

Sweet & Spicy Million Dollar Bacon with Creamy Goat Cheese

Some appetizers steal the spotlight without even trying. That's exactly what happened when I brought a tray of this **Sweet & Spicy Million Dollar Bacon with Creamy Goat Cheese** to a small dinner I hosted in Brooklyn. Before the main dish was even out of the oven, everyone had gathered around this platter, crunchy crostini, creamy cheese, and glossy strips of candied bacon. One bite, and my guests were hooked.

There's just something magical about the combination of spice, sweetness, and tang. It's sophisticated but low-effort, elegant but playful. This dish isn't just a starter, it's a guaranteed crowd favorite.

The Appetizer That Feels Like a Main Event

A Bite That Balances Everything

What makes this recipe so addictive? It's the perfect play of opposites. The goat cheese is cool and tangy, the bacon is sweet and spicy, and the crostini brings the crunch. When each component comes together, the bite feels layered—satisfying yet fresh.

You don't need fancy ingredients or complicated steps. The magic is in the contrast, and the balance makes it feel gourmet.

Entertaining Made Effortless

Whether you're throwing a party or prepping a quiet evening in, this dish sets the tone. It looks beautiful laid out on a board, and it comes together with minimal prep.

Everything can be made ahead of time and assembled just before serving—something every host can appreciate. When paired with a bold starter like these [antojitos](#), it becomes part of a party spread no one forgets.

Bacon Goat Cheese Bites

Sweet & Spicy Million Dollar Bacon with Creamy Goat Cheese

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- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [12–16 servings 1x](#)

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Description

This sweet and spicy Million Dollar Bacon pairs beautifully with creamy goat cheese and crispy crostini. It's the ultimate crowd-pleasing appetizer—elegant, easy, and unforgettable.

Ingredients

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- ☐ For the Million Dollar Bacon
 - ☐ 1 pack thick-cut bacon
 - ☐ 1/4 cup brown sugar
 - ☐ 1/2 tablespoon water
 - ☐ 1/2 teaspoon black pepper
 - ☐ 1/4 teaspoon cayenne pepper
 - ☐ 1/4 teaspoon red pepper flakes (optional)
 - ☐ For the Crostini
 - ☐ 1 baguette
 - ☐ Olive oil
 - ☐ Salt and pepper
 - ☐ Additional Ingredients
 - ☐ 4 or 8-ounce log of goat cheese
 - ☐ Maple syrup, honey, or hot honey for drizzling
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F. Line a baking sheet with foil and place a wire rack on top.
2. In a small bowl, mix brown sugar, black pepper, water, and cayenne.
3. Lay bacon strips on rack and coat both sides with the sugar mixture. Sprinkle red pepper flakes if desired.
4. Bake for 15 minutes, flip, then bake for 10–15 more minutes until crispy. Cool on paper towels.
5. Increase oven temperature to 425°F. Slice baguette into ½-inch pieces and arrange on a baking sheet.
6. Brush both sides of bread with olive oil, sprinkle with salt and pepper, and bake for 7–10 minutes until golden. Cool completely.
7. Place goat cheese log on serving dish. Crumble and press bacon into the cheese. Scatter extra bacon around base.
8. Drizzle with maple syrup or hot honey. Serve with crostini on the side or pre-assemble each piece.

Notes

Prepare bacon and crostini in advance for easy serving. Assemble the goat cheese log just before guests arrive. Try adding herbs or fruit jam for a seasonal twist.

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Category: Appetizer
- Method: Bake
- Cuisine: American

Nutrition

- **Serving Size:** 1 crostini with topping
 - **Calories:** 170
 - **Sugar:** 6
 - **Sodium:** 210
 - **Fat:** 11
 - **Saturated Fat:** 4
 - **Unsaturated Fat:** 6
 - **Trans Fat:** 0
 - **Carbohydrates:** 9
 - **Fiber:** 0
 - **Protein:** 6
 - **Cholesterol:** 20
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Did you make this recipe?

Share a photo and tag us—we can't wait to see what you've made!

Making Million Dollar Bacon at Home

Ingredients That Do the Work for You

To make that signature candied bacon, you need just a few pantry staples:

- Thick-cut bacon
- Brown sugar
- Cayenne pepper
- Black pepper
- Red pepper flakes (optional)

The combination of brown sugar and spices gives you sweet heat, while thick-cut bacon provides enough fat to stay juicy in the oven. Red pepper flakes are optional—but if you like a kick, don't skip them.

Baked, Not Fried

Start by preheating the oven to 350°F. Place a wire rack over a foil-lined sheet pan and lay out the bacon strips in a single layer. Mix the brown sugar, cayenne, water, and pepper, then press it onto the bacon.

The rack allows air to circulate, so the bacon gets crispy without burning. After 15 minutes, flip each slice and cook another 10–15 minutes until caramelized and crisp.

Let them cool on paper towels—the sugar sets as it cools, giving you that signature glossy finish.

Crostini: The Crunchy Canvas

Choose the Right Bread

For crostini that don't fall apart or overpower the toppings, choose a baguette. Slice it into ½-inch rounds—thick enough to hold their shape, thin enough to crisp up evenly.

