

Cleo Coyle's Perfect Coffee Bacon with Maple-Espresso Glaze

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

WARNING: Once you start eating this beautiful smoky-sweet bacon, you will not want to stop. The ingredients and cooking method all work together to give you the perfect slice. So don't leave any ingredient out, and take note of our tips, especially the warning not to undercook the bacon.

The key to perfection is watching for the slight char on the edges. This will assure you that the sugars have properly caramelized in the glaze. Serve the finished bacon with coffee and slices of melon for an amazing breakfast, or make it a show-stopping side dish as part of a larger brunch, or try it as a fun snack or dinner appetizer. It's also fantastic in a BLT. However you serve it, one thing is certain—you will be eating with sheer joy! ~ **Cleo**

Makes 6 slices of bacon – *for the fantastic **Maple-Mustard Glaze** variation see the recipe section of [Dead Cold Brew](#).*

Ingredients:

- 6 Thick-cut bacon slices
- 2 Tablespoons dark brown sugar (*dark will give you deeper complexity*)
- 1/4 teaspoon espresso powder (*aka instant espresso, *see my note at end*)
- 1 Tablespoon hot coffee
- 1-1/2 teaspoons pure maple syrup

Optional addition: For a spicy-smoky note, add 1/4 to 1/2 teaspoon chili powder to the glaze. For more heat try chipotle chile powder or ancho chile powder. Start with a little and taste-test the glaze until you reach the level of spiciness you like.

Directions:

(1) First preheat your oven to 375° F. Place bacon slices flat on a rimmed baking sheet covered with parchment paper. You want the slices to warm up a bit before going into the oven, so lay out the bacon before making the glaze. The parchment paper is there to absorb some of the grease and prevent the bacon from sticking to the pan. Believe me, the process is messy, and you'll be glad you used the parchment paper!



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(2) Measure dark brown sugar and espresso powder (instant espresso) into a small bowl. Add hot coffee and whisk with a fork until sugar and espresso are dissolved. Whisk in maple syrup.

(3) Brush each slice with your coffee-maple-glaze.

(4) Bake for 10 minutes at 375° F. Flip the bacon, brush the other side with more of the glaze. Increase the oven temperature to 425° F. Bake for another 10 to 13 minutes. Watch closely to prevent burning. Bacon is not done until the edges show caramelization—they should look slightly charred. (See my photos as a guide. >>)

(5) Drain grease - Allow the bacon to cool a few minutes and the sizzling to stop. Then move the hot bacon slices to a baking sheet or counter surface that's been covered with waxed paper or parchment paper. Do not use paper towels, the glazed bacon will stick! Serve and eat with sheer joy!



*CLEO'S NOTE ON ESPRESSO POWDER: Espresso powder (or instant espresso) is not ground espresso beans. It is freeze-dried espresso that dissolves quickly in liquids. A good brand to look for is Medaglia D'oro. You can use any brand in this recipe, but do not substitute instant coffee. It gives a harsher and more sour flavor than instant espresso, which brings a richer, earthier note.

Eat with joy! ~ Cleo

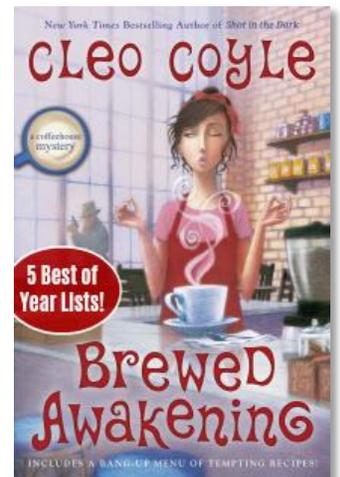
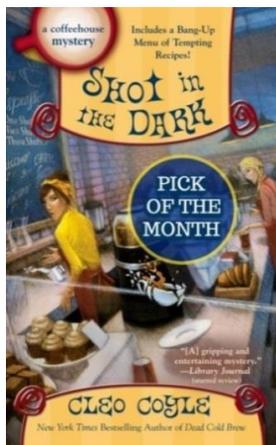
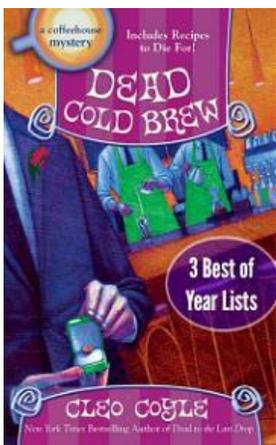
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