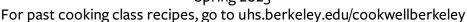
Plant-Based & Planet-Friendly

Spring 2023





Rice Paper Bacon

Yields about 30 pieces

Time 30 minutes

Vegan

Common Allergens Soy, may contain wheat

Recipe from the Edgy Veg

Ingredients

- 8-10 pieces rice paper
- 6 tablespoons reduced sodium tamari or soy sauce
- ¼ cup olive oil
- ¼ cup nutritional yeast
- 1 tablespoon maple syrup
- 1 tablespoon garlic powder
- 1½ teaspoon mushroom seasoning or MSG
- ½ teaspoon liquid smoke (you can also sub 1 tablespoon barbecue sauce)
- ½ teaspoon ground black pepper
- ½ teaspoon smoked paprika



Instructions

- 1. Preheat the oven to 400°F.
- 2. Prepare 2 baking sheets with silicone baking mats or parchment
- 3. In a bowl, whisk together all the ingredients except the rice paper. Transfer it to a lipped plate or casserole dish wide enough for the rice paper.
- 4. Place one sheet of rice paper on to the marinade, and flip. Make sure it is coated and starting to soften slightly.
- 5. Place onto a cutting board. Dip a second sheet of rice paper, and place on top of the first.
- 6. Use a pizza cutter or kitchen shears to cut rice paper into 1 $\frac{1}{2}$ inch strips.
- 7. Repeat technique with remaining rice paper until the baking sheet is filled, whisking the marinade every so often to prevent separation.
- 8. Bake for about 7 to 8 minutes, until crisp. Watch carefully towards the end of baking time as the strips burn easily. They will continue to crisp up as they cool. It may take a little trial and error to get the texture that you prefer err on the side of less cooked since you can always put them back in the oven for a little more time.
- 9. Remove from oven and place strips onto a cooling rack immediately.
- 10. You can store leftover rice paper bacon in an airtight container at room temperature for up to 3 days, or in the fridge for a few weeks.