

Bacon Jam

This recipe should make somewhere between 1½ and 2 cups of jam so adjust as necessary :)

Ingredients:

- ½ lb Bacon (diced)
- 1 Medium Onion (diced)
- ½ C Packed Brown Sugar (Light or dark. Doesn't really matter)
- ¼ C Black Coffee

Optional Ingredients:

- ¼-½ C Maple Syrup (the fake stuff won't taste right and will burn)
- ½ tsp. Thyme Leaves
- Balsamic Vinegar to taste

1. Add chopped bacon to a sauce pan and place over medium heat. Give it a stir every now and then to make sure the bacon doesn't burn.
 - This might take a while depending on how big your pan is and how much bacon is being used. You can cook at a higher temperature if you want, but cooking bacon at lower temp starting in a cold pan allows more fat to render out before the bacon burns.
1. When the bacon is just about crispy remove it and most of the bacon grease from the pan leaving around 1Tbsp.
2. Return the pan to the heat and add the diced onions.
3. Cook onions, stirring frequently, until they soften and start to turn translucent.
4. Once the onions are soft and slightly translucent add the brown sugar, coffee and maple syrup if using. Stir to incorporate, reduce the heat to maintain a slow simmer and let cook for around 20 minutes stirring occasionally.
 - You're aiming for a consistency that looks gooey and will coat the back of a spoon. So you don't need to follow the timing *too* closely
5. Once the jam is slightly thickened remove from heat and sprinkle in some thyme and a drizzle of balsamic vinegar and stir to incorporate. The jam will thicken more as it cools.

That's really all there is to it. I *usually* use maple syrup, but it's not required. You could also use water instead of coffee, but it tastes a little better with it. Same goes for the thyme and balsamic. They just add a little something to the final product.