



Bacon Jam ? There are some recipes / dishes / condiments who's names belie their potential. Take Bacon Jam for example. Initially this concoction sounds hideous, but in actual fact look at the ingredients read the recipe and give it a go and you'll be thoroughly surprised ? in a good way!

Ingredients:-

1 lb. thick cut bacon

2 extra large sweet onions, quartered and thickly sliced

½ cup brown sugar

? cup strong coffee

1 tablespoon balsamic vinegar

Method:-

(1) Cut the bacon into half inch slices and add to a large frying pan. Don't worry if the bacon pieces stick together, they will come apart as they cook. Cook over medium high heat for about 10 minutes, stirring frequently, until the bacon is cooked but still quite chewy. A few crispy bit are ok.

(2) Using a slotted spoon remove the bacon from the pan and set aside. Pour out all but 1 tablespoon of the bacon fat.

(3) Add the onions to the pan and cook for about 8-10 minutes then reduce the heat to low. Add sugar and stir. Continue to cook until the onions have caramelized, about 20 minutes. Add the coffee, ½ cup of water and the reserved bacon and continue to cook, stirring about every five minutes, until the onions are thick and jam like, about 30 minutes.

(4) Remove from heat and stir through the balsamic. Taste for seasoning and salt if necessary.

Use immediately or refrigerate for up to a week. Bring back to room temperature before serving.