

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.

