



CHEF INSPIRED DESSERT CONCEPTS

RECIPE: Grilled Marshmallow
Bacon Jam Sammie

INGREDIENTS:

- Chewy Marshmallow Bar
- Bacon Jam
- Carmelized Apples
- Vanilla Ice cream

DIRECTIONS:

Slice in half one Chewy rice crispy bar.

Spread 1 ½ TBL bacon jam on one half of rice crispy.

Make sandwich with two pieces of Chewy rice crispy bar with jam in the middle.

Grill rice crispy bar on both sides until light brown and crispy. Cool.

Slice in half from corner to corner.

Place on plate.

Place 1 TBL of chopped toffee on plate.

Place scoop of ice cream over toffee.

Drizzle dulce de leche sauce over ice cream.

Garnish with diced apple.



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RECIPE: Bacon Jam

INGREDIENTS:

- 1 1/2 pounds sliced bacon, cut crosswise into 1-inch pieces
- 1 medium yellow onions, diced small
- 2 garlic cloves, smashed and peeled
- 1/2 cup cider vinegar
- 1/2 cup packed dark-brown sugar
- 1/2 cup pure maple syrup
- 3/4 cup brewed coffee

DIRECTIONS:

In a large skillet, cook bacon over medium-high, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes.

With a slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1 tablespoon fat from skillet (reserve for another use); add onions and garlic, and cook until onions are translucent, about 6 minutes.

Add vinegar, brown sugar, maple syrup, and coffee and bring to a boil, stirring and scraping up browned bits from skillet with a wooden spoon, about 2 minutes. Add bacon and stir to combine. Watch: How to Chop an Onion

Transfer mixture to a 6-quart slow cooker and cook on high, uncovered, until liquid is syrupy, 3 1/2 to 4 hours. Transfer to a food processor; pulse until coarsely chopped. Let cool, then refrigerate in airtight containers, up to 4 weeks.



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RECIPE: Dulee de Leche sauce

INGREDIENTS:

1 cup Dulee de Leche, room temperature

1/2 cup Sweetened condensed milk

DIRECTIONS:

Mix together Dulee de Leche and sweetened condensed milk.