

BOURBON BACON MARMALADE Alicia Berkelmans

Prep Time: 10 minutes

Cook Time: 2 hours, 30 minutes

Total Time: 2 hours, 40 minutes

Yield: 2.5 pints of marmalade

Ingredients:

- 2 lbs smoked bacon, cut into 1 inch pieces
- 2 medium yellow onions, chopped
- 3 cloves garlic, chopped
- 1/2 cup bourbon (I used cheap Gibson's Whiskey, turned out delicious!)
- 6 tablespoons brown sugar
- 1/2 cup apple cider vinegar
- 1/2 cup maple syrup (Can substitute fake maple syrup if cash is tight!)
- 2 cups freshly brewed coffee
- 6 dashes Tabasco chipotle pepper sauce (optional, or toss in a few chili flakes)
- 6 grinds of fresh black pepper

Preparation:

1. In a large, heavy bottomed pot, fry the bacon over medium heat until the bacon begins to crisp. Removebacon from pot and let drain on a paper towel lined plate.
2. Add the chopped onion and garlic to the rendered bacon fat in the pot and cook until the onion becomestranslucent. Remove onion and garlic mixture from pot and either discard rendered bacon fat or use adifferent, heavy bottomed pot. Add bacon and onion garlic mixture to the pot.
3. Add all of the remaining ingredients to pot except Tabasco and pepper. Bring to a boil over high heat,then reduce heat to low while maintaining a simmer.
4. Simmer for 2 hours, checking the pot every 30 minutes. If the ingredients begin to dry out, add 1/2 cupwater when needed.
5. After two hours, most of the liquid should be reduced. If too watery, simmer for up to an additional 30minutes. Remove from heat and let rest for 30 minutes to cool. Add Tabasco chipotle sauce and pepper.Stir to incorporate.
6. Transfer the contents of the pot to a food processor fitted with a blade. Pulse the contents for 5-6seconds to incorporate all the ingredients together. Do not over blend, you will lose texture if you do.