

SMITH FAMILY FARM

Nashville, MI



Bacon Basics

Farm patrons often ask us how we cook our bacon. Everyone seems to have their own preference, and we prefer the oven, because it is easy and produces the results we want every single time. There is also no mess or burned bacon that sometimes happens when frying. Here are a few tips to get the most out of the most popular cut of pork:

1. Thaw bacon in the package in your refrigerator the night before.
2. Using a metal baking sheet or oven pan, lay the bacon strips out without overlapping (you may need to use more than one sheet).
3. Place the sheet in your oven, then turn it on and set it to 350 degrees (do not preheat). Preheating your oven scorches the bacon fat and can result in uneven cooking. The gradual increase during preheating slowly heats the bacon that you have just transferred from the refrigerator.
4. Desired crispiness is typically achieved at 18 to 22 minutes, depending on your preference.

Tips:

- After removing your bacon from the oven and the sheet, but before it cools completely, store your liquid bacon fat from the pan in a glass jar in the refrigerator. This is the perfect cooking oil for fried eggs, vegetables, etc.
- Soak your raw bacon in pure maple syrup for 10 to 20 minutes prior to cooking for candied bacon (this may result in slightly faster cooking times. It may also be difficult to return to regular bacon).
- During cooking, you may need to drain some of the fat from your baking sheet if the bacon is not reaching the level of crispiness you desire.

These methods and tips work perfectly for our hardwood smoked nitrate-free bacon, cottage bacon, jowl bacon and Canadian bacon..

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