

Lapsang Souchong Coconut Bacon



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A big thanks to Tea Enthusiast and Tea Writer Lu Ann Pannunzio for allowing us to share her recipe and beautiful image with you. Give it a try, it is a great meat alternative, and it really does work.

Top anything you usually would with real bacon with this tea infused vegan coconut bacon. The smoky black tea is the perfect substitute for the typical "liquid smoke" required in a recipe like this.

Prep Time: 10 min Cook Time: 20 min Total Time: 30 min

Ingredients:

3 cups unsweetened coconut flakes

3 tbsp soy sauce

3 tbsp brewed [Lapsang Souchong Stir Tea](#) – steeped and cooled

(see lapsang brewing note below)

2 tbsp maple syrup

1 tsp smoked paprika

Pinch of salt (optional)

Method:

Preheat oven to 325 degrees Fahrenheit (190 degrees Celsius)

While the oven is warming, whisk together soy sauce, [Lapsang Souchong](#) tea, maple syrup and smoked paprika in a mixing bowl.

Toss in the unsweetened coconut flakes and gently mix together until they are evenly coated.

On a baking sheet lined with parchment paper, spread out the coated coconut flakes and place them in the preheated oven for about 20 minutes. Be sure to check on them and toss every 5 minutes as they can burn easily.

Once the flakes have reached a crunchy consistency, remove from oven and sprinkle with a pinch of salt (optional). Allow to cool for 5 minutes.

Store in a mason jar or airtight container in the fridge. Top your salads, soups and more with these tea infused bacon bites. They can last quite a while if stored properly, but they are almost impossible to try to save. I dare you to try not to snack on them.

Brewing note:

To prepare the strong brew: Steep 2 teaspoons of [Lapsang Souchong](#) black tea in half cup of boiling water for 5 minutes.



*We hope you get a lot of joy from making and sharing this Coconut Bacon over a cup of Stir Tea.
Wishing you Happy Tea Times from everyone at Stir.*

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Lu Ann Pannunzio <http://theteacupoflife.com>

Adapted from Cookie+Kate