

Bacon Jam Spread the love...

3 lbs bacon, chopped 4 lrg yellow onions 8 cloves garlic 1 cider vinegar
1 c brown sugar ½ c maple syrup ½ c strong coffee 1 † freshly ground pepper

Cook bacon, set aside. Cook sliced onions & crushed garlic in 4 T of bacon fat in a Dutch oven until onions are tender. Add bacon and remaining ingredients, cook down until jam is thick and dark brown. Add as a condiment to burgers, steaks, chicken sandwiches...you name it. Drink Cerise!