



BBQ Bacon Ends

Everyone loves Bacon!

Slowly crisping chunks of bacon covered in a good BBQ rub takes bacon to a whole new level and into the BBQ world. Make sure to save the bacon drippings for another dish.

INGREDIENTS

1-pound PSM Bacon Ends or Slab Bacon

1/4 cup of Sweet Cheeks BBQ Rub, or your favorite BBQ Rub

PREPARATION

- Preheat your Big Green Egg or grill to 325°F, direct heat.
- Cut the bacon in to one-inch cubes. In a large mixing bowl toss the bacon with the BBQ rub to evenly coat.
- Place a cast iron pan in the center of the BGE and close the lid. Allow the pan to heat for 3-4 minutes.
- Add an even layer of the bacon to the pan. Cook for 4 minutes, flip the bacon with sturdy tongs, and cook for another 4 minutes, or until crispy.
- Remove the bacon from the pan making sure to save the drippings for another recipe. Allow them to cool for 5 minutes and enjoy!