

Bacon Jam

By Adrian Lipscombe

Ingredients

- 1/2 lb thick cut cooked bacon chopped
- 2 Tbsp unsalted butter unsalted
- 1/2 medium yellow onion chopped
- 1/2 cup packed dark brown sugar
- 1/3 cup apple cider vinegar

Directions

1. In a large skillet over medium-high heat, add butter and diced onion. Cook the onion over medium heat until browned and begin to caramelize, about 10-15 mins.
2. Add brown sugar, vinegar, and bacon to the skillet. Reduce heat and simmer uncovered until thickened and reduced, around 20-25 mins.