

Par Cooked Bacon Published: September 2, 2020, by Ivan

Par Cooked Bacon is bacon that is partially cooked, refrigerated, or frozen, then finished in 2-3 minutes.

#### INGREDIENTS PANCAKES

2 pounds of Bacon

#### TOOLS

Large Frying Pan with a smaller lid to keep bacon flat

Pot with a wire strainer and coffee filter

Pot for draining hot soapy water

Thongs

Spatula with a firm blade

Knife or scissor

Plates to hold cooked and uncooked bacon

Freezer Storage Container

#### INSTRUCTIONS

1. Cut your bacon in your preferred serving size. We cut ours just in half perfect for 1½ slices of bacon for a sandwich or ½ slice for a salad.
2. Set your electric stove to 1/3 power or medium-low. Place your bacon in your pan such that the flat lid will hold all your bacon flat. The lid will ensure even cooking. Cook your bacon on both sides. The bacon should be very flimsy with grease. No part of the bacon should be crispy. Just well browned.
3. Immediately, transfer the bacon while it is dripping with fat to your finishing plate. We want the fat and grease so we are not using paper towels or a draining rack. The grease and fat will help keep the bacon fresh when it's frozen or refrigerated.
4. Scrape the pan between batches of bacon to remove burnt bacon. If the burnt bacon is very thick, then drain the oil from the pan. Lower the heat, then add 1/2 cup of water to the pan. The burnt bacon will come loose easily. Rinse the pan and reheat and continue cooking.
5. You may need to drain the oil through the pot with the strainer and coffee filter if you plan to save your bacon fat.

Cleaning: Drain the oil when all the bacon is cooked. Lower the heat and allow the pan to cool slightly. Add 1 cup of soapy water. Allow the soapy water to warm up to a simmer and then turn off the heat. Use a spatula to scrape off the burnt-on bacon. The burnt bacon will come off easily.

Storing: Store the bacon in a plastic tub or freezer bag to be frozen.

Cooking the Par Cooked Bacon: Cook the frozen bacon in a frying pan at 1/3 power on your electric stove. The bacon will be ready to serve in 2-3 minutes.

Microwave: Place bacon between paper towels on a microwave safe plate. Cook on high for 1 minute.

Thanks for stopping by. I hope you enjoy your own Par Cooked Bacon. Remember to share your recipes.

Until next time. Adios