

BACON PIECES

04/04/2012

Yield: As Needed

Shelf Life: 1 day (2 days from original cook date)

Equipment: White cutting board, chef knife, ruler, paper towels, microwave, round plate

Ingredients

As Needed Bacon Slices

Procedure

1. Stack bacon slices, and cut in half lengthwise.
2. Cut across slices in 1/2" wide increments, resulting in **1/2" x 1/2"** pieces.
3. Line a large round plate with paper towels, and spread bacon pieces evenly over the paper towels. **Bacon must be spread in a single layer.**
4. Microwave for 1 minute.
5. Once the bacon is crisped, transfer to a 1/3 pan with a false bottom, and store at room temperature.
NOTE: Do not store refrigerated.
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: 1 day