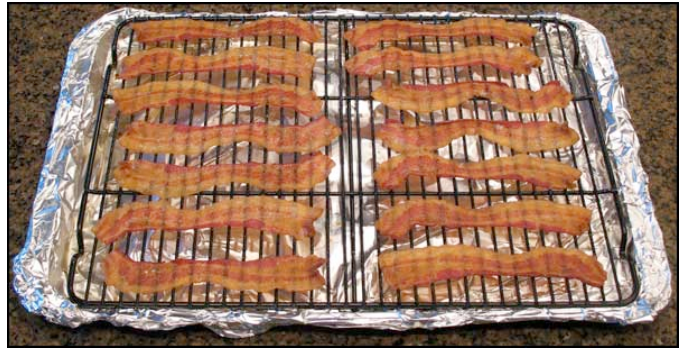


Bakin' Bacon

Baked bacon? You're kidding, right? No, I'm not kidding. This is a great way to prepare bacon. Especially in semi-large quantities. The primary benefits are that stays flat, the grease drips off, and it all gets done at the same time.

Oddly enough, the directions for doing this appear on the packages of several brands of bacon. Most of us just never read the package to find this out. This is a very simple process.



Start with a cookie sheet. To make clean up a little easier, add some foil. Toss a cooling rack on top of that.

Throw your bacon on, and bake away! I cook it at 400.

30 minutes in the oven and I have perfectly crispy bacon.

Check it frequently while baking. Cooking times will vary depending on your oven, the thickness of the bacon, and how well-done you like it.