

# Bacon in the Oven

## INGREDIENTS

- 1 pound smoked sliced bacon
- brown sugar

## INSTRUCTIONS

- Preheat the oven to 350 degrees F.
- Cover a large baking sheet with foil. Line it with a sheet of parchment paper.
- Arrange bacon slices on the prepared baking sheet. It's okay if they overlap a little.
- Cook the bacon until it's browned and crispy to your liking, about 20-25 minutes.
- Remove from oven and let the bacon cool on the pan for 5 minutes. Use a tong or spatula to transfer to paper towels. Drain and serve.
- For sweet glazed baked bacon, sprinkle brown sugar on top of the bacon strips during the last 15 minutes of baking.