



bacon brittle sprinkles

Yields about 1 cup of sprinkles.

- 4 strips bacon
- 1 cup granulated sugar
- 1/4 cup + 1 tablespoon water
- 1/8 teaspoon salt

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients. You will need a candy thermometer, plastic bag and hammer to break up the brittle. Be careful when making this treat - you are dealing with very hot sugar.

Grease a small baking sheet - baking spray works well - and set aside. A baking sheet with a lip is preferable to prevent spillage.

Cook the bacon in a skillet over medium heat until crisp. Drain well, and then crumble the bacon into very small pieces. Set aside.

Combine the sugar and water in a medium saucepan, stirring to combine (it won't completely dissolve - don't worry, the heat will take care of that). Cook over medium-high heat, until the sugar has dissolved (about three minutes), and the mixture begins to boil. Cook, swirling the pan occasionally (do not stir), until the mixture is golden/light amber, and registers 310°F on a candy thermometer (about 10+ minutes).

Immediately remove from the heat and carefully stir in the crumbled bacon and salt. Immediately pour the mixture onto the centre of the prepared baking sheet. The mixture should be spread thin. Work quickly, as the brittle will begin to stiffen almost immediately. I use a heatproof spatula to help distribute the bacon bits if necessary, but don't fuss as the brittle is going to be broken into tiny pieces.

Let sit at room temperature (on a cooling rack) until hardened and cool - about 20-30 minutes. Peel the brittle off the baking sheet, break into small pieces and then place in a plastic bag. Use a hammer to break the brittle into teeny-tiny pieces.

This is a wonderful addition to a sundae bar, and is lovely sprinkled over ice cream. It can be made several hours ahead - store at room temperature in an airtight container. Remember, there's bacon in there, so these sprinkles are best consumed on the same day they are prepared.