

Coconut Bacon

3 cups large, unsweetened coconut flakes (not regular shredded coconut)

3 tablespoons soy sauce
2 tablespoons liquid smoke
2 tablespoons maple syrup

Preheat oven to 350°F

Line a half-sheet pan or large rimmed baking sheet with parchment paper.

In a large bowl, combine the soy sauce, liquid smoke, and maple syrup. Add the coconut flakes, and using your hands, mix well.

Spread the flakes into an even layer on the parchment paper. Bake on the middle rack for 12 to 14 minutes, flipping halfway, until flakes are mostly dry and turning golden on the edges. (Watch carefully, the flakes can burn in an instant!) The coconut flakes will further crisp up as they cool.

Let the *bacon* cool, then use it immediately or transfer to a freezer-safe bag. No need to defrost!