Candied Bacon

Ingredients

Perfect to have with that lovely holiday drink!

12-24 Strips of Bacon
1-2 Tablespoon Maple Syrup
1-2 Tablespoon Light Brown Sugar
1-2 Teaspoon Dijon Mustard
Splash of Water

Instruction

Preheat the oven to 375
Put the bacon on a rack over a parchment paper lined baking tray for easier clean up.
In a bowl mix together the maple syrup, brown sugar and mustard with a splash of water.
Lightly brush the bacon with the mixture.
Cook in the oven for 10 minutes and then turn the bacon over and brush the other side and cook for 10 minutes.
Keep brushing and turning until the bacon looks crisp, glassy and caramelized – this usually takes another 10 minutes.
This also depends on your oven.
Keep an eye on the bacon as the sugar can easily burn.

Grilled Shrimp

Serves 2-4 as an Appetizer

Ingredients:
8-10 Large Shrimp uncooked (I like the Trader Joe’s uncooked Colossal Frozen Blue Shrimp)
2 Garlic Cloves Minced
1/2 Yellow Onion Diced (or 2-3 Shallots Diced)
2 Tablespoon Fresh Parsley Minced
2 Tablespoon Fresh Basil Minced
1/2 Teaspoon Dry Mustard
1 Teaspoons of Dijon Mustard
Salt/Pepper
Can Add a Sprinkle of Red Pepper Flakes
1/2 Juiced Lemon
2 Tablespoon of Olive Oil
2-4 Long wooden skewers (Optional)

**Instruction:**

Soak the wooden skewers on a sheet tray with ¼ inch of water. Mix all the above ingredients with the shrimp in a bowl. Let sit for an hour to marinate or just a few minutes to absorb the flavors. Light the grill or use a grill pan on your cooktop. Thread the marinated shrimp onto the skewers. Place on hot grill for 2 minutes per side, until each side turns a pinkish color.

**Trout Dip**

**Ingredients**

4 Ounces Smoked Trout Fillet
4 Ounces of Cream Cheese
2 Ounces of Sour Cream
1 Teaspoon of Chopped Dill
Salt/Pepper

**Instructions**

Using a food processor cream the cheese. Now add the sour cream and blend until a smooth texture. Add salt to taste and mix. Remove the trout skin and save for frying* or discard. Shred the meat of the trout in a bowl. Gradually add the cream cheese mixture to the trout. Add the chopped dill. Mix until it is a desired consistency.

*The skins can be fried to serve with the trout or serve with bread or crackers.