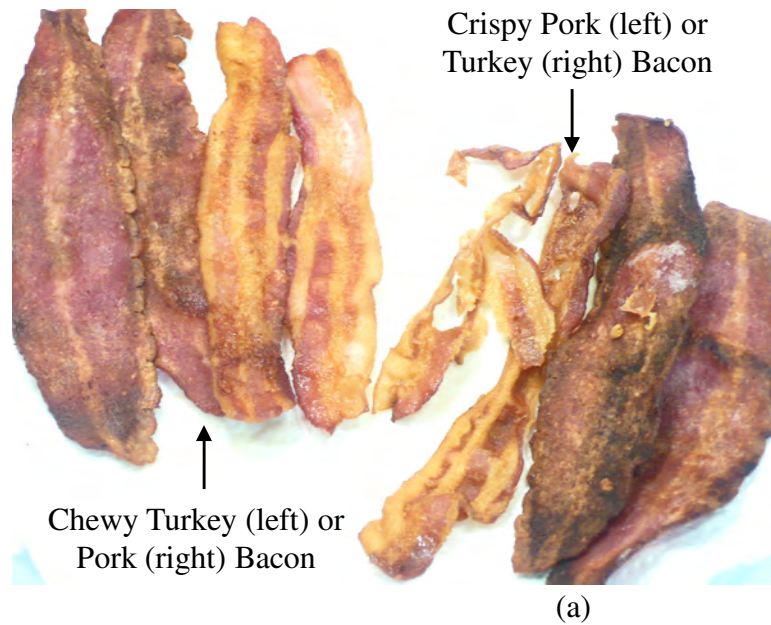


Bacon

(Chewy or Crispy; Pork or Turkey Bacon)



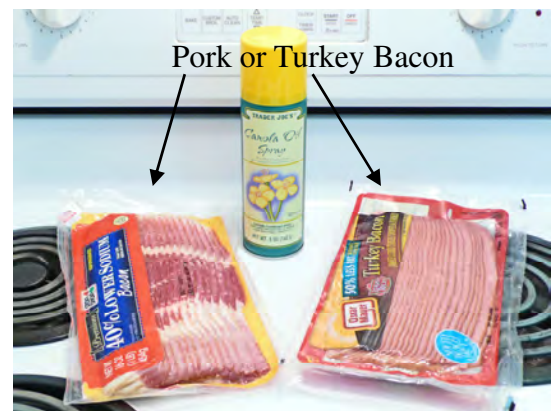
Tip: The secret to properly cooked chewy or crispy pork or turkey bacon as shown in (a) to the right is to take your time and cook it over low-medium heat as shown in this recipe. Cooking too quickly over high heat will likely give you a result as shown in (b).



Cooking Time: 10-15 minutes (depends on desired chewy or crispy doneness)

Ingredients

1-2 (or more) Slices of Bacon Per Person (Pork or Turkey)
Cooking Spray



Equipment

10 – 12 Inch Frying Pan (regular or Teflon)
Tongs or Fork
Paper Towels
Plate



1. Put the frying pan on the stove (1) and turn on the burner heat to LOW-MEDIUM (2) – (As shown below, I've turned on my burner to "3" on a stove with a 1 (LOW heat) to 10 (HIGH heat) scale.)

(1)



(2)



2. Let the pan heat (this should take a few minutes) until tap water (1) flicked from your fingers (2) sizzles when it hits the pan surface and quickly evaporates. (If the water sizzles and evaporates as soon as it hits the pan, remove the pan from the heat for a few minutes to let it cool. Turn down the burner heat a few notches and heat the pan again. If the pan is too cool, either let it keep warming or, if you let it warm for 5 minutes or longer, turn up the burner heat another notch, wait a few minutes and test the pan again.)



(1) Run tap water onto your fingers.

(2) Flick the water into the pan (without touching the pan surface). The water should evaporate with a sizzle.



3. If you're using a Teflon coated pan that is either new or still has a shiny, unscratched surface, skip to step 4. Otherwise, spray the surface of a metal (a) or worn Teflon coated pan, like the one shown in (b) below, with a thin, even coat of cooking spray.

