

# Batch 10 Bourbon Bacon Jam

For my bacon jam I select bacon that has a low fat level. I love to make it with dry cured, smoked bacon. During the cooking of the bacon remove as much of the oils released from the bacon



## Ingredients

600g bacon sliced into small pieces, (about 20mm)

2 cups of shallots, finely chopped

1 cup red onion, finely chopped

4 garlic cloves, finely chopped

1 teaspoon chili powder

$\frac{1}{2}$  teaspoon smoked paprika

$\frac{1}{2}$  cup Batch10 Honey Bourbon (125ml)

$\frac{1}{2}$  cup maple syrup



$\frac{1}{4}$  cup balsamic vinegar

Cook the bacon pieces in batches to allow for it to crisp up properly. Cook over medium heat until brown. You want the bacon a little crisper with as little visible fat as possible. Transfer to paper towels to drain excess fat off.

Pulse your shallots and onions in the food processor or cut them by hand.

Leave about 1 to 2 tablespoons of the fat in one of the pan. Add shallot and onion to the pan, cook over medium heat until they start to caramelize. Add the garlic and cook for about one more minute.

Add the chili powder and smoked paprika, stir to combine.

Increase heat to high and add the bourbon (carefully) and maple syrup. Bring to a boil, stir and scrape the pan so all the little bacon bits comes loose. Continue boiling for about 2 to 3 minutes.

Add vinegar and continue to boil for about another 3 minutes.

Using a sharp knife cut the bacon into small pieces. You can also tear it by hand so it looks more rustic, not too perfect.

Add the bacon into the pan, reduce heat to low and simmer for about 10 minutes, the mixture will thicken.

Turn off the heat and drain any excess fat off the bacon jam by pouring it through a sieve or use cheesecloth to drain it.

Now you have two options, you can pop the mixture into a food processor and pulse until it breaks down more. Or you can leave it chunky, your choice.

Transfer to jars and store in the fridge.