

Rice Paper Bacon

Ingredients

- 12 rice paper sheets

Marinade:

- 1/2 cup organic tamari (gluten-free)
- 3 tablespoons olive oil
- 2 tablespoons nutritional yeast
- 2 teaspoons maple syrup
- 1 teaspoon liquid smoke
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon cracked pepper
- 1/4 teaspoon sea salt

Preparation

1. Preheat oven to 350 degrees F.
2. Combine all marinade ingredients in a shallow dish and mix well.
3. Stack 2 sheets of rice paper together and cut into thick strips (about 2 inches) with kitchen scissors.
4. Dip the 2 strips together into warm water so that they stick together; work quickly. Then dip them into the marinade until coated and place on parchment paper or spray cookie sheet with coconut oil spray. Repeat with remaining strips. Be sure to remove any excess marinade.
5. Place in oven and bake for 7-8 minutes until crisp.
6. Cool and serve or store in air-tight container.