

How to Make Sweet and Smoky Bacon Jam for the Perfect Appetizer

There are several reasons why this sweet and smoky bacon jam recipe stands out from the rest:



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15 min

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INGREDIENTS

- 1 pound of thick-cut bacon, chopped
- 1 large onion, finely chopped
- 2 cloves of garlic, minced
- 1/2 cup of brown sugar
- 1/4 cup of apple cider vinegar
- 1/4 cup of maple syrup
- 1 teaspoon of smoked paprika
- 1/2 teaspoon of black pepper
- 1/4 teaspoon of cayenne pepper (optional, for heat)

DIRECTIONS

- 1. Cook the Bacon:** In a large skillet over medium heat, cook the chopped bacon until it's crispy. This usually takes about 10-15 minutes. Make sure to stir occasionally to ensure even cooking. I recommend using a cast-iron skillet for better heat distribution.
- 2. Add Onions and Garlic:** Once the bacon is crispy, remove it from the skillet and drain most of the fat, leaving about 2 tablespoons. Add the chopped onions to the skillet and cook until they are soft and caramelized, about 10 minutes. Stir in the minced garlic and cook for an additional minute.
- 3. Combine Ingredients:** Return the cooked bacon to the skillet. Add the brown sugar, apple cider vinegar, maple syrup, smoked paprika, black pepper, and cayenne pepper (if using). Stir everything together until well combined.
- 4. Simmer:** Reduce the heat to low and let the mixture simmer for about 30 minutes, stirring occasionally. This allows the flavors to meld together beautifully. You'll know it's ready when it thickens to a jam-like consistency.
- 5. Blend (Optional):** For a smoother texture, you can use an immersion blender to puree the jam to your desired consistency. If you prefer a chunkier texture, you can skip this step.
- 6. Cool and Store:** Allow the bacon jam to cool before transferring it to a jar or airtight container. It can be stored in the refrigerator for up to two weeks.

TIPS FOR SUCCESS

Use Quality Bacon: The flavor of your bacon jam will depend heavily on the quality of the bacon you use.

Opt for thick-cut, high-quality bacon for the best results.

Experiment with Spices: Feel free to add your favorite spices or herbs to customize the flavor.

A touch of rosemary or thyme can add an aromatic twist.

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Original recipe: <https://chefmaniac.com/how-to-make-sweet-and-smoky-bacon-jam-for-the-perfect-appetizer/>