OVEN FRIED TURKEY BACON

Yield 100  Portion 2 Slices

<table>
<thead>
<tr>
<th>Calories</th>
<th>Carbohydrates</th>
<th>Protein</th>
<th>Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
</tr>
</thead>
<tbody>
<tr>
<td>57 cal</td>
<td>0 g</td>
<td>4 g</td>
<td>4 g</td>
<td>21 mg</td>
<td>308 mg</td>
<td>9 mg</td>
</tr>
</tbody>
</table>

**Ingredient**

BACON,TURKEY,RAW

**Weight**

12 lbs

**Measure**

**Issue**

**Method**

1. Arrange slices in rows down the length of each sheet pan, with fat edges slightly overlapping lean edges.
2. Bake 25 minutes at 375 F. Drain excess fat. Bake additional 5 to 10 minutes or until bacon is slightly crisp. Do not overcook.
3. Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.

**Notes**

1. In Step 2, if convection oven is used, bake at 325 F. for 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.