

Coffee Bacon Sandwiches

makes 8 pieces of bacon and enough spread 4 sandwiches

coffee bacon recipe from [Joy the Baker Cookbook](#)

For the Bacon:

8 slices uncooked bacon
1 K cup ground nanland coffee-removed from pod
1/4 teaspoon chili powder
2 tablespoons packed brown sugar
2 tablespoons molasses
1 tablespoon water

For the Spread:

4 ounces goat cheese
4 medjool dates, pitted and coarsely chopped
1 tablespoon lemon zest
2 tablespoons fresh lemon juice
1 tablespoon olive oil
1/4 teaspoon crushed red pepper flakes

For the Sandwich:

fresh baby spinach leaves
crusty, toasted bread

1. Lay cascading bacon slices atop one another so that the fat is on top. Place bacon on top of a piece of plastic wrap or brown butcher paper.
2. In a small bowl, stir together ground coffee, chili powder, brown sugar, molasses, and water. Spread the mixture on top of the bacon slices, pressing with the back of a spoon. The coffee topping will only be on the top, fatted rim of the bacon. Wrap the bacon and coffee in the plastic wrap or butcher paper and place in the fridge. You may want to put the mixture in a large sealable bag to prevent any leaking. Let sit for 2 hours or overnight.
3. When ready to bake, place a rack in the center of the oven and preheat oven to 375 degrees F. Line a baking sheet with parchment paper and lay separate bacon slices on the paper in a single layer. If you prefer, you can wipe some of the ground coffee marinade off before baking. The majority of the coffee will only be on the top layer of the bacon slice.
4. Bake until browned and crisp, 14 to 17 minutes, or until bacon has reached your desired crispiness. Remove from the oven, allow to drain on a piece of paper towel and assemble goat cheese spread.

To make the Spread: In a medium bowl, place goat cheese, pitted dates, lemon zest, lemon juice, olive oil and red pepper flakes. Use a fork to mash the ingredients together. Mash until well incorporated. Add a touch more lemon juice or olive oil to reach your desired consistency.

Spread goat cheese mixture on buttered and toasted bread. Top with coffee bacon and fresh spinach. Serve immediately.