



tomato bacon jam;

- I. (toh-may-toh bay-kon jaym)
noun. A rich bacon and tomato relish that have caramelized together with sugar.
2. Produces 4-6 servings.
 3. Preparation 20 mins.
 4. Oven temperature set to --.

Ingredients;

I red or yellow onion*
I tsp. sugar
salt & pepper

I tomato*
I tsp. balsamic vinegar
I tsp. olive oil

*Size of each should be comparable: both large/both medium

Instructions;

1. Heat oil in a small pot over medium heat. Meanwhile slice onion thinly, and dice tomatoes. Discard some of the seeds of the tomato.
2. Add the onion to the pan once hot and cook 4-5 minutes until softened. Season with salt and pepper.
3. Once onions are translucent, add in the sugar and balsamic vinegar, and add the chopped tomato to the pan.
4. Cook 4-5 minutes until tomato breaks down and is jammy. Season with salt and pepper.

Serving Suggestions;

1. Chicken Waffle Sandwich
2. Juicy Lucy Burger
3. Grilled Cheese Sandwich