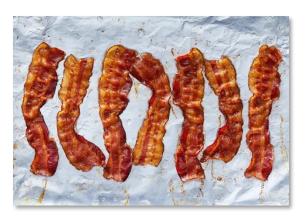
## **Oven Bacon**

- 450 g bacon
- 1. Heat the oven to 230°C.
- 2. Arrange the bacon in a single layer on 2 aluminum foil-lined rimmed baking sheets, or, for extra crispy bacon, arrange on 2 wire racks set over 2 foil-lined rimmed baking sheets.



- 3. Bake until the bacon is browned and starts to ripple, or to desired doneness, 10 to 20 minutes. (Because the cooking time depends on the thickness of the bacon and how you like it, start checking doneness at the 10-minute mark.)
- 4. Transfer the bacon to a paper towel-lined plate to drain.