

Crispy Crunchy Pig Candy Sriracha Baked Beans

Recipe adapted from: Jeff Mauro, "The Kitchen"

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Total Time: 2 hr 15 min *Prep:* 15 min *Inactive:* 30 min *Cook:* 1 hr 30 min

Yield: 8 servings *Level:* Easy

Ingredients - Baked Beans:

Three 21-oz cans spicy baked beans, such as Bush's Sriracha Beans

Pig Candy, recipe follows below

2 c crispy Wontons

Pickled Red Onion, recipe follows below

2 T thinly sliced Scallion Greens

2 T toasted Sesame Seeds

Ingredients - Pig Candy:

Nonstick vegetable oil spray, for spraying the baking sheet and wire rack

2 c light Brown Sugar

12 to 14 slices medium-cut Applewood-Smoked Bacon, not thick cut, but not paper thin

Ingredients - Pickled Red Onion:

1 c Red Wine Vinegar

1 T Turbinado Sugar

1 t Celtic fine Sea Salt

1 Red Onion, sliced

Directions - Baked Beans:

Preheat the oven to 400° F.

Pour the beans into a 9-by-14-inch glass baking dish. Bake until bubbly and slightly brown around the edges, about 25 minutes. Top the beans with an even layer of Pig Candy, then an even layer of the crispy wontons, then an even layer of Pickled Red Onion. Finally, garnish with scallion greens and sesame seeds.

Serve as a side dish or as a main course with steamed rice!

Directions - Pig Candy: (Love the name!)

Preheat the oven to 275° F. Fit a baking sheet with a wire rack and spray with vegetable oil spray.

Put the brown sugar in a pie dish. Gently press each slice of bacon into the sugar until coated (there can be patches of uncoated bacon; it does not need to be 100 percent coated). Work quickly, as the brown sugar can compromise the moisture of the bacon and impede caramelization.

Put the coated bacon on the wire rack. Bake, rotating the baking sheet halfway through, until super crispy and golden, 50 to 60 minutes depending on the oven and thickness of the bacon. Remove from the sheet to prevent sticking and let cool on a new surface.

Directions - Pickled Red Onion:

Bring the vinegar, sugar, salt and 1/2 cup water to a simmer in a saucepan. Add the onions and take off the heat immediately. Let cool in the pickling liquid. Store in an airtight container in the fridge for up to 2 weeks.