



BACON JAM



Used in our Grilled Marshmallow Bacon Jam Sammie

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

step 1

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

step 2

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.

step 3

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.

step 4

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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