

Our State eats

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Candied Bacon Party Squares

Yield: 8 to 10 servings.

- 8 slices thick-cut bacon**
- 2 to 3 tablespoons maple syrup**
- 1 tablespoon light brown sugar**
- Freshly ground black pepper**
- ½ cup grated Swiss cheese**
- ½ cup grated Gruyère**
- ¼ cup grated Parmesan**
- ¼ cup mayonnaise**
- 2 scallions, trimmed and chopped**
- Sliced party-sized rye bread**

Preheat oven to 400°.

Place a wire rack inside a large baking sheet and arrange bacon slices in a single layer.

Bake until bacon begins to brown, about 15 to 20 minutes.

During the last five minutes of cooking, remove pan from oven and drizzle a little maple syrup and brown sugar over each slice; season with ground pepper. Bake until syrup caramelizes and bacon is golden brown and crispy, about 5 minutes.

Transfer bacon to a paper towel-lined plate. Cool and crumble bacon, reserving some crumbles for garnish.

In a bowl, combine bacon, cheeses, mayonnaise, and scallions.

Spread on bread slices and place on a large baking sheet. Freeze for 30 minutes.

Preheat oven to 350°.

Remove pan from freezer and bake until toasts are golden brown and bubbly, about 15 to 20 minutes.

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