

Bourbon Bacon Jam (for burgers)



INGREDIENTS

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| 1 1/2 lbs bacon diced 1/4 inch | 1 tsp smoked paprika |
| 2 cups shallots, finely chopped or pulsed in processor | Dash of salt |
| 1 cup sweet onion, finely chopped or pulsed in processor | 1/2 cup Bourbon |
| 4 cloves of garlic | 1/2 cup maple syrup |
| 1 tsp chili powder | 1/4 cup balsamic vinegar |
| | 1/4 cup ketchup |

DIRECTIONS

Fry bacon over medium heat until browned and crisped. Fry in batches or in 2 pans to prevent overcrowding. Drain on paper towels. Reserve 3 tbsp bacon fat in pan. Add shallot and onion. Cook over medium, stirring regularly until caramelized. Add garlic and cook 1 minute. Add chili powder and paprika, stir to combine, then remove from heat.

Once away from heat, carefully add bourbon and maple syrup. It is important to never add bourbon to a pan over open flame. Place pan back on burner, turn heat up and bring to a boil. Stir and scrape pan to loosen any remaining bacon bits. Continue to boil 2-3 minutes.

Add bacon back into pan, turn heat to low and simmer about 10 minutes. Mixture will thicken and begin looking more like jam. Remove from heat and drain any excess fat over a sieve. Jam can be left as-is for a more rustic texture, or pulsed in a food processor for a smoother texture. Bring down to room temperature before use, or microwave for a few seconds if previously stored in the refrigerator. Refrigerate up to 4 weeks in an airtight container.