Oven Bacon Batch

Level	Category	Time	Yields
Apprentice	Main	30 minutes	Approx. 28 slices

This is a great way to make bacon!

Ingredients:

2 1lb packages of bacon

Tools:

2 Nonstick baking sheets 11x17
1 Cutting board
1 Pair of Tongs or Large fork
1 Medium storage container
Paper towels
Oven mitts

Tip: You can store the cooked bacon in an airtight container or bag in the refrigerator for a 4 – 5 days.

To reheat wrap bacon: Place on a paper towel on a microwave safe plate and heat 10-20 seconds until hot.

Trick: You may line your baking sheet pan with parchment paper or tin foil for easier clean up. You will not get as crispy bacon if you do this.

Instructions:

1. Preheat Oven to 400°F.
2. Lay each strip of bacon side by side in a row on your sheet pan.
3. Place the pan in the oven and bake for 18-23 minutes.
4. While bacon is cooking, cover your cutting board with a double layer of paper towels to absorb the bacon grease once the bacon has been cooked.
5. Use Oven mitts to take bacon out and allow to cool for a minute. Be careful of the hot grease in the pan.
6. Pick up the bacon strips with your tongs or fork and lay on the cutting board covered in paper towels.
7. Place paper towels over the top of your bacon and gently pat to soak up the bacon grease.
8. Place a paper towel in an airtight container and layer the bacon on top of the paper towel.
9. Store in the refrigerator.

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