

Twisted Bacon: Sweet, Spicy & Crispy Perfection

If you've never twisted your bacon before, consider this your sign. This quick and ridiculously delicious recipe is proof that sometimes, less really is more.

Whether you're prepping for brunch, a snack, or the ultimate game day bite—this sweet, spicy, crispy **twisted bacon** will leave your tastebuds stunned and your guests asking for more.

□ Ingredients:

- Nutrafoods Heritage Bacon
- $\frac{1}{2}$ tsp brown sugar
- $\frac{1}{2}$ tsp cayenne pepper
- $\frac{1}{2}$ tsp paprika



□ Instructions:

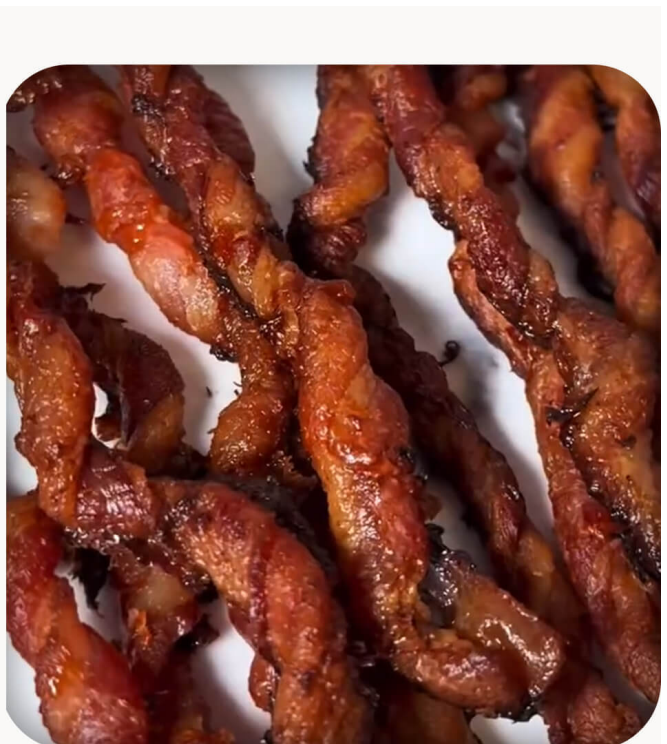
1. Preheat your oven to 375°F (190°C).

2. Twist each bacon strip into a spiral shape.

3. Season both sides with brown sugar, cayenne, and paprika.

4. Bake on a lined sheet for 30 minutes, flipping halfway for even crispiness.

5. Serve hot—and prepare for jaws to drop.



Why It Works

The twisting gives each strip an irresistible balance of chew and crunch. The sweet heat from the brown sugar and cayenne cuts through the richness of the bacon for the perfect flavour explosion. It's the kind of bite that makes a regular morning feel like a weekend celebration.

Try It with Nutrafarms' Heritage Pork

What makes this snack truly shine is the **quality of the bacon**. Nutrafarms' heritage pork is raised right here in Ontario with care and attention to what matters—no antibiotics, no shortcuts, just naturally flavourful, perfectly marbled pork. It's the kind of bacon that doesn't just crisp—it crackles.

→ Learn more about our **Heritage Pork Products** here:

<https://www.nutrafarms.ca/heritage-pork-products/>

□ Final Thoughts

Don't be surprised if this becomes your new go-to bacon recipe. It's sweet, it's spicy, it's crispy, and it's twisted—in the best way possible.