

A Fine Onion Bourbon Bone Marrow Jam

We all know how much I love my onion and bourbon jam with almost anything BBQ and with the addition of some smoked bone marrow it takes this a “goto” to impress. The smoked bone marrow adds a sweet, rich background base that attaches it so well to pulled pork or brisket.



In general red onions are sweeter and make great onion jam and cooked to this recipe its like a relish.

I happily dilute with a bit more bourbon then warm it up when I want a thinner sauce more like a gravy with a fuller bourbon flavour.

Ingredients

100g butter

6 cups medium sliced red onions,

1/2 cup bourbon, My goto is [Jack Daniel's Old No:7](#)

4 tbs honey,

1 cup smoked bone marrow (recipe below)

3 tbs balsamic vinegar,

1 tsp sumac,

Sea salt and freshly ground black pepper to season.

Smoked Bone Marrow

About 8-10 marrow bones split lengthwise by your butcher to expose the marrow

Salt and pepper to season

Oil

Give the marrow bones a careful wipe off to remove any little bone fragments that may be there.

Season the marrow in the bones with salt and pepper and some oil and place in your smoker for 90-120 minutes, indirect cooking at approximately 300f. I like a little bit of applewood smoke to add a light, sweet smoke flavour.

Remove and rest to cool enough to handle and scrap out with a teaspoon into a small bowl.

Making The Jam

Melt the butter in a heavy-based saucepan over medium heat, do not let it bubble/cook to a point when it starts to darken in colour. Add the onions, reduce to medium low and cook, stirring occasionally, until they're very soft and stringy but not brown, 12 to 15 min.

Add the bourbon, sumac and honey and continue to cook over medium low if you haven't already, simmer, stirring occasionally until the mixture is thick and jammy, another 20 to 30 min.

Add the vinegar and smoked marrow, season with salt and pepper to taste and simmer for another 10 minutes on low. Taste and adjust seasoning if required.

You can bottle as is or blitz in a food processor to a medium or fine blend.

Bottle in a warm jar, seal and store in fridge. Use within 2 weeks.