

## **BACON IN THE OVEN**

I must admit, I resisted cooking bacon in the oven for years. Awhile back, while Deeann and I were staying at Brian Schroeder's house (fellow Hurricane Hunter, Meteorologist, great host and great friend) he cooked bacon in the oven and my eyes were opened! It tasted just as good as pan-fried bacon, took less overall time, freed him up to prep other breakfast/brunch items instead of monitoring a frying pan, plus there was much less clean-up! How can you go wrong!

### **EQUIPMENT:**

2 Cookie Sheets  
Heavy Duty Tin Foil  
Paper Towels

### **INGREDIENTS:**

12 to 16 Ounces BACON!  
Salt (optional)  
Pepper (optional)

### **DIRECTIONS:**

Place oven racks near the center of the oven on different levels. If the pans are side by side it inhibits the circulation of heat so it doesn't cook as well.

Preheat oven to 400 degrees.

Line 2 (or more) cookie sheets or jellyroll pans with heavy duty foil

Place bacon slices on lined sheets closely together. A little overlap is OK because the bacon will shrink as it cooks. Schroeder salts and peppers the bacon at this point, and you are welcome to do so as well.

When the oven is up to temp, place the sheets of bacon in the oven on separate levels and not on top of each other. Set timer for 10 minutes. When time is up, rotate pans 180 degrees and swap levels in the oven. Cook for another 10 minutes. If you want crispier bacon, cook a bit longer.

**PLEASE NOTE:** These times are for regular Hormel type bacon. Thicker cut bacon will take longer, thinner will take less time, so PLEASE monitor closely!

When the bacon looks good to you, remove the pans from the oven. Using tongs, place bacon on paper towels to drain, then serve.

Set pans aside and wait a few hours for them to cool. When they do, the bacon fat will become semi-solid and the foil along with the fat can be easily be removed from the pan and placed in the garbage.