

Crispy Bacon, Egg & Cheese Hot Pocket with Maple Bacon Jam

Hot Maple Bacon Jam Bacon, Egg & Cheese Hot Pocket



TIME
7 min

METHOD
Air fryer

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INGREDIENTS

For the Maple Bacon Jam:

4 slices bacon, chopped
1/2 small onion, diced
2 tablespoons brown sugar
1 tablespoon maple syrup
1 tablespoon white vinegar
Red pepper flakes, to taste
Salt and pepper, to taste

For the Hot Pocket:

Rice paper or wonton wrappers
Soft scrambled eggs
Cheddar cheese, shredded or sliced

Everything But the Bagel Dip:

2 tablespoons mayonnaise
2 tablespoons cream cheese
2 teaspoons everything bagel seasoning

DIRECTIONS

1. **Cook the Bacon:** In a skillet over medium heat, cook chopped bacon until golden and crispy. Remove and set aside, leaving the rendered fat in the pan.
2. **Caramelize the Onions:** Add diced onions to the same skillet. Cook until soft and lightly browned, about 5-7 minutes.
3. **Make the Jam:** Stir in brown sugar, maple syrup, and white vinegar. Let the mixture bubble and thicken slightly. Return the bacon to the pan and add red pepper flakes, salt, and pepper. Cook until sticky and jam-like. Set aside.
4. **Prepare the Eggs:** Cook soft scrambled eggs in a separate pan. Remove from heat while slightly creamy - they'll finish cooking inside the pocket.
5. **Assemble the Hot Pockets:** Lay out a wrapper. Add scrambled eggs, a spoonful of maple bacon jam, and cheddar cheese. Top with another wrapper and seal edges tightly.
6. **Pan Fry Until Crispy:** Heat a thin layer of oil in a skillet. Cook each pocket on both sides until golden brown and crispy.
7. **Make the Dip:** Mix mayonnaise, cream cheese, and everything bagel seasoning until smooth and creamy.
8. **Serve hot with the dip on the side.**

SWAPS & NOTES

Bacon: Thick-cut bacon works best for texture, but regular bacon is fine.

Cheese: Sharp cheddar adds bold flavor, but American cheese melts beautifully too.

Heat Level: Adjust red pepper flakes based on your preference.
Wrappers: Rice paper gives a delicate crisp; wonton wrappers

create a sturdier pocket.

TIPS FOR SUCCESS

Do not overfill the pockets or they may burst.

Seal edges tightly with a bit of water if using wonton wrappers.

Cook on medium heat to prevent burning before the cheese melts.

Let the bacon jam cool slightly before assembling so it thickens properly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-bacon-egg-cheese-hot-pocket-with-maple-bacon-jam/>