

OVEN FRIED TURKEY BACON

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
57 cal	0 g	4 g	4 g	21 mg	308 mg	9 mg

**Ingredient**

BACON,TURKEY,RAW

**Weight**

12 lbs

**Measure**

**Issue**

**Method**

- 1 Arrange slices in rows down the length of each sheet pan, with fat edges slightly overlapping lean edges.
- 2 Bake 25 minutes at 375 F. Drain excess fat. Bake 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.

**Notes**

- 1 In Step 2, if convection oven is used, bake at 325 F. for 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.