

Crispy Prosciutto: Why it's The Perfect Culinary Accessory + How to Pair it with Wine

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Crumble crispy prosciutto over salads, serve with fried eggs and/or enjoy as a decadent snack!

Ingredients

4 oz. of prosciutto, thinly sliced

Instructions

1. Preheat oven to 375 degrees.
2. Line a baking sheet with parchment paper. Lay 4 prosciutto slices (or as many as will fit) on parchment so they lay flat + are not overlapping.
3. Bake for 10-12 minutes or until the meat + fat are darker in color, being careful not to burn.
4. Transfer slices to paper towel-lined plate to drain and repeat until all slices are cooked.
5. The cooked prosciutto will crisp up as it cools.