

Recipe Name : Bacon Jam

Serves : enough for 4 sausage 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

Cook Time : 30 min

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From :

Serves : enough for

- 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)

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

- chop cooled bacon
- add bacon to cast iron
- warm until stickier together

Notes :

- Use on burgers, wedge salads, grills
- Use on lookers + cakes too!