

## Nueske's Bacon Cooking Techniques

I'm Janice Thomas from the Savory Spoon Cooking School in beautiful Door County, Wisconsin. Today we're cooking up some delicious Nueske's Bacon. The reason I love Nueske's is because it has a center cut. It's very lean. And it's slow smoked so there's very little shrinkage. And I wanna show you three different ways that I like to cook the bacon here at the school.

The first way is the classic way, which is we're starting our bacon in cold stainless skillet here. And what we are going to do is we're going to continue to turn that bacon until we get our desired crispness and because you continue to turn it and you've got four different slices or five different slices in there, it will cook evenly.

Once it's done, I'm going to put that on paper towel and let it drain. And you can make as much as you want and store it and then just heat it up in your oven later.

The second way and my favorite way to actually cook the bacon is on a sheet pan. I'm sure you got mountains of sheet pans at your restaurant, but we put it on parchment paper like this and we're going to bake it at 350 for about 20 minutes. And I think it's just about perfect right now. It does look delicious. And as you can see, there's very little drippings on this. And there's going to be very easy cleanup for you. And we also can put that on paper towel to drain it.

The last way we like to cook the bacon is on a grill. The bacon we like to use for the grill is our thick, our triple thick bacon. And this is a butcher cut. And what we are going to do is we're going to go ahead and put that right on our grill. Just like this. You can hear the sizzle. And we'll continue to turn that at least four or five times while it's cooking. We're gonna cook this for about 3 to 5 minutes.

As you know, bacon is showing up on all the menus. It's the star of the show right now. I love it in macaroni and cheese. I love it in a grilled cheese sandwich, but one of my favorites is with caramelized onions, Nueske's bacon on beautiful baby green beans. Enjoy!