

Chocolate Covered Bacon

©Scott Duncan

1 lb. thick sliced bacon
12 oz. semi-sweet chocolate
½ C almonds, chopped

Preheat oven to 400°.

Place almonds on baking sheet and toast until golden brown, approximately 6-8 minutes. Set aside to cool.

Place an oven-safe baking rack in a sheet pan. Cut bacon slices in half and place on baking rack, making sure the pieces do not overlap. Bake until crisp, approximately 20 minutes. Cool bacon completely before proceeding.

Melt chocolate over a double boiler. Dip bacon pieces completely in melted chocolate (you may need to use a spoon to help cover the chocolate). Place dipped bacon pieces on a baking sheet lined with wax paper. Before chocolate has a chance to set, sprinkle with toasted almonds.

Place bacon in refrigerator for 15-20 minutes to set chocolate completely.