

1 pound Nueske's bacon, thick-cut

1/4 cup Maple syrup, aged in bourbon casks

Sea salt and fresh cracked black pepper, to taste

cook until the onions caramelize, about 25 minutes.

In a cast-iron skillet, cook the bacon down on medium to high heat until

it's lightly browned and starting to crisp. Add the onions and garlic and

3 white onions, chopped 2 cloves garlic, minced ½ cup brown sugar

1/4 cup balsamic vinegar

¼ cup Maker's Mark bourbon 1 teaspoon smoked paprika

1/2 cup espresso

1 teaspoon cumin



Closer Look: The Mack

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House in Davie

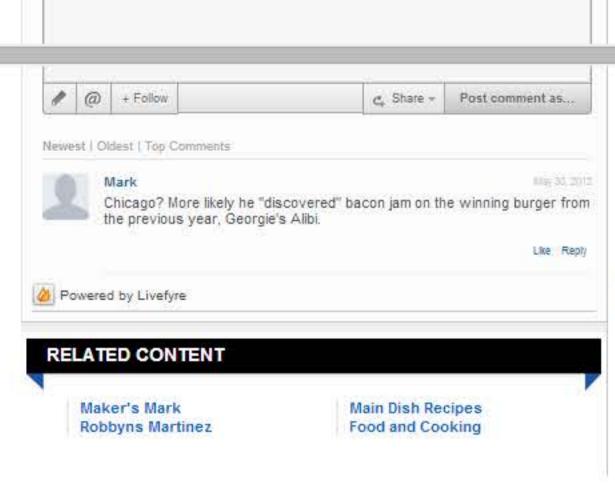
2014 at Zoo Miami

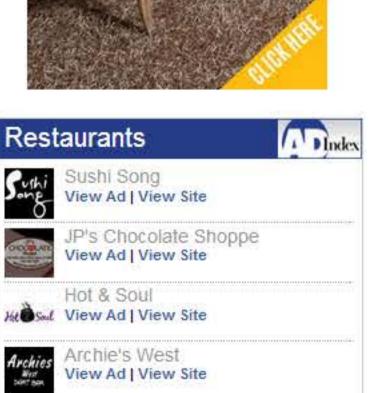
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