



Pumpkin-Spice Candied Bacon Stix

October 26, 2023

This recipe is adapted from Coleman Bacon who had introduced me to the idea of adding pumpkin spice to candied bacon. It is a natural fit and I am not sure why it hadn't occurred to me before. I took their idea and turned it into bacon swizzle sticks which I think are the best treat of all! Make them as an adult Halloween surprise or anytime you want to up your bacon game. And, if you really want to show off for the adults, add a pinch of cayenne to the sugar-spice mixture for a little heat!

Makes 12

Ingredients:

- 1 package Coleman Natural bacon, applewood or hickory
- ½ cup firmly packed brown sugar
- 2 teaspoons pumpkin pie spice, store-bought or [homemade](#)
- Pinch of cayenne pepper, optional

Method:

1. Preheat the oven to 375°F. Line a sheet pan with parchment paper.
2. In a rectangular loaf pan, mix the brown sugar and pumpkin pie spice, (and cayenne if using) until well combined. Dredge each bacon slice and, if necessary, use your fingers to spread it evenly to the edge of each slice.
3. Tightly twist the bacon by holding the ends with a thumb and forefinger on each hand and twist until the whole piece is "twisted." Lay flat on the parchment paper. Continue with the remaining pieces of bacon and sugar mixture.
4. When all the pieces have been twisted, thread a long wooded skewer through the top and the bottom of the bacon twists so each group resembles a raft. Place on the parchment paper making sure that they do not touch.
5. Place the sheet pan in the oven on the center shelf, and bake for 15-20 minutes or until brown and bubbling.
6. Remove pan from the oven and using tongs, carefully flip each "raft" of bacon over. Return to the oven for another 10-15 minutes or until the bacon is dark and well done.
7. Remove from the oven and allow to cool on the rack for 2-3 minutes.
8. Transfer bacon to a clean sheet pan lined with parchment. While the bacon is still warm use kitchen scissors to cut the ends as close to the wooden skewer as possible so you have individual



swizzle sticks of bacon. This will also make the tops and bottoms nice and even. As the bacon continues to cool, it will become crisp.

9. Serve the bacon once it has cooled to room temperature.
10. If you need to store it, place it in a covered dish and refrigerate for up to three days. You can warm it up in a low (250-300F) oven on a sheet pan fitted with parchment.

Note: It's important to cook the bacon thoroughly or it won't crisp up. Also, don't be tempted to taste it when it first comes out of the oven. The melted sugar is HOT!

Elizabeth's Pumpkin Pie Spice

Make this and keep it on hand for candied bacon, pies, breads even oatmeal!

- 2 ½ teaspoons cinnamon
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- ½ teaspoon cloves

Mix all spices together and store in a sealed jar.