

Chocolate Covered Bacon



Ingredients:

- 1-pound Kurobuta Ranch Uncured Thick Cut Bacon
- 1-pound caramel sea salt chocolate
- 2 tsp vegetable shortening
- 2 oz. white chocolate candy melts



Chef's TIP:

Chocolate Covered Bacon can also be decorated with shaved coconut, almond pieces, hazelnut pieces. The sky is the limit!

Directions:

1. Preheat oven to 400°F degrees. Align bacon in a single layer on rimmed baking sheets. Bake in preheated oven 15 - 20 minutes until crisp. Remove from oven and transfer bacon to a baking sheet lined with paper towels and cool. Cut bacon into 2-inch pieces, set aside. Remove paper towels from baking sheet and line baking sheet with wax paper.
2. Place chocolate pieces and vegetable shortening in a microwave safe bowl. Heat in microwave on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Dip bacon in melted chocolate and allow excess chocolate to run off (if adding coatings other than white chocolate candy melts, immediately sprinkle them over bacon after dipping in chocolate) then transfer to wax paper lined baking sheet, aligning coated pieces in a single layer. Transfer chocolate coated bacon to refrigerator and allow to chill until chocolate has set, about 15 minutes.
3. Place 2 oz. white chocolate candy melts in a microwave safe bowl and heat in microwave on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Transfer mixture to a small resealable bag, and cut a small tip off of one corner. Drizzle melted white chocolate coating over chocolate covered bacon. Transfer to refrigerator until white chocolate has set. Store in refrigerator in an airtight container.

