

Spicy Bacon Jam



Yields about 2 1/2 cups.

Ingredients:

- 1 1/2 pounds pepper bacon, cut into 1/2-inch pieces
 - *Tip: If you are not using pepper bacon, add 1 teaspoon freshly cracked black pepper*
- 1 tablespoon [Hiland Dairy Unsalted Butter](#)
- 1 large onion (yellow or white), diced
- 5 cloves garlic, minced
- 1 teaspoon kosher salt
- 1/4 cup dark brown sugar, packed
- 1 tablespoon Sriracha sauce
- 2 tablespoons Dijon mustard
- 1 1/2 teaspoons Hungarian paprika
- 1/2 teaspoon cayenne pepper
- 1 teaspoon mustard powder
- 1/4 cup Grade B maple syrup
- 3 tablespoons apple cider vinegar
- 3/4 cup strong brewed coffee

Directions:

Heat a large cast iron skillet over medium heat. Add the bacon pieces and cook, stirring occasionally and rendering all of the fat. *Tip: You want the bacon to be slightly crispy, but not burned to a crisp.* This will take a while due to the volume of bacon being cooked. Just be patient and enjoy the aroma filling your kitchen.

When the bacon is cooked, remove it from the pan with a slotted spoon to a paper towel-lined plate to drain more of the fat. Pour off the remaining bacon fat from the pan, reserving for later. *Tip: Seriously, save it. It's pure gold. Put in an empty jam jar and put it in your fridge. Use it to fry potatoes or anything else you want to infuse with bacon-y goodness!*

Return your skillet back to the heat and add the butter, onions and garlic. Let them begin to sweat, stirring and cooking on medium heat until they are soft and translucent, about 5 minutes. *Tip: Try not to bring too much color to the onions.*

Add the salt and pepper (if using), along with the brown sugar. Stir well and allow the sugar to melt into the onions. Resist the urge to stop there and just eat the caramelized onions. Mmmm. Remember you have a mission and forge on toward your goal!

After a few minutes, add the rest of the ingredients. Stir and let the mixture come to a boil. Toss in the reserved bacon and stir to combine. Now is the time when you can put the mixture in a slow cooker, like I did. If you use a slow cooker, cook on low heat for at least 3 hours, stirring occasionally. If you don't have a slow cooker, place mixture in a saucepan and cook on low heat on your stove top. You may find that you'll cook it for a shorter period of time on the stove top, but honestly, I don't know. I love the convenience of a slow cooker. Just turn it on and walk away!

After 3 hours, use your immersion blender to blend the mixture to the desired consistency. If you don't have an immersion blender, a regular blender or food processor will work just as well. You're going for a jam-like consistency, with visible bits of bacon running throughout. *Tip: Don't go too far or you'll just have bacon paste, and that doesn't sound nearly as appetizing, does it?*

After blending, put mixture in a saucepan and cook on the stove over medium heat until most (if not all) of the liquid has evaporated. You want spreadable, gorgeous bacon jam here. Be sure to stir along the way and adjust the heat as necessary. You don't want to scorch it after you've gone to all this work to produce something so lovely! Place mixture in a sealed container (or share with your friends and family). This can be stored in the refrigerator for up to 3 weeks.