

Bacon Jam



Ingredients (makes approx. 1L jam)

- 900gms bacon, raw, chopped (a little fatty is best)
- 2 tsp butter
- 2 large onions, diced
- 1 tsp salt
- 1 tbsp golden syrup
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 1 tsp dried thyme
- 1 tsp black pepper
- 1 pinch cayenne pepper (optional)
- 1/2 cup water (start with this but you may require more)
- 2 tsp balsamic vinegar
- 2 tsp olive oil

Instructions

1- Add chopped bacon to a large pot. Cook on medium heat for 15-20 mins until the bacon starts to get crispy and the fat is bubbling. Drain bacon and set aside. Save the drained fat.

2- Add 2 tsp of bacon fat and butter to pot and return to medium heat. Add onion and salt, then sauté for about 10 minutes, stirring frequently. While onions sauté, add cooled bacon to a cutting board, and chop to reduce the size even further.

3- To onion mixture, add brown sugar, apple cider vinegar, golden syrup, dried thyme, black pepper and pinch of cayenne (if using). Add bacon back in to pot and stir. Add water and cook for 10-15 minutes until the mixture is "brick-brown" in colour and thick. If mixture is too thick, add water until it is a relish type consistency. To finish add olive oil and balsamic vinegar, stir well.

Simple Jar Sterilising Instructions

1- Place your jars and lids in a pot filled with warm water. Try to keep the glass off the bottom of the pan as they risk smashing, this can be done with a few kebab sticks on the bottom of the pot first.

2- Bring to the boil and let boil for 5 minutes.

3- Allow to cool enough to hold, then empty the water and place on a clean, dry tea towel. Ready to use.

