

Caramelized Onion Bourbon Bacon Jam

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INGREDIENTS

- 2 Packs Bacon
- 1 1/2 Onion, Chopped
- 4 Cloves Garlic, Minced
- 1/2 Cup Coconut Sugar
- 1/4 Cup Maple Syrup
- 1/3 Cup Apple Cider Vinegar
- 1 tsp. Mustard
- 1 tsp. Chili Powder
- 1 Shot (2 oz.) Bourbon

DIRECTIONS

1. Cut bacon strips into about 1 1/2 pieces and cook in a pan until crispy.
- 2 Place cooked bacon on a plate lined with paper towel and set aside.
- 3 Drain bacon grease from pan, but reserve about 4 TBSP of bacon grease for use in the recipe.
- 4 In the same pan with the 4 TBSP of bacon grease, add onion, and cook on medium low until caramelized (about 15-20 minutes), stirring often.

- 5 Mix in garlic, brown sugar, maple syrup, ACV, chili powder, mustard, Bourbon, and bacon.
 - 6 Simmer until the mixture has thickened.
7. After the mixture has thickened, transfer it from the pan into your food processor, and pulse until bacon is ground down into smaller pieces. You can skip this step, but you might want to make sure that your bacon is crumbled into small pieces if you do not mix it all in a food processor.