

# Coffee Bacon Jam

Prep time: 20 min  
Total time: 40 min



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## Ingredients:

- » 1 pound bacon (diced)
- » 1 large yellow onion (diced)
- » 4 cloves garlic (minced)
- » 8 ounces brewed coffee
- » ½ cup brown sugar
- » 1 Tbsp fresh thyme

## Recipe:

1. In a large sauté pan, cook bacon for 7-8 minutes over medium heat
2. Add onion and cook for 5-6 minutes
3. Add garlic and cook for 2-3 more minutes (until fragrant)
4. Add brewed coffee, brown sugar, and thyme
5. Simmer for 10-15 minutes, adding water if needed
6. Season with salt and pepper and remove from heat
7. Pulse in a food processor to your desired texture
8. Allow to cool, refrigerate until needed

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## Notes:

