

How to Cook Bacon in the Oven

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1 (12 to 16 ounce) package standard bacon

Line two rimmed jelly roll pans with aluminum foil for easier clean up. Preheat oven to 400 degrees F. Lay bacon strips in a single layer, not touching one another on the aluminum foil. Place into oven and bake, without turning, about 15 to 20 minutes, depending on thickness and desired crispness. Thick sliced bacon may take longer and require turning halfway.. Remove from oven, transferring strips to a rack or paper towels to drain. Carefully pour bacon drippings into a grease pot to reserve for another use. Serve or let cool and store in a zippered bag in the refrigerator or freeze for other uses.

Cook's Notes: All ovens vary in the fluctuations in temperature. Keep an eye on the bacon toward the end to avoid overcooking or burning. You can also do a half package of bacon on a single rimmed baking sheet. I have no issues with splattering in the oven at 400 degrees F, however if your oven cooks hotter, simply reduce the temp to 350 degrees F and cook until done.

Source: <http://deepsouthdish.com>

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