



BACON JAM

FROM THE KITCHEN OF FR. O'KEEFFE

INGREDIENTS

1 LB. THICK CUT SMOKED BACON
sliced into 1/2-inch pieces

2 MEDIUM SWEET ONIONS
quartered and thinly sliced

4 GARLIC CLOVES
minced

1/2-CUP BROWN SUGAR
firmly packed

1 CUP STRONG, BREWED COFFEE

1 CUP CHICKEN STOCK OR WATER

1 TBS. BALSAMIC VINEGAR
not the really good stuff

SALT & BLACK PEPPER (TO TASTE)

NOTES

- Use immediately or refrigerate up to 1 week
- Bring back to room temperature before serving
- There will be little spots of white fat when you take it out of the fridge; as the jam warms to room temperature, these will disappear.

DIRECTIONS

- Add bacon pieces to large frying pan; cook over medium heat for 10 minutes, stirring frequently (until bacon is cooked but still quite chewy - a few crispy pieces are okay).
- Using a slotted spoon, remove bacon and drain on paper towel.
- Add onions and garlic to bacon grease in the pan; cook for 8-10 minutes; reduce heat to low, then drain remaining fat from the pan.
- In a food processor, combine onion, garlic, and bacon; pulse to chunks; return to pan.
- Add sugar and continue cooking until onions have caramelized (about 20 minutes).
- Add coffee and chicken stock/water; increase heat to medium until simmering.
- Continue to cook, stirring frequently, until onions are thick and jam-like, and stock/water has steamed off (about 30 minutes).
- Remove from heat for 10 minutes; stir in vinegar and season with salt and pepper, to taste.