

## **Kentucky Bourbon Bacon Chex Mix**

Makes 20 servings

<b>1 bag (15 oz) traditional chex mix snack mix</b>	<b>1/2 cup butter</b>
<b>1 cup pecan halves</b>	<b>1/4 cup light corn syrup</b>
<b>1 pound BLOOMING GLEN bacon diced and crisply cooked &amp; crumbled</b>	<b>2 tablespoons bourbon whiskey</b>
<b>1/2 cup packed brown sugar</b>	<b>3/4 teaspoon chipotle chili powder</b>

### Directions:

1. Heat oven to 300°F. Line two 15x10x1-inch pans with foil. Spray foil with cooking spray. In large bowl, mix snack mix, pecans and bacon. Set aside.
2. In 2-quart saucepan, heat brown sugar, butter and corn syrup over medium heat, stirring occasionally, until bubbly around edges. Cook 5 minutes, stirring occasionally; remove from heat. Cool 2 minutes. Carefully stir in bourbon and chipotle chili powder. Pour over snack mixture; toss until evenly coated.
3. Spread snack mixture on pans. Bake 15 minutes, stirring every 5 minutes, to caramelize mixture. Cool completely, about 1 hour. Break into pieces. Store covered in refrigerator or cool place.