

# BACON SLICES

11/12/2014

**Yield:** As Needed

**Shelf Life:** 2 days (Must be re-crisped on second day)

**Equipment:** Full sheet tray, timer, 1/3 pan with false bottom pre-heated convection oven, oven thermometer paper towels, microwave

## Ingredients

**As Needed Bacon**

## Procedure

1. Preheat oven to 300°.
2. Place 2 sheets of layout sliced bacon on a full sheet tray.  
**NOTE: Do not remove the bacon slices from the parchment paper.**  
**NOTE: Make sure slices are flat and do not overlap.**
3. Bake in a **pre-heated 300° convection oven** until **crisp and browned**.  
**SET A TIMER!** Check for doneness at 20 minutes.
4. Remove the bacon from the pan, allow to cool down, and discard the rendered fat.
5. Transfer to a 1/3 pan with a false bottom, and store at room temperature.
6. Label, Date, and Rotate.

## Crisping Procedure - Bacon must be re-crisped to be used on second day

1. Lay out paper towels on a large plate.
2. Lay out the bacon slices in a single layer on the paper towels.
3. Place the plate in the microwave, and microwave for **1 minute**.
4. Transfer to a 1/3 pan with a false bottom, and store at room temperature.
5. Repeat Steps 1 - 4 for the remaining bacon slices.
6. Label, Date, and Rotate.

C: Reddish brown with visible opaque fat

T: Crispy, but slightly pliable

F/A: Salty, pork flavor

HR: 1/3 pan with false bottom; Room temperature

SL: 2 days