



## CRISPY BACON

### INGREDIENTS:

1 kg raw bacon with skin  
2 l water  
1 tsp salt  
a few bay leaves  
2 shallot onions  
oil

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### PREPARATION:

1. Pour 2 liters of water into a pot, add a tablespoon of salt, a few bay leaves and two shallot onions cut in quarters. Bring the marinade prepared this way to a boil and put bacon in it.
2. Boil everything for 2 hours. After this time, drain the bacon from the broth, let it cool and cut it in half.
3. Then in a pot, heat the oil and put the bacon cut in half into it. Fry for about 10 minutes, until the skin is browned.