

# Maple Braised Bacon

This should become a staple in your dinner repertoire. The bacon is so versatile it can be used for so many things, it will take your BLT game to the next level.

Yield: 4 Portions

Ingredients:

4lb Slab bacon  
2 Celery stalks, diced  
½ cup Onions, diced  
1 Carrot, diced  
2 cups Maple syrup  
2 cups Chicken stock  
2 Sprigs of fresh thyme

You'll Also Need:

Parchment paper  
Aluminum foil

Method of Preparation:

1. Preheat oven to 350°F.
2. Lightly sauté the celery, onions and carrots in bacon grease and place in a heat-proof pan.
3. Pan-sear bacon on all sides and add to the pan.
4. Bring the stock and syrup mixture to a boil. Add fresh thyme and then pour the stock mixture into the pan.
5. Cover the pan with buttered parchment paper and foil to seal.
6. Place the pan in the preheated oven and braise for about 1½ hours or until tender.
7. Once it's done, remove the bacon from liquid. Strain liquid into a saucepan and reduce to a glaze.
8. Cut the bacon into desired portions and brush with the reduced braising liquid.