

## Unicoi Preserves's Candied Bacon Roses

Prep time: 20 minutes

Cook Time: 35 minutes

Servings: 12

### Ingredients:

- 12 pieces thick sliced bacon
- 3 tbsp. Unicoi Preserves Cherry Jalapeño Spread
- ½ cup dark chocolate chips
- toothpicks

1. Preheat oven to 375°F.
2. Place a wire rack on a foil lined baking sheet.
3. Roll up each slice of bacon up tightly into a rosette, with the meatier part on top and fattier part on bottom. Secure the roll with two toothpicks as close to the bottom as you can, to form a cross. Place on a wire rack and repeat with all bacon.
4. Bake for 35 minutes until the bacon roses have a nice color and are well cooked.
5. Microwave cherry jalapeño spread for a few seconds to liquefy. Use this to glaze the roses.
6. Bake roses 5-7 minutes to set the glaze. Remove from the oven and leave to cool on the rack. Carefully remove toothpicks.
7. Melt chocolate chips in a small custard cup in the microwave or over a water bath.
8. Dip the bottom half of each bacon rose in melted chocolate and place on wax paper to harden.

Notes: To serve, use your imagination and have fun! Try Candied Bacon Roses with heart shaped pancakes, in a vase on wooden skewers with baby's breath, in a bowl with edible greenery or with steamed asparagus as rose stems on a plate.