

# CrispLid Bacon



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Website



Perfectly crispy bacon can be on your table in about 15 minutes thanks to the CrispLid. All you need is a package of bacon and a CrispLid and your breakfast and brunch just got exciting. No need to turn the oven on to cook bacon! Just pop the bacon into the CrispLid fryer basket and cook for 9 minutes for a quick and easy side dish or snack.



**Ready in:** 15min **Prep time:** 5min

**Cook time:** 9min

## Ingredients

1 pound thick-cut bacon

## Appliances

For best results, we recommend using:



**Mealthy CrispLid**

## Directions

1. Pour  $\frac{1}{2}$  inch water into the inner steel pot of pressure cooker.
2. If necessary, cut bacon into smaller pieces so that it can fit into CrispLid fryer basket without overlapping. Place as many bacon strips in CrispLid fryer basket as possible without overlapping them, working in batches as needed.
3. Set CrispLid trivet in inner steel pot of pressure cooker and set fryer basket on top of trivet.
4. Set CrispLid on top of inner steel pot and plug in. Set to 350°F (180°C) and cook bacon until crispy, about 9 minutes. Lift the lid using the handle and set it on the silicone mat.

## Mealthy Tip



Make a batch for a crowd or save some cooked bacon for salads, scrambled eggs, pizza, or a BLT.

## Nutrition Facts



Per Serving: 350 calories; 26g fat; 1.3g carbohydrates; 25g protein; 74mg cholesterol; 1260mg sodium.

[Full nutrition](#)

