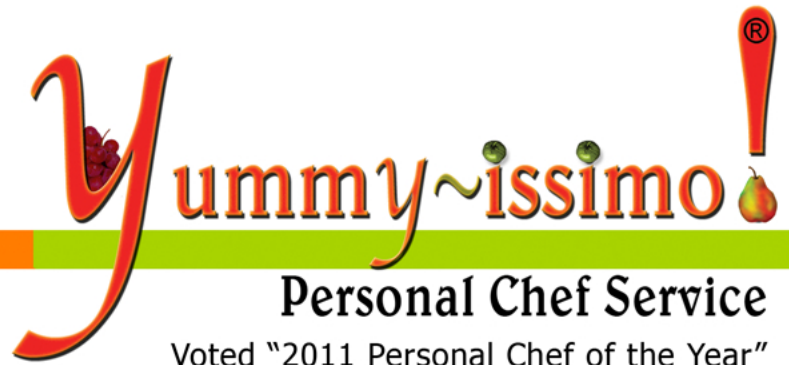


Bourbon Bacon Jam



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Bourbon and bacon. Need I say more?

Recipe from: www.evilshenanigans.com/2010/05/bourbon-bacon-jam/

Makes 1 1/2c

1 pound thick~cut smoked bacon, cut into 1" pieces	1/4t cinnamon	1/2c strong brewed coffee
1 large sweet onion, cut into 1/4" thick slices	1 pinch nutmeg	1/4c apple cider vinegar
3T brown sugar	1 pinch cloves	1/2c bourbon
3 garlic cloves, minced	1/2t chipotle powder	1/4c maple syrup
1/4t allspice	1/4t smoked paprika	1T hot sauce

In a large skillet over medium high heat cook the bacon pieces until the begin to crisp at the edges but are still soft in the center, about 1 ~ 1 1/2 minutes per side. Set aside to drain. Pour all but 1T of the bacon drippings from the pan.

Lower the heat to medium~low and add the onion and brown sugar. Cook until the onions are well caramelized, about 20 minutes. Add the garlic and spices and cook an additional 5 minutes.

Add the liquid ingredients and the bacon to the pan. Increase the heat to medium, bring the mixture to a boil, then reduce the heat to low and simmer for about 2 hours. Check the mixture every 30 minutes. If the mixture becomes too dry add a few tablespoons of water. You want the final mixture to be moist and very sticky.

Let the mixture cool slightly then put it into the bowl of a food processor, or blender, and pulse about 20 times, or until it is slightly chunky.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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