

Perfect Bacon •

A cold-start technique for consistently crisp, flat bacon every time. Starting in an unheated oven allows the fat to render slowly and evenly while the meat cooks: no curling, no burning, no fuss.

Ingredients

Bacon as needed

Directions

Remove **bacon** from refrigerator *1 hour* before cooking and allow to come to room temperature — **DO NOT** preheat oven. A cool oven is the key to success.

1. Place wire cooling rack(s) on baking sheet(s) and arrange **bacon** strips in single layer, not touching.
2. Place baking sheets with **bacon** on rack(s) in a cold oven.
3. Set oven to *405°F* and start timer for *20 minutes*.
4. Check **bacon** at *20 minutes*. It is done when golden brown and stiff. Bacon will crisp further as it cools. Depending on oven and cut, another *5–10 minutes* may be necessary.
5. Transfer **bacon** to a paper towel-lined plate, (optionally) layering paper towels between strips to absorb excess grease.