



## maple bacon jam;

I. (may-puhl bay-kon jaym)  
*noun.* A rich bacon and onion relish that have caramelized together with sugar and maple syrup.

2. Produces 4-6 servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

## Ingredients;

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

6 slices bacon  
I tsp. balsamic vinegar  
 $\frac{1}{4}$  c. maple syrup

## Instructions;

1. Dice bacon, then add to a hot pan and cook until crisp. Remove to a paper towel to drain.
2. Drain bacon grease leaving approx. 1 Tbsp. in the pan. 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 the maple syrup. Add back the bacon.
4. Cook 5-10 minutes until everything breaks down and is jammy.

## Serving Suggestions;

1. Chicken Waffle Sandwich
2. Brunch Burger Bombs
3. Grilled Cheese Sandwich