

Chef Malcom's BACON JAM RECIPE

12

INGREDIENTS:

1300 g Slab Bacon (cut into 1cm cubes)

285 g Diced yellow onion

500 g Brown Sugar

1340 ml Beer or Hard Cider (I like to use Unibroue Ephimere Apple Beer)

60 g roughly crushed garlic

235 ml Cider Vinegar

DIRECTIONS:

1. Place thick bottomed pot on a low gas, electric burner, and bring to 300°F.
 2. When hot, place bacon cubes in bottom of pot and render gently to remove as much fat as possible. This will take about 30 to 45 minutes, depending on fatness of bacon (this must be done thoroughly, so be patient as it may take longer).
 3. Drain off all the fat, leaving about, 1 TSP of bacon drippings in the bottom of the pot.
 4. Return the pot to the heat and cook the onions until opaque, about five minutes.
 5. Add the garlic and stir for 30 seconds until the smell hits you.
 6. Add the beer/hard cider and vinegar and scrape the bottom of the pot to deglaze.
 7. Add the brown sugar and the bacon, reduce the heat to a simmer and maintain. Place a lid on top at an angle to allow venting of the steam.
 8. Cook until it has reduced by half and has thickened. This should take about 90 minutes. Stir regularly!
- DO NOT LEAVE TO BOIL! THERE IS A LOT OF SUGAR IN THIS RECIPE AND IT WILL BURN VERY EASILY IF LEFT UNATTENDED!**
9. Remove from heat and allow to cool before pouring into food processor. Pulse until most of the large chunks are broken down.
 10. Serve at room temperature or store in airtight container in the fridge until needed.

When stored properly, this jam should last up to six months.



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