

Bourbon Bacon Cacao Nib Brittle

<http://userealbutter.com/2015/06/16/bourbon-bacon-cacao-nib-brittle-recipe/>

butter or vegetable oil if using parchment paper (not needed if using silpat)
2 cups (450g) sugar
1/3 cup (115g) corn syrup
4 oz. (115g) butter, unsalted
5 oz. water
1/2 tsp baking soda
1 tbsp flake sea salt, divided into 2 teaspoons and 1 teaspoon
3/4 cup bacon, cooked and crumbled – reserve 1 tablespoon
1/4 cup bourbon
1/2 cup cacao nibs

Line a 17×11 inch baking sheet with a silpat or parchment paper. If using parchment paper, grease lightly with melted butter or vegetable oil. Sprinkle 2/3 of the cacao nibs over the lined baking sheet.

Combine the sugar, corn syrup, butter, and water in a medium saucepan over medium high heat. Stir until the sugar is completely dissolved. Clip a candy thermometer to the side of the pan to measure the sugar temperature. Continue to cook. The mixture will begin to boil, just keep an eye on it and reduce the heat as needed to prevent it from bubbling over. When it turns golden in color (about 10 minutes) and reaches 300°F (283°F at 8500 ft.), remove the pan from the heat. If you want it a little darker (just a little – too much becomes bitter), let it go a little longer on the heat.

Whisk the baking soda and 2 teaspoons of the flake sea salt into the caramelized sugar. Switch to a heatproof silicone spatula (just don't use the whisk), and fold in the bacon crumbles (minus 1 tablespoon which you will use for garnish) and the bourbon. Quickly spread the mixture over the cacao nibs on the baking sheet. While the candy is still hot, sprinkle the remaining cacao nibs, bacon crumbles, and flake sea salt over the top and gently press them into the candy with the back of a spatula or wooden spoon. Let cool completely. Break the brittle into pieces. Dip in dark chocolate if desired (it's really good). Makes just over a pound of brittle.