Smokin’ Joe Lasher’s Maple Bacon Pumpkin Seeds

Prep time: 10 mins

Cook time: 40 mins

Serves: 4-6

Ingredients:

2 cups roasted pumpkin seeds

8 slices of bacon

2 tbsp warm bacon grease

3 tbsp maple syrup

2 tsp granulated sugar

1.5 tsp light corn syrup

½ tsp salt

Instructions:

1. Pre-heat oven or smoker to 275° F
2. In large skillet, cook bacon on stove top until extra crispy. Remove from grease and set aside. Reserve 2 tbsp of warm bacon grease.
3. In medium mixing bowl, combine pumpkin seeds, bacon grease, maple syrup, sugar, and corn syrup.
4. Spread seeds on baking sheet/pan evenly and place into preheated oven/smoker for 15 minutes. Use a spatula to turn seeds halfway through.
5. Reduce temperature to 250 and back for another 20 minutes, again, turning seeds halfway through.
6. While seeds are baking, finely chop bacon slices, or add to food processor, until very fine crumbs. Add salt and bacon together.
7. Remove seeds from oven and let cool, tossing occasionally until mostly dry. Toss seeds with “bacon salt” and serve!