

Sweet Crisp Bacon

I learned how to cook bacon in a microwave oven from my wife and I now never cook it any other way. It's easy and fast and crisps the bacon uniformly. There can be variations in timing from one microwave to another, but regular bacon generally cooks in about 4 minutes and thicker slices require up to 6 minutes. Cook the thick slices for 4 minutes initially and then check them every 30 seconds or so and continue until the bacon is cooked to your liking. Choose as lean a bacon as you can find. I prefer thick-sliced bacon. Brushing the top of the slices with maple syrup or honey imparts a delicious taste.

Arrange 4 bacon slices side by side in one layer on a corrugated microwave tray. Brush with 2 teaspoons maple syrup, turn, and brush on the other side with 2 teaspoons more syrup. Cover loosely with a sheet of paper towel and microwave on high for 4 minutes. Check, cook for another 30 seconds, and then check again. Continue cooking, checking every 30 seconds, until the bacon is well crisped (about 6 minutes total).