

Perfect Oven Bacon

Gaggenau Appliance: Combi Microwave Oven Heating Modes: Convection + Microwave

Speed Mode/Broil

Preparation Time: 5 minutes Cooking Time: 12 - 15 minutes

Makes: 4 servings

Bacon cooks without fuss and with easy clean-up on the glass oven tray, adding a touch of Broil at the end of cooking allows you to crisp the bacon to your preference.

1 lb thick cut bacon

To heat the oven, select the Convection mode with the left control knob and set the temperature to 385°F with the right control knob. Touch the Play symbol to start.

Line the glass oven tray with a sheet of parchment paper and arrange the bacon rashers on the tray. Place the tray in the heated oven on rack position 2, counting up from the bottom and close the door. Touch the + Microwave symbol on the control panel, the default setting of 180W will appear. Set the timer for 8 minutes with the right control knob and touch Play to start cooking.

When the timer has elapsed, touch the pause symbol, remove the glass tray from the oven and drain the fat into a stainless bowl. Return the tray to the oven and place it on rack position 3, cook for another 6 - 8 minutes depending on the thickness of the bacon.

Change the oven mode to Broil Level 3 with the left control knob and and continue cooking the bacon until it reaches the desired level of crispness.

Tip: Once any residual fat is wiped from the tray with a paper towel the tray can be washed by hand or in the dishwasher.