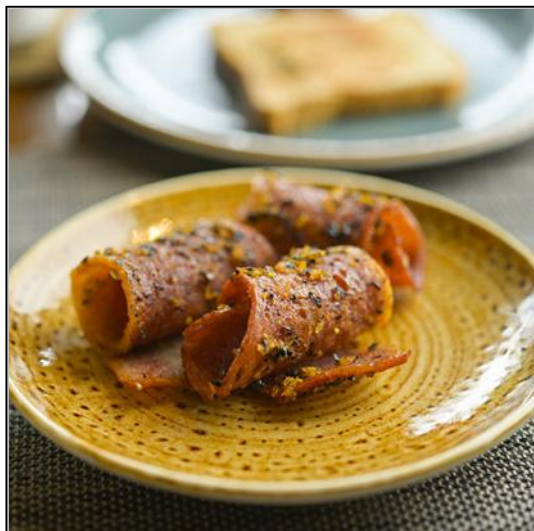


Sweet Caramelized Turkey Bacon with Single Estate Earl Grey



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name
Food
Savory
- Recipe Source Name
Tea-inspired breakfast

Used Teas



TPR Single Estate
Earl Grey

Ingredients

Sweet Caramelized Turkey Bacon with Single Estate Earl Grey

- 1 kg thick-cut turkey bacon
- 25ml cup maple syrup
- ½ cup brown sugar
- 5g Lavender
- 2g orange zest
- ¼ cup Single Estate Earl Grey
- 2 teaspoons Single Estate Earl Grey crushed into a powder



- 4 drops of Bergamot
- Coarsely ground black pepper

Methods and Directions

Sweet Caramelized Turkey Bacon with Single Estate Earl Grey

- Preheat the oven to 180°. 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.
- Mix the maple syrup and Single Estate Earl Grey.
- Brush the bacon with maple syrup, then sprinkle with brown sugar and crushed Single Estate Earl Grey.
- Top with a generous sprinkling of pepper.
- Bake until the sugar is melted, and the bacon is crisp, 15 to 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.

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