**Bacon & Sugar Snaps**

**Bacon Never Tasted So Healthy**

**Total Time: 20 min. Servings: 2**

**INGREDIENTS**

3-5 slices of bacon
1/2 pound fresh sugar snap peas
2 T balsamic vinegar
1T turbinado sugar or 2 T honey
salt and pepper to taste
optional: slivered or toasted almonds

**PREPARATION**

Cook bacon in a large skillet over medium-high heat until the fat has rendered out and the bacon has begun to crisp, about 5 minutes. Remove with a slotted spoon and set aside to cool. Once cooled, mince bacon.

Drain most of the bacon fat leaving about 1/3 in the skillet.

Add the sugar snap peas, and toss to coat with the fat. For more tender peas, cook and stir until just cooked through, about 5 minutes, then pour in the balsamic vinegar, sugar or honey, and minced bacon. If you like the snap peas a little snappier, do not cook through--add balsamic, sugar or honey and bacon immediately.

Continue cooking until the balsamic has reduced, and the sugar has dissolved, about 2 minutes. Season to taste with salt and pepper (and top with almonds if you'd like) and serve immediately.