

Bacon Weave

Ingredients:

- Oscar Mayer Thick Cut Bacon (16 oz)

Directions:

1. Preheat the oven to 375F-400F
2. Since they are fairly long strips, cut them in half so it can fit the sandwich
3. Lay 4 strips of bacon horizontally across the pan
4. Lift up and fold back the ends of every other bacon strip on side of the pan
5. Take 1 strip of bacon at a time and place it perpendicular (vertical) to the horizontal rows of bacon
6. Repeat steps 3 and 4 for the next 3 strips
7. Bake for 15-20 minutes, depending on how crispy you want your bacon

Note: You can have as many bacon strips as you want for the bacon weave. This 4 strip bacon weave was the perfect size for this sandwich