

COFFEE-BROWN SUGAR BACON WITH BUTTERMILK BISCUIT

Serves: 2



Preparation

1. Preheat oven to 375°F.
2. Combine brewed coffee with brown sugar to dissolve. Arrange bacon slices on sheet tray (with wire rack if possible) and brush with coffee-brown sugar mixture. Sprinkle bacon with ground coffee and black pepper. Bake for 12-15 minutes. (Check after 10 minutes, as all ovens cook differently.)
3. To serve: Place cheddar slices on bottom biscuit halves and bake in oven until cheese melts. Top with reserved bacon, tomato, eggs and Hot Sauce Aioli.

Ingredients

- 1 Tbsp. brewed coffee
- 1/4 cup brown sugar
- 4 slices **Bacon**, uncooked
- 1 tsp. ground coffee
- Freshly cracked black pepper
- 2 buttermilk biscuits, sliced in half
- 2 slices cheddar cheese
- 2 slices tomato, 1/4" thick
- 2 eggs, over easy
- 1/4 cup Hot Sauce Aioli (recipe to follow)

Hot Sauce Aioli

- 1 cup mayonnaise
- 6 garlic cloves, roasted, smashed
- 1 lemon, juiced
- 2 Tbsp. hot sauce
- 1 tsp. smoked paprika
- Salt and pepper, to taste
- Combine all ingredients in bowl and whisk to combine

Details

Product:

Bacon

Meal Course:

Breakfast

Dish Type:

Entrée, Sandwich