon with a generous portion of brown sugar. Place in the oven and cook to your desired bacon doneness. I like mine fairly well done which takes about 25 minutes.