

Our Favorite  
**RECIPES**



## **Galway Glazed Bacon**

- 1lb. lean bacon
- 1/2-10 oz. tub Flaherty's HBR
- 1 Tbsp. Dijon mustard
- 2 Tbsp. red or white wine vinegar

Place bacon on jelly roll pan (15"x10"). Bake 350' 10 min. Drain fat. Then bacon should be almost crisp, be sure not to underbake. Remove from pan, pat with paper towel.

In bowl mix HBR, mustard and wine until smooth. Pour half the glaze in the bottom of the jelly roll pan, lay the bacon strips over the glaze, spread remaining glaze on top of bacon. Bake another 10 minutes or until golden brown and glaze has been absorbed. Remove and place on wax paper. Serve warm or cold. Do not store in refrigerator.