

David Clegg's Famous Bacon Jam



Ingredients

2 lb bacon (sliced into thin pieces prior to cooking)
4 tbsp butter
3 large sweet onions (diced into small pieces)
4 cloves garlic (peeled, minced)
2 tbsp sea salt
1 tsp black pepper
Pinch of ground chipotle pepper
1/4 cup brewed coffee
1/4 cup sherry vinegar
1/4 cup water
2 tbsp fresh thyme leaves
1/4 cup sweet paprika
1/4 cup brown sugar
2 tbsp honey
1 tbsp balsamic vinegar

Instructions

In a large pot, cook the bacon until it is crispy. Drain the fat, reserving 4 tbsp. Set the bacon aside in a container.

Return reserved bacon fat to the pot and add the butter. Add in the onions and slowly sauté until they are translucent. Add the cooked bacon, garlic, sea salt, black pepper, chipotle pepper, coffee, sherry vinegar, water, half of the thyme, sweet paprika, brown sugar and honey. Over low heat, while constantly stirring, cook the mixture very slowly until it has a thick, jammy consistency.

Remove from the heat and stir in the balsamic vinegar and the rest of the thyme. Store in the refrigerator. Serve at room temperature.