

Bacon Bits Made It Easy



One of the issues that I have when shopping at Costco is that everything comes in big packages...and bacon is not an exception...therefore I make this bacon bits and store in the freezer, so every time that I need some bacon to enhance any dish flavor I just need to reach the bacon bits bag in the freezer and take whatever amount I need.

Another thing that I do is to fry the bacon outdoor at the stove attached to my BBQ, so my house does not smell the grease which many times even with the hood at full blast the smoke still manages to scape. One thing that I noticed is that every time that I make this bacon bits, the neighbor's dogs get all excited...

So here is what I do...



1. Remove the package of bacon from the freezer and let it defrost (slightly), which make it easy to cut (otherwise, the bacon gets kind of rubbery/chewy). If you have the bacon in the refrigerator, place the package in the freezer for about half hour.
2. Remove the excess of fat.
3. Cut the bacon into approximately 1/8 inch.
4. Place the bacon in a wok or fry pan, use medium heat. Stir once in a while.



5. The water content will evaporate first.

6. Slowly the fat will start to melt.

7. Lower the heat so the fat will melt without burning the bacon as the melting fat temperature is higher than the water. Continue to stir gently.

8. Once all the water evaporates, and only fat remains, you will notice lots of bubbles...this is the stage that you have to keep your eyes on it. It will burn easily. Be careful it is very hot!



9. Scoop the bacon from the pan once the bacon bits achieve the color you desire.
10. Place the bacon in paper towel to absorb the fat.
11. Place another layer of paper towel on top of the bacon bits and press gently to remove the excess of fat. Let it cool and store in an airtight bag or container in the freezer.
12. Discard the remaining oil from the pan in a can or glass jar.



Now this bacon bits are ready for your favorite recipe!