

Bourbon Bacon Jam



Serves: Vary



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1 pound bacon, cut into ½ inch pieces
3 tablespoons bacon grease (acquired from the cooked bacon)
1 1/2 cups onion, chopped
4 garlic cloves, roughly chopped
1 rosemary sprig
1/2 cup bourbon (whiskey)
1/4 cup balsamic vinegar
1/2 cup water
pinch cayenne (or up to 1/4 teaspoon)
1/4 cup brown sugar
kosher salt

PREPARATION

1. In a large skillet, cook the bacon over medium heat until the fat is rendered. Remove the bacon to a paper towel lined plate. Leave 3 tablespoons of bacon grease in the the skillet and lower the heat to medium-low.
2. Next, cook the onion, garlic and rosemary in the bacon grease for about 5 to 8 minutes, or until the onions are softened. Stir often to prevent the garlic from burning.
Add the bourbon, vinegar, water, cayenne and brown sugar to the onions and garlic. Turn the heat back up to medium and bring to a gentle boil.
3. Place the bacon back into the skillet and let simmer for about 35 to 40 minutes. Do not let all the liquid evaporate.
4. Pour the bacon mixture into a food processor and pulse 6 to 10 times, or until the jam is chunky but not smooth.
5. Remove to a bowl, stir and salt to taste.
6. Serve on top of crusty bread topped with parsley.