Man Candy

Serves 6-8

Candied Bacon:
6 slices centre cut bacon (about 200g / 6 oz) cut into 1/2" pieces
1/4 cup brown sugar (light or normal)
1/2 tsp paprika
1/8 tsp cayenne pepper
1 lemon , zest only
Pinch of salt
Black pepper (3 grinds)

Candied Nuts:
1 cup pecans , roughly chopped
1 cup walnuts , roughly chopped
1/4 cup brown sugar (light or normal)
2 tbsp maple syrup
1 tsp pumpkin pie spice
1/2 tsp paprika
1/8 tsp cayenne pepper
1/8 tsp pepper
Black pepper (3 grinds)

Preheat oven to 350°F. Line a baking tray with baking paper (parchment paper).

Combine bacon with remaining Candied Bacon ingredients in a bowl and use your fingers to coat the bacon.

Combine the Candied Nuts ingredients in a bowl and toss to combine.

Spread the Candied Bacon onto a baking tray and bake for 10 minutes, or until the sugar is bubbling and the bacon is starting to turn brown (i.e. almost cooked).

Remove the bacon from the tray using a slotted spatula (so you don't get too much bacon fat) and transfer it into the bowl with the nuts. Mix to combine.

Use a spatula to scrape and pour the excess oil off the parchment paper. Pour the nuts back onto the baking tray and bake for 15 minutes, stirring once at half time. Turn the oven off and open the door slightly. Leave for at least 15 minutes, then remove and allow to cool.

Break the candy into chunks. To store, place into an airtight container and keep in the refrigerator.