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Bacon jam recipe pioneer woman

Jam sweet and crushed bacon. Brown sugar, cayenne pepper, smoked paprika, coffee, apple cider vinegar, caramelized onions and of course, LOTS of bacon give this spread addictive deep, smoky, spicy, sweet, and salty flavors. You're going to want to spread it on everything, he said. I don't know what else I love- the smell of this jam, or I actually eat it. (Well, yes, yes, yes. When I first heard about bacon jam, I wasn't lured. The bacon in fruity-sweet form seemed rather unattractive - I imagine a malice of a wet, jellied-like texture with bacon mixed or worse, pureed boiled bacon. But don't let me get you involved, because I later learned that it wasn't. Instead, it's kind of like chutney, where fresh, finely crushed bacon and caramelized onions mix together with brown sugar (for sweetness), coffee (for depth), apple cider vinegar (for stretch) and spices (for heat and crushed). When spread on crostin (either in roast cheese or on a burger), it's basically paradise. (Wow, I'm a little excited about jumping) HOW TO USE JAM BACON There are countless ways to use your jar full of jam, and I couldn't even try to list them all, although I started getting into them above. But here are some of my favorites: Bake some brie and spread a whole bunch of bacon jam on top. Rub and marinate chicken thighs with the bacon jam, then bake. Put Brussels sprouts in the bacon jam, then roast. Use it as a sandwich lubricant or, my favorite, grilled cheese. Mix the bacon jam into baked beans. Serve the jam with eggs and toast for breakfast. Mix with cream cheese, sour cream, cheddar cheese and green onions to make a chip dip. Spread it on a hamburger or cheeseburger. Use it as a base on pizza or dough. (I eat fattiread with bacon leftover, blue cheese and balsamic, as I write this.) Warm the jam and stir in olive oil to create a warm bacon sauce. Add the bacon jam to tomato sauce or Alfredo sauce and serve on pasta. Add the bacon jam to the ground meat to make a bacon meat roll. Warm the jam and heat with baked potatoes. Spread the bacon jam on avocado toast. And most importantly, eat it as-is, spread on crackers or sausage bread. If you can think of other ways to use sweet and sucked bacon jam, let me know in the comments! HOW TO MAKE A BACON JAM There are many recipes for jamming bacon, with all the different ingredients and all the different ways to do it. Some of you have prepared bacon and onions and then added them to the slow cooker. Others cook in the saucepan with plenty of sugar and Syrup. Some turn out to be super thick, some slightly watery are pretty good. But I have to say, I've done a lot of tests and that's my absolutely favorite way to do it. This sweet and sucked bacon jam is cooked entirely in a large frying pan, so there is no need to transfer it to a slow cooker and spot another dish, or wait a long time to cook it. In fact, she cooks in just 30-35 minutes! All you have to do is: Cut some bacon. Add it to the pan and cook until crispy. Remove the bacon and cook the onions in a little of the melted bacon fat. Let them start caramelizing. Add to the spices, apple cider vinegar, spices and brown sugar. Continue cooking, then crumble again. Cook more until deep baked and sweet. And then you're ready to eat! A FEW NOTES ON THE BEST JAMAICON BACON. You may have noticed an asterisk above when I mentioned brown sugar. SO MANY RECIPES USE WHAT FEELS LIKE A LITERAL TON OF BROWN SUGAR. And then they add maple syrup on top. Resist desire! While it sounded like a great solution at first, after testing, I found that the end product was really sweet with so much sugar. Caramelized onions are sweet, so 1/2 cup of brown sugar adds enough without overflowing all the other flavors. And since we are on the topic, there are other ingredients, you should be careful not to add too much of - namely, cayenne pepper and salt. I usually add about 1/4 teaspoon of cayenne pepper, but this adds quite a bit of heat, so start a little and add more if you like. Similarly, because bacon is already salty, you may not need it at all (usually not). So make sure you taste and adjust the spices - and add salt only if necessary - before serving. One last note - and this doesn't have to be done with the ingredients - but if you find that your bacon jam is still a little loose or pully after cooking, just give it a quick pulse in your food processor or blender. It's not always necessary, but it definitely helps if you find it difficult to spread bacon jam. Besides, it's pretty straight ahead. Don't you believe me? Watch the video below to see! CUTE AND SMOKY BACON JAM VIDEO PRINT WATCH icon scissor icon icon instagram icon scissor icon facebook icon print icon squares icon Scale 1 pound bacon, cut 2 medium onions, finely chopped 1/2 cup coffee 1/2 cup apple cider vinegar 1/2 cup brown sugar 2 garlic cloves, minced 1 teaspoon fresh thyme, plus 1 stalk to garnish 1 teaspoon smoked paprika 3/4 teaspoon black pepper 1/4 teaspoon cayenne black pepper, or to taste, optionally helmeted salty, to taste, to taste, to taste, optionally Crosini, ass miscellaneous cheeses, and biscuits. serve Cook bacon in a large, high-bottomed medium heat until the bacon becomes crispy and melted about 10 minutes. Transfer the bacon to a paper towel stacked with paper discard all but about 1 tablespoon of bacon. Return the pan to medium heat and pour over the onions. Cook until they are cooked through and start browning for about 10 minutes. Add in the brown sugar, apple cider vinegar, coffee, garlic, thyme, smoked paprika, cayenne pepper, if using. Stir and cook until the mixture is warm brown and somewhat thickened, about 5 minutes. Cut the bacon. Then add the bacon back to the onion mixture and continue cooking until the mixture is dark reddish-brown and is jam in consistency, about 10 minutes. If the mixture dries while cooking, add a few tablespoons of water at a time if necessary. Taste and season with kosher salt and adjust spices as you wish. Remove from the heat. If it is too chunky or not, briefly wipe in a food processor or blender. Transfer to a large bowl or jar, garnish with a sprig of thyme and serve at room temperature with crostin, a variety of cheeses and biscuits. Did anyone say International Bacon Day? You mean it's just a special day, not every day to love pork? Celebrate with this blast from the past: Bacon Jam. - You smashed with bacon, helias. To - We know it is. You're welcome. From the second my eyes came across Rebecca's recipe for Bacon Jam, I was extremely curious and extremely hungry. For a few days, I found myself always on my way back to her recipe wondering what might taste like. Is it sweet jam with slices of bacon chewing? Savory jam that will work on corn bread or smeared on slices with a fried egg on top? And I'm glad I did. According to Rebecca's recipe, bacon is slowly cooked with onions and garlic in a delicious mix of coffee, maple syrup, and brown sugar with a little tang of apple cider vinegar until the sauce becomes thick and the bacon and onions melt in your mouth (just be careful not to burn your tongue when testing the taste). Once quickly splashed in a food processor, it is ready to be served or delivered! The recipe calls for onions, garlic, brown sugar, maple syrup, apple cider vinegar, black pepper, a little strong coffee, and of course bacon. Three shrinking pounds of bacon will be needed! Sounds a lot, but that makes it very sweet! With a sharp knife, cut the bacon into pieces. In a large saucapan or Dutch oven, cook bacon in your own dripping until crispy and completely cooked. Meanwhile, thinly chop the four onions. Rebecca's recipe requires yellow onions, but I had a big bag of onions and used them instead. But both types of onions will work in this recipe. Crush and peel eight cloves and garlic. A lot of garlic equals a lot of flavor! Remove the bacon with a spoon when it is golden. Drain it on top of the padded with a paper towel. Pour most of the bacon fat into a thermo-safe container with a tight-fitting lid, and after dripping, cool, store it in the refrigerator. Too much taste for garbage! Agreed! Once most of the bacon