CONCOCTIONS / SWEET–HEAT SNACKS

Hot-Honey Candied SPAM Bacon with Jalapeño



6 appetizer servings · About 24–28 slices
Prep 20 min · Bake 35–50 min · Cool 8–10 min
Total 63–80 min; preheat overlaps prep

Sweet-salty rectangular slices with a smoky, peppery glaze. Homemade hot honey and a little vinegar balance the richness; no added salt or commercial rub.

CANNED PORK & PEPPERS

- 1 can (12 oz / 340 g) SPAM with Real HORMEL Bacon
- 2 medium jalapeños (about 30 g total)
- 1 tsp neutral oil, for the racks

HOMEMADE HOT-HONEY COATING

- 3 tbsp packed light brown sugar (38 g)
- 2 tbsp honey (42 g)
- 1 tsp apple cider vinegar (5 ml)
- ½ tsp smoked paprika
- ¼ tsp garlic powder
- ¼ tsp ground black pepper
- 1/8 tsp cayenne pepper

EQUIPMENT. Two 13 × 18-inch rimmed sheet pans; heavy foil; two fitted oven-safe wire racks; sharp knife and board; brush, tongs and oven mitts; thermometer for leftovers.

METHOD

1. Heat & set up. Preheat conventional oven to 300°F (150°C), upper/lower-third shelves; allow about 20 min during prep. Wash hands. Heavy-foil-line both rimmed pans, fit oven-safe wire racks and brush racks with oil. No wax paper.

2. Slice. Open a fresh can. On a stable board, knife-cut loaf crosswise into 24–28 rectangles about 1/8 inch (3 mm) thick. Set 12–14 per rack in one layer, ½ inch apart. Rinse jalapeños under running water; dry. Cut 24–28 rings about 1/16 inch thick; discard stems/unused ends. Wash hands after chiles; avoid eyes. [6]

3. Coat. Mix sugar, paprika, garlic and black pepper. Separately stir honey, vinegar and cayenne. Brush all honey mixture evenly over upper faces; sprinkle all sugar mix over them. Put one pepper ring on each slice. No added salt.

4. Bake. Bake 35–50 min; swap shelves and rotate pans at 20 min. Check from 25 min; remove darker pieces early with tongs. Look for bubbling amber glaze, lightly browned edges and soft peppers, never black sugar. No broiling. Product is already cooked; this develops the coating. [3]

5. Cool & serve. Use mitts: hot sugar/fat burn. Cool on racks 8–10 min before tasting. Lift gently with tongs or a thin spatula while slightly warm. Divide into 6 portions of 4–5 slices. Expect chewy centers/firmer edges, not guaranteed brittle crispness.

KEEP COLD. Refrigerate promptly in shallow containers at 40°F (4°C) or below; do not wait for room temperature. Use within 3 days of preparation, including cooling, or an earlier can-label deadline. Discard after over 2 hr cumulative time out, or 1 hr above 90°F (32°C). Conservative household limit, not validated shelf life or shelf-stable jerky. [5]

REHEAT & LABELS. Microwave leftovers covered, rotating/rearranging and following standing-time instructions, to 165°F (74°C). Stack several thin pieces; probe sideways with sensing area in food, not against dish. Check several spots; clean probe after low readings. Texture softens. Contains pork/honey; check can/spice allergen labels. No honey for infants under 12 months. [4][5][7]

Original adaptation, not kitchen-tested; AI-generated serving illustration, not a prepared-batch photograph.

Inspired by TFTI.BBQ's submitted reel [1] and separate older public recipe caption [2], not viewed footage. Our quantities, homemade seasoning and oven method are original; no source amounts were established.

[1] Submitted reel · [2] Older caption · [3] SPAM FAQ · [4] Product · [5] USDA leftovers · [6] FDA produce · [7] CDC honey