



candied bacon milkshake

You know what we answer when someone asks us, "What's shakin' bacon?" This addictive, easy-to-make Candied Bacon Milkshake, a thick and creamy mix of homemade, brown sugar candied bacon and vanilla ice cream. This scrumptious milkshake takes "meat candy" to a whole new level.

SERVES: 1

ingredients

Candied Bacon

- 4 slices bacon
- ¼ cup brown sugar
- Kosher salt

Bacon Milkshake

- 4 slices candied bacon, chopped
- 2 cups vanilla ice cream
- 2 tbsp caramel sauce
- ¼ cup whole milk
- ½ tsp vanilla extract
- Pinch kosher salt

directions

1. For the candied bacon, preheat oven to 350°F. Place a cooling rack on a parchment lined baking sheet. Coat the cooling rack with non-stick cooking spray. Dip bacon on both sides in brown sugar and place on sprayed rack. Sprinkle any remaining brown sugar over the bacon. Bake 18-20 minutes. Remove from oven and sprinkle each piece of bacon with a pinch of salt. Let cool completely.
2. For the milkshake, combine candied bacon, ice cream, caramel sauce, whole milk, vanilla extract and a pinch of salt. Blend until smooth.



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