

OVEN FRIED BACON

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
88 cal	0 g	5 g	8 g	13 mg	243 mg	2 mg

Ingredient

BACON,SLICED,RAW

Weight

12 lbs

Measure

Issue

Method

- 1 Arrange slices in rows, 2-1/2 pounds per pan, down the length of 18x26 sheet pan, with fat edges slightly overlapping lean edges.
- 2 Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. Drain excess fat. Bake an additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK.
- 3 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.