

BOOZY BACON JAM



PREP TIME

15 Minutes



COOK TIME

1½ HOURS



MAKES

2 CUPS



Ingredients

- 1 lb applewood smoked bacon, chopped
- 1 tbsp unsalted butter
- 1 large onion, thinly sliced
- 3 tbsp light brown sugar
- 1 shallot, thinly sliced
- 2 garlic cloves, thinly sliced
- 2 tsp [smoked paprika](#)
- 1 tsp chile powder
- ½ tsp EACH ground mustard, [ground ginger](#) and [ground cinnamon](#)
- ¾ cup spiced rum
- 2/3 cup strong brewed coffee
- 2 tbsp EACH [apple cider vinegar](#) and tarragon or [white wine vinegar](#)
- 3 tbsp [Snyder Heritage Farms maple syrup](#)
- 1½ tbsp Sriracha chile sauce
- Salt and pepper to taste

Steps to Make

1. In a large skillet, cook bacon over medium-high heat until rendered down, about 6 to 8 minutes. Remove with slotted spoon and set aside. Drain all but 1 tbsp bacon fat from the pot; add butter and allow it to melt.
2. Add onion, brown sugar and a pinch of salt; cook over medium-low heat until golden and softened about 10 to 15 minutes. Add shallot, garlic, smoked paprika, chile powder, mustard, ginger and cinnamon; sauté for an additional 3 to 5 minutes until fragrant. Season with pepper.
3. Return the bacon to the pot and stir until well combined. Add rum into the bacon mixture and reduce the liquid down over medium heat for about 3 to 4 minutes.
4. Add the coffee, vinegars, maple syrup and Sriracha sauce, reduce the heat to medium-low and simmer for 40 minutes to 1½ hours, (depending on the type of pot and cooktop you have) stirring occasionally.
5. Remove the mixture from the heat and allow it to cool for 15 to 20 minutes. Skim off any fat/grease that has formed at the top and discard. Pour the mixture into a food processor and process until desired consistency is achieved. Serve warm or store in an airtight container, in the refrigerator, until ready to use.