

# Air-Fryer Bacon Recipe

Prep	5 mins
Cook	10 mins
Preheating Time	10 mins
Total	25 mins
Serves	2

## Ingredients

- 4 slices regular (4 ounces; 113g) or thick-cut (6 ounces; 170g) bacon

## Directions

1. Set air fryer to 350°F and preheat for 10 minutes. Place bacon in the basket, trying not to overlap (it's okay if the bacon comes up the sides of the basket slightly). Cook, using tongs to flip halfway through, for 8 to 10 minutes for tender-crisp and 10 to 12 minutes for shattering-crisp bacon. (For thick-cut bacon, cook for 12 minutes for tender-crisp and 14 to 15 minutes for shattering-crisp, flipping halfway through).
2. Transfer the bacon onto a plate lined with paper towels and allow it to drain. Serve.

## Special Equipment

Air fryer, tongs

## Notes

Depending on the air fryer you have (or how crispy you'd like your bacon), you may have to adjust the cooking time.

## Make-Ahead and Storage

The bacon can be made ahead of time and reheated in the air fryer. If you plan to reheat the bacon, undercook the bacon slightly. To reheat bacon in the air fryer, preheat air fryer to 350°F (175°C), place bacon in basket, and heat until warmed through, about 5 minutes.