

Bacon Ends & Pieces 1/2"

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Yield: 4lb. 8wz.

Shelf Life: 1 day

Equipment: Full sheet pan, parchment paper, chef knife, Red cutting board, 1/3 pan

Ingredients:

6 pounds Uncooked Bacon ends & pieces

Procedure:

1. Set oven to 300° and verify temperature. **NOTE: BACON ENDS & PIECES MUST BE FULL DEFROSTED.**
 2. Open and place 3lb pack of bacon ends and pieces on a white cutting board, and cut widthwise into **1/2" slices.**
 3. Rotate the cutting board 90°, separate half amount of the 1/2" slices and then cross cut the slices into 1/2" increments, resulting in a **rough 1/2"x1/2" pieces.**
 4. Cross cut the remaining half of 1/2" slices into a **rough 1/2"x1/2" pieces.**
- NOTE: Reference pictures below for cutting procedure.**
4. Cover full sheet pan with parchment paper. Evenly distribute 3lb. Of 1/2"x1/2" pieces onto the full sheet pan.
 5. Repeat step 2 - 4 for the next 3lbs. of bacon ends and pieces.
 6. Place sheet pan in oven, pushing pan completely back, **until it touches the back of the oven.**
 7. Bake for **15 - 18 minutes. Set timer.**
 8. Do not discard rendered bacon fat.
 9. Transfer to 1/3 pan or directly into kettle.
 10. Ring out rendering from parchment paper into 1/3 pan or directly into kettle.

*****PICTURES ON NEXT PAGE*****

C: Reddish brown with visible opaque fat

T: Crispy, but slightly pliable

F/A: Salty, pork flavor

HR: 1/3 pan; room temperature

SL: 1 day