(a)



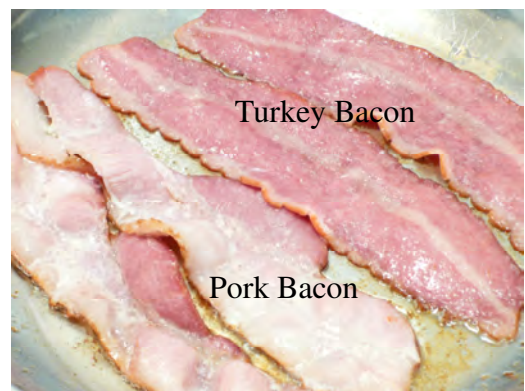
(b)



4. Carefully place the **bacon** in the hot pan so that each piece lays flat on the pan surface and...



...the pieces don't overlap each other as shown here.



5. Cook according to whether you want the **pork** or **turnkey bacon** chewy (left) or crispy (right) as shown below.

Chewy Bacon

(1) Cook for 3-5 minutes until the bottom of the **bacon pieces** is lightly browned as shown.

Pork Bacon



Turkey Bacon



(2) Use tongs (a) or a fork (b) to turn the **bacon pieces** in the pan and...

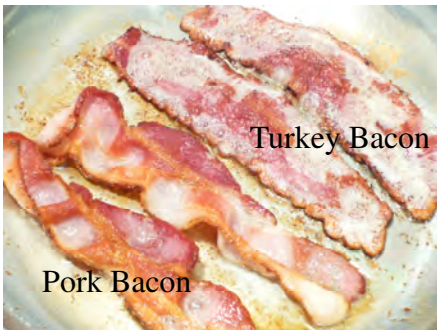
(a)



(b)



...place them evenly as shown below.



Crispy Bacon

(1) Cook for 4-7 minutes until the bottom of the **bacon pieces** is browned as shown.

Pork Bacon



Turkey Bacon



(2) Use tongs (a) or a fork (b) to turn the **bacon pieces** in the pan and...

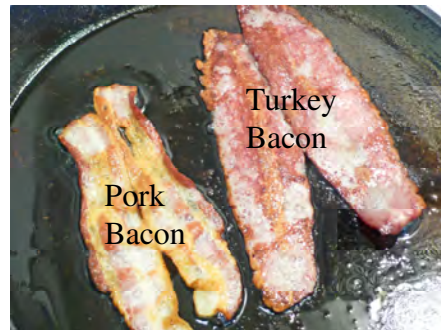
(a)



(b)



...place them evenly as shown below.



(3) Cook for another 2-4 minutes until the bottom of the **bacon pieces** is lightly browned as shown.

Pork Bacon



Turkey Bacon



(3) Cook for another 3-5 minutes until the bottom of the **bacon pieces** is browned as shown.

Pork Bacon

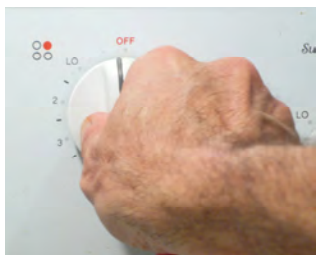


Turkey Bacon



6. Turn off the stove (1) and cover a plate with a sheet of paper towel (2) – paper towel will soak up excess **bacon** fat.

(1)



(2)



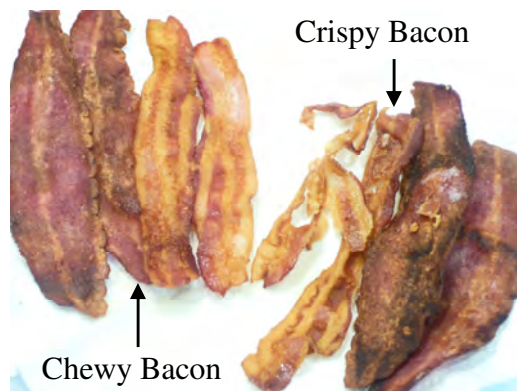
7. Use tongs or a fork to put the **cooked bacon** on the paper towel covered plate and....



...remove excess fat (optional) from the top of the **bacon** pieces either by folding and lightly pressing the corners of the paper towel as shown below or by lightly pressing with another sheet of paper towel.



8. Serve warm as is.



9. **Cleaning Tip** – To make clean up as easy as possible, carefully remove excess fat while the pan is still warm (but not “right off the stove” hot) with a thick wad of paper towels as shown. Then...



...squirt a shot of dish detergent onto the warm pan surface, add water as shown and...



...clean the pan when it cools with a sponge (a) or dish brush (b) as shown below.

(a)



(b)

