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## SWEET BALSAMIC BACON

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1/2 cup packed light brown sugar  
1 1/2 tablespoons balsamic vinegar  
1 teaspoon freshly ground pepper  
16 oz. package sliced bacon

Preheat oven to 400 degrees.

In a small mixing bowl, combine brown sugar, balsamic vinegar and pepper.

Line a rimmed baking sheet or the bottom pan of a broiler set with aluminum foil. If using a baking sheet, place an oven-proof cooling rack over the foil. If using a broiler set, top the foil with the broiling rack. Lightly spray rack with vegetable oil spray. Arrange bacon on sprayed rack in a single layer.

Brush bacon generously with brown sugar mixture. Bake for 25-30 minutes or until bacon is slightly crispy or until desired doneness is reached.

Serves 6 to 8