This isn't the place for soft sandwich bread. Baguettes give you the structure and texture you need.

Toasted to Perfection

Brush both sides of each slice with olive oil and lightly season with salt and pepper. Toast in a 425°F oven for 7–10 minutes until golden and crisp.

Once toasted, cool the crostini for at least 30 minutes. This keeps them crisp and stops the heat from melting the goat cheese prematurely when assembling.

You can make them a day ahead and store them in an airtight container, zero stress on the day of serving.

The Creaminess of Goat Cheese

Why Goat Cheese Works

Goat cheese brings a tangy, creamy contrast that perfectly offsets the spicy-sweet bacon. It's bold enough to hold its own and soft enough to spread or slice.

Use a 4-oz or 8-oz log depending on your serving size. Plain is great, but herbed or peppered versions can add another layer of interest.

Let it come to room temperature before serving so it spreads easily onto the crostini.

Tips for Better Presentation

Place the goat cheese log on a serving board. Once your bacon has cooled, crumble or chop it and press it gently into the surface of the cheese.

Scatter extra bacon pieces around the base—it's delicious on its own, and guests will scoop it up. Finish with a drizzle of maple syrup or hot honey for a glossy, sweet finish that ties the whole dish together.

Assembling the Appetizer Like a Pro

Step-by-Step Build

Here's how to bring everything together:

1. Toast your crostini and let them cool.
2. Cook the Million Dollar Bacon and cool until crisp.
3. Place the goat cheese log on a board or platter.
4. Press bacon into the cheese log and scatter extra around it.
5. Drizzle with hot honey, maple syrup, or regular honey.
6. Serve crostini on the side or pre-assemble for grab-and-go bites.

Guests can build their own or you can serve them already assembled—it's beautiful either way.

Make It Stand Out

Garnish with fresh herbs like rosemary, thyme, or parsley for a pop of color. If you want to add more variety, offer bowls of extra honey or even a balsamic glaze for drizzling.

This small touch makes the board feel thoughtful, layered, and full of options.

Elevate It with Add-Ons and Swaps

Fun Variations to Try

This dish is incredibly customizable. Here are a few twists:

- Swap goat cheese for whipped feta or herbed cream cheese
- Add candied pecans or walnuts for extra crunch
- Mix dried cranberries into the goat cheese during holidays
- Use fig jam or fruit preserves under the bacon for a sweet foundation

Each variation lets you match the dish to your occasion or guest preferences without changing the core idea.

Make It Meatless or Gluten-Free

Going vegetarian? Use coconut bacon or spicy roasted chickpeas instead. They provide a similar crispiness and flavor boost.

For gluten-free guests, serve the cheese and bacon on seed crackers or gluten-free baguette slices. You can even serve the entire dish in lettuce cups for a low-carb version that still tastes amazing.

Hosting Tips and Crowd Serving Ideas

Prep Like a Chef

Everything in this dish can be prepped ahead:

- Bacon: Cook and store in an airtight container up to 2 days before
- Crostini: Toast a day in advance and store dry
- Goat cheese: Assemble with bacon the day of serving for freshness

Build your board just before serving for the best results.

Make It Crowd-Ready

If you're serving a larger group, double or triple the recipe. Use multiple cheese logs, a whole baguette, and the full pack of bacon. Spread it out on a wooden board or large platter. Add herbs, small ramekins of honey, and a knife for easy spreading.

You can even offer a DIY station where guests build their own bites—perfect for casual, interactive gatherings.

Frequently Asked Questions

Can I use turkey bacon or plant-based bacon?

Yes! While the taste will vary slightly, turkey bacon or even coconut-based vegan bacon can be candied using the same brown sugar and spice blend. Just adjust the bake time as needed since these options cook quicker.

What's the best way to store leftovers?

If you happen to have leftovers (rare!), wrap the goat cheese and bacon separately in airtight containers. Store in the fridge and enjoy within 3 days. Crostini can be stored at room temperature in a sealed bag or tin for up to 2 days.

Can I make this appetizer ahead of time?

Definitely. Toast your crostini and cook your bacon the day before. Assemble the goat cheese and bacon an hour before serving, and keep covered in the fridge. Drizzle the honey just before guests arrive to keep it fresh and glossy.

What type of goat cheese is best?

A plain goat cheese log works best for this recipe because it balances the richness of the bacon and the sweetness of the syrup. However, herbed or pepper-crusted varieties can elevate the dish and offer visual contrast.

Conclusion

Sweet & Spicy Million Dollar Bacon with Creamy Goat Cheese is one of those rare appetizers that checks all the boxes—it's bold, simple, elegant, and incredibly satisfying. The balance of smoky heat, creamy tang, and sweet drizzle creates a harmony that few bites can match.

It's the kind of dish that elevates every occasion, from casual hangouts to holiday spreads. Best of all, it requires no special skills, just thoughtful layering and great ingredients. Once you serve it, you'll understand why this one keeps coming back to my table, again and again.