



Bacon Jam

Ingredients:

1.5 # bacon

1.5 # chopped onion

3 cloves garlic, crushed

1 tsp salt

2 tsp butter

¼ cup sherry vinegar

½ cup brown sugar

¼ tsp cayenne

1 tsp pepper

½ tsp thyme

½ cup water

2 tsp balsamic

2 tsp olive oil

Instructions:

Render bacon in a Dutch Oven until fairly uniform in color. Pour into a colander to drain. Reserve about 2 tsp bacon grease and add it with 2 tsp butter to the pan. Add salt, onions and garlic. Sweat out until translucent, about 8 minutes.

Chop cooked bacon and add to onions. Add vinegar, brown sugar, cayenne, pepper and thyme and continue cooking until the color is uniform. (about 10 minutes) Add water when it gets a little dry. Once cooked, remove from heat and stir in olive oil and balsamic. Let it cool enough to taste and season to taste.