

Cook bacon without stinking up the house

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Some may say "The smell of bacon cooking does not make the house stink, it enhances the aroma of the house!", while I do agree with that my wife does not. She does not like the smell of the bacon frying and the grease burning in the pan, so if you do not like the smell or want to cut down on the smoke from frying bacon here are a few other ways that you can cook bacon.



I will usually cook bacon in the oven especially if the recipe that I am making calls for cooked bacon. There are a few benefits to doing this.

1. You are free to work on other things while the bacon is cooking in the oven. It will take about 15-20 minutes for the bacon to cook.
2. You have free time to do other prep while the oven is pre-heating.
3. The oven is already hot, especially if you need to use the oven when you are done cooking it.
4. The grease drains nicely from a cookie sheet to where you can easily pour it into a glass container to use for other purposes.

Cooking bacon is not just limited to the oven or the frying pan. You can also cook bacon in your grill, to which I will do when it is really hot outside and I don't want the air conditioner to be working harder than it should be. It's already hot outside, so just

cooking the bacon on a sheet of tinfoil works.

- One way is to cook it in the microwave. I don't like to do this as it gets your microwave all greasy, but there are people who like to do it this way?
- Cook it in the oven. Preheat your oven to 400 degrees, take a **cookie sheet** or a **rimmed baking sheet** and line it with **aluminum foil**. Line the baking sheet with the bacon and cook for about 20 or so minutes until the bacon is as done as you want it. You can then save the bacon grease in your fridge for later use
- Cook it on the grill, which this I will do most often. Take some **aluminum foil** and make a sort of rimmed baking sheet with it and place the bacon on this. If you make it with rims, the bacon grease will not drip into the fire causing flare ups. Cook on a medium heat for 15 to 20 minutes or until the bacon is cooked the way you like it. You can also save the grease from this
- You can even cook bacon in a **Power cooker (pressure cooker)**

Below I have a video that I did of going over the process that I do for cooking bacon in the oven. I was making another dish at the time and needed some bacon cooked, so I thought what better time to do a short video than now.

There are just a few ways that you can cook bacon without "stinking up the house". If you have any other ways that you like to cook bacon, comment below

