



Elizabeth  
**GRUB STREET**

Like Follow Sign Up

Search

Q

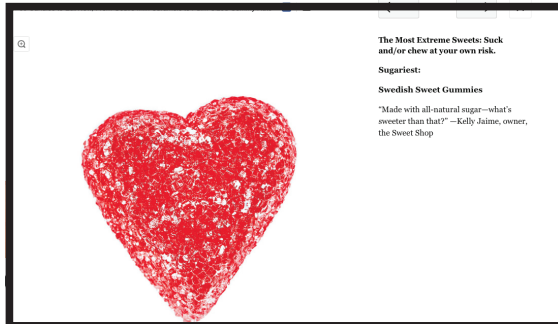
**Newfangled: From designer lollipops to surrealist gummies.**

**Bacon Candy:**

[The Sweet Shop](#)

404 E. 73rd St., nr. First Ave.; 212-960-8685

Before Kelly and Glyn Jaime opened their kaleidoscopic shop ten months ago, the far-east neighborhood was a candy desert. This best seller recalls a classic striped mint on the outside, but one suck reveals a very 2014 savory sweet (\$6.50 a tin) that tastes just like smoky bacon.



**The Most Extreme Sweets: Suck and/or chew at your own risk.**

**Sugarist:**

**Swedish Sweet Gummies**

"Made with all-natural sugar—what's sweeter than that?" —Kelly Jaime, owner, the Sweet Shop

50 Candies to Eat Now, From Goat's-Milk Caramels to Palm-Sized Gummy Rats

Q

**The Most Extreme Sweets: Suck and/or chew at your own risk.**

**Hottest:**

**Three-Alarm Hot Tamales**

"Some customers pop three at a time. They're crazy." —Kelly Jaime

