

Dilmah Earl Grey and Vanilla Glazed Bacon



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- Sub Category Name
Food
Savory
- Recipe Source Name
Gastronomy Recipes

Ingredients

Dilmah Earl Grey and Vanilla Glazed Bacon

Makes 6 to 8 Servings

Start to Finish: 24 Hours + 30 Minutes

- 500g thick-cut bacon
- ¼ cup maple syrup
- ½ cup brown sugar
- 6 Dilmah Earl Grey and Vanilla tea bags
- Coarsely ground black pepper
- 6 large eggs
- 1 ½ cups heavy cream, half-and-half, or milk
- 2 tbsp. pure vanilla extract
- ½ tsp. ground cinnamon
- Pinch of ground nutmeg
- Pinch of salt
- 6 slices (1-inch-thick) bread, preferably day old
- 4 tbsp. unsalted butter
- 4 tbsp. vegetable oil
- Pure maple syrup, for serving (optional)



Methods and Directions

Dilmah Earl Grey and Vanilla Glazed Bacon

- Mix the maple syrup and Earl Grey and Vanilla tea.
 - Place in a pot and bring to the boil.
 - Allow to infuse overnight.
 - Preheat the oven to 180°C.
 - Line a baking sheet with aluminium foil and top with a roasting rack.
 - Lightly spritz the rack with non-stick spray.
 - Lay the bacon on the rack, leaving just a tiny bit of room between each piece.
 - Brush the bacon with maple syrup, then sprinkle it with brown sugar. Top with a generous sprinkling of pepper.
 - Bake until the sugar is melted and the bacon is crisp, 15 - 17 minutes (or a little longer if you like it extra crispy). Let the bacon cool for 5 minutes before removing it from the rack and serving.
 - Serve with French toast.
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- Whisk together eggs, cream, vanilla, cinnamon, nutmeg, and salt in a medium bowl; set aside.
 - Place bread in a shallow baking dish large enough to hold bread slices in a single layer. Pour egg mixture over bread; soak for 10 minutes. Turn slices over; soak until soaked through, for about 10 minutes more.
 - Preheat the oven to 250°C. Place a wire rack on a baking sheet, and set aside. Heat 2 tbsp. butter and 2 tbsp. vegetable oil in a skillet over medium heat. Fry half the bread slices until golden brown, 2 to 3 minutes per side. Transfer to a wire rack; place in the oven while cooking the remaining bread.
 - Wipe skillet, and repeat with remaining butter, oil, and bread. Keep in the oven until ready to serve.
 - Serve warm with pure maple syrup, if desired.