

**BACON IS MEAT CANDY!**



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## HOW TO: OVEN COOK YOUR BACON

1. Line a baking sheet with foil (crumpling the foil a bit will help the grease drain and keep the bacon from sticking to the foil). You can even place a cooling rack on top of your foil lined baking sheet to allow the grease from the cooking bacon to run off completely.
2. Lay your bacon strips on the foil lined baking sheet and place on the middle rack of the oven. (Or if you're using a cooling rack, lay the strip on the rack.)
3. Now that your bacon is in the oven, set your oven to 400° F. Allowing the oven to heat up while the bacon is already inside ensures that the bacon will cook all the way through without getting too crispy.
4. Check on your strips in about 17-20 minutes. Some brands may take longer than others depending upon the thickness of the cut.
5. Remove the baking sheet from the oven and using tongs or a fork, transfer your strips to a paper towel lined pan to absorb the remaining fat and grease.

**And there you have it:  
A pile of freshly cooked bacon!  
Enjoy!**

### ○ HOW TO DISPOSE OF BACON GREASE ○

Bacon grease is a delicious and useful cooking component so we recommend that you pour the remaining grease into a heat-resistant container and store it in the

freezer or fridge for later use. To dispose of any unwanted grease, store the grease in a disposable container until it cools, then simply throw it away.