RICE PAPER BACON
(Vegan, Gluten-free)
Reminiscent of bacon in taste and crunch, but completely plant-based.

Ingredients

- 6 sheets of rice paper
- 2 Tablespoons soy sauce (or tamari for gluten free)
- 1/2 teaspoon hickory flavor liquid smoke
- 3 Tablespoons pure maple syrup
- 1 teaspoon blackstrap molasses
- 1 Tablespoon vegetable oil
- 1 Tablespoon water
- 1 1/2 Tablespoons nutritional yeast (different from baker’s yeast)
- 1/2 teaspoon smoked paprika
- 1/8 teaspoon salt
- 1 small pinch chipotle chili powder
- 3 dashes of finely ground black pepper

Directions

1. MAKE THE MARINADE: Combine all the ingredients (except the rice paper) into a small bowl. (Soy sauce through black pepper) Mix together until oil is emulsified. Pour marinade into a flat, shallow dish.

2. Take 2 sheets rice paper and stack them with the rough sides together. Using a clean pair of scissors, cut the 2 sheet stack of rice paper into 1 inch wide strips.
3. Place the strips of rice paper into the marinade, turning them over several times to make sure the strips are completely covered with the liquid. Allow strips to sit in the marinade for 1-2 minutes. (Strips will be slightly pliable, but still firm. – Don’t leave them in so long that they get soggy or flimsy.)

4. Take the strips out of the marinade and find it’s twin (matching strip of similar size and shape). Place the two matching strips together and press them together so they stick to each other, and become one strip. You’ll leave some of the marinade on the strips, but do wipe off the excess marinade with your fingers so it’s not just dripping off. Lay the strips on a parchment lined baking sheets, leaving some space between each strip, to allow room for them to crisp in the oven.

5. Bake at 375 degrees for 6-8 minutes, or until the strips begin to brown on the ends. (Watch closely, because they can go from brown to black VERY QUICKLY. DO NOT let them burn, or they will have a really nasty taste.)

6. Remove baking sheet from the oven and let bacon cool completely by removing the parchment to a cooling rack. The strips will continue to crisp further as the bacon cools. (The flavor is strong at first, but mellows and improves the longer the bacon sits.) Serve immediately, or store cooled bacon in a zip-lock bag or airtight container in the refrigerator for up to one week, or in the freezer for up to a month.

**Serving Suggestions:** PERFECT RICE PAPER BACON is delicious on a BLT, but be sure to add the bacon to the sandwich **JUST BEFORE SERVING,** as it will absorb moisture from the other ingredients and become soft and soggy, if left sitting too long on the sandwich. Rice paper bacon is also delicious served crumbled over a baked potato, or on a chickpea omelet, etc. Or just CRUNCH it and EAT IT!!!

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