

How to Cook Bacon: Oven, Stovetop & Air Fryer

There is no single best way to cook bacon. The oven is easiest for a larger batch, the stovetop gives you direct control, and the air fryer is convenient for a smaller amount.

PREP 2–5 MIN • COOK 7–25 MIN, DEPENDING ON METHOD AND THICKNESS • SERVINGS VARIES BY AMOUNT • LEVEL EASY

Before You Start

Cooked bacon can be made ahead, cooled, refrigerated, and reheated briefly in a skillet, oven, microwave, or air fryer.

What You Need

All	Bacon, regular or thick-cut
Oven	Rimmed sheet pan; parchment or foil optional
Stovetop	Large skillet and tongs
Air fryer	Air fryer basket or tray

How to Do It

Oven



1. Arrange bacon in a single layer on a rimmed sheet pan.
2. Place in a 400°F oven and cook about 15–25 minutes depending on thickness and desired crispness.
3. Transfer to a paper-towel-lined plate.

Stovetop



1. Lay bacon in a cold skillet in a single layer.
2. Turn the heat to medium-low to medium.
3. Cook about 8–15 minutes, turning as needed, until browned and as crisp as you like.
4. Transfer to a paper-towel-lined plate.

Air Fryer



1. Arrange bacon in the basket or tray without packing it tightly.
2. Air fry at 350°F for about 7–12 minutes, checking early because machines vary.
3. Transfer to a paper-towel-lined plate.

Tips

Bacon continues to crisp slightly as it cools, so remove it just before it looks overdone. Thick-cut bacon generally needs more time. Never pour hot bacon grease down the drain; let it cool and dispose of or store it appropriately.

Jane’s Note

If you are cooking for a crowd, the oven is the easiest choice. Everything finishes at once, and the stovetop stays free for eggs.

Storage

Refrigerate cooked bacon in a covered container and reheat until hot before serving.

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