

Big Batch Bacon



Hands down, the easiest and least messy way to prepare bacon. Make a double batch to ensure leftovers are available for BLTs and to crumble atop salads and roasted veggies.

INGREDIENTS

- 16 oz. (1lb.) bacon (thick cut preferred)

Other Materials

- Large rimmed baking sheet (18" X 13")
- Heavy-duty aluminum foil
- Paper towels



TIPS

For easy clean-up, let the bacon grease cool/solidify on baking sheet. Then, crumple up foil and toss.

If more bacon is desired, two pans can be baked at the same time. Just rotate the pans after 10 min. and finish baking as directed.

DIRECTIONS

- Preheat oven to 400° F.
- Completely cover a large rimmed baking sheet with aluminum foil. (Heavy-duty foil works best as it comes in a size large enough to fully cover pan with overhang on all four sides -- making for easy clean-up!)
- Arrange bacon (approx. 12 slices) in a single layer, close together, but not overlapping.
- Bake for 15 - 20 min. or until nearly done. Using tongs, flip slices and continue baking in 2 - 3 min. increments until desired doneness. (Baking time will vary pending the number of slices, their thickness, whether more than one pan baking at a time and your desired crispness.)
- Remove bacon to plate lined with paper towel. Pat dry to remove excess grease.
- Serve immediately. Or, let cool completely and store refrigerated (in plastic food storage bag, up to one week) or frozen (in air-tight freezer-safe storage, up to 3 months).
- Rewarm bacon in oven or microwave before serving.

