Maple Bourbon Bacon Jam

Description

A sweet, salty, smoky, spicy and down right tasty bacon jam that is the definition of umami! This bacon jam goes well on toast for breakfast and makes for a great condiment in sandwiches and burgers of all sorts!

Summary

Yield: 1
Prep Time: 2 hours
Category: Sauces
Cuisine: American

Ingredients

- 1 lb thick smoked bacon cut into 1 inch pieces
- 1 onion thinly sliced
- 4 clove garlic chopped
- 1/4 cup cider vinegar
- 3/4 cup coffee
- 1/4 cup brown sugar
- 1/4 cup maple syrup
- 1/4 cup bourbon
- 2 chipolte chilies in adobo chopped
- 1/2 tsp cumin

Instructions

Cook the bacon in a large sauce pan an over medium heat until the fat has rendered and the bacon starts to get crispy and set aside, reserving 1 tablespoon of the grease in the pan.

Add the onions and saute until tender, about 5-7 minutes.

Add the garlic and saute until fragrant, about a minute.

Add the vinegar and deglaze the pan.

Add the coffee, brown sugar, maple syrup, bourbon, bacon, chipotle chilies, cumin and pepper, reduce the heat and simmer until reduced to a syrupy consistency, about 1-2 hours.

Process the jam in a food processor to smooth it out a bit but not too much as you want to have

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the texture of the bacon.

If you do not finish it all in one sitting, store it in a sealed container in the fridge for up to 4 weeks.