

WAC Brand Standard Recipe (Proprietary & Confidential)	
Prep Recipe Name:	Blanched Bacon
Prep Recipe Category:	Meat/Poultry/Seafood
Effective Date:	1-Mar-22
Work Station:	Prep or Cook's Line
Shelf Life:	2 days
Active Time:	10 minutes
Bake Time:	Approximately 17-24 minutes per pan. Baking time will vary
Yields:	3 - 6 LBS



Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	German Oven Temperature is set at 450F -475F Degrees	1	<b>OPTION A</b>			
2	Convection Oven Temperature is set at 350F Degrees	Bacon Strips	8	LBS	Full Size Perforated Sheet Pan with Solid Pan Liner	
3	Pan (option A) Full Size Perforated Sheet Pan with Solid Pan Liner	2	<b>OPTION B</b>			
4	Pan (option B) 2-1/2" deep SS Pan with False Bottom Insert	Bacon Strips	4	LBS	2-1/2" deep SS Pan with False Bottom Insert	

Preparation Instructions	
* <b>The goal for blanching bacon is to decrease per order cook time (a.k.a. ticket time), remove excess sugar, and burn off substantial amount of fat content from cured bacon.</b>	
1	Preheat oven.
2	<b>OPTION A:</b> full size perforated sheet pan with solid pan liner: Place perforated sheet pan onto solid sheet pan. Shingle 8 LBS bacon onto perforated sheet pan fat side up. Bacon is shingled approximately 1/4"-1/2" apart.
3	<b>OPTION B:</b> 2-1/2" deep full SS size pan: Place a SS false bottom into the 2 1/2" deep full size pan. Shingle 4 LBS of bacon onto the false bottom insert, fat side up as shown in photo. Bacon is shingled approximately 1/4"-1/2" apart.
4	Place pan into oven and bake until bacon has reached 165F degrees for 15 seconds and is 50% cooked. Approximately 17-24 minutes in oven. Baking time may vary.
5	Bacon is done blanching when ends of bacon strips are slightly curled and crisp. Bacon meat appearance resembles baked ham.
6	When bacon is fully blanched, remove bacon from oven and allow to cool at room temperature approximately 15 minutes prior to handling bacon.
7	Empty bacon grease into a SS container.
8	Once bacon is cooled down and is safe/easy to handle, transfer blanched bacon into a clean full size pan.
9	When transferring/cooling down more than one batch blanched bacon, consolidate layered blanched bacon into one full size pan, stacking no more than 2 layers high and 2" high.
10	Pan is labeled with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
11	<b>COOLING PROCESS:</b>
12	<b>Place uncovered pan(s) of blanched bacon into refrigerator to continue cooling process. Bacon is cooled down to 70F degrees within 2 hours, then down to 41F degrees within next 4 hours. WAC Standard Operating Procedure (SOP) cooling process is 6 hours total.</b>
13	Once bacon is cooled down to 41F degrees, cover pan of bacon with plastic wrap.
14	Store @ 41F or below.

Critical Sensitivities		Storage / Holding Procedures	
1	Bacon is done blanching when ends of bacon strips are slightly curled and crisp. Blanched bacon meat appearance resembles baked ham.	1	Keep refrigerated @ 41F or below.
2	When cooling down more than one batch blanched bacon, consolidate layered blanched bacon into one pan, stacking no more than 2 layers high and 2" high.	2	
3	Place uncovered pan(s) of blanched bacon into refrigerator to continue cooling process. Bacon is cooled down to 70F degrees <b>within 2 hours</b> , then down to 41F degrees within next 4 hours. <b>Total of 6 hours.</b>	3	
4		4	