

Recipe Name : Bacon Jam

Serves : enough for

From : 4

Cook Time : 30 min

4 sausages / burgers

Ingredients

1 lb bacon

3/4 white onion minced

3 shallots minced

1/4 cup brown sugar

1/4 cup maple syrup

1/3 cup apple cider vinegar

1 tsp chili powder

Direction

Combine in bowl: brown sugar

maple syrup

apple cider vinegar

chili powder

- on baking sheet place cookie rack
- lay bacon spread out across rack
- using basting brush, brush ~~sauce~~ sauce over raw bacon

- cook bacon in oven @ 400 ~ 18 mins (reserve grease)

- sauté on stove in cast iron using bacon grease both shallots + onion until brown

- chop cooked bacon
- add bacon to cast iron
- warm until sticks together

Notes :

- Use on burgers wedge salads, griled meat. Basically anything.
- Use on loaves + cakes too!