

Vegan (Better than Bacon) Bacon

Ingredients:

2 large King Oyster Mushrooms, sliced into 1/8 inch slices
2 tbsp. coconut sugar
2 tbsp. extra virgin olive oil (plus some for greasing the baking sheet)
½ tsp smoked sea salt or regular salt
½ tsp. smoked paprika
1 tsp. fresh cracked black pepper

Method:

- Preheat oven to 375 F.
- Grease a baking sheet with extra virgin olive oil.
- In small bowl combine coconut sugar, salt, smoked paprika, black pepper.
- Place mushrooms in large bowl and drizzle with 2 tbsp. extra virgin olive oil.
- Add spice mixture and incorporate well.
- Arrange mushrooms on greased baking sheet and bake 18-22 minutes or until brown and then turn gently using spatula.
- Bake another 15 or so minutes until other side turns brown.
- Allow to cool and crisp up, then serve with anything you would like.
- Great with steak, chicken, fish, eggs, veggies, salads or as an antipasti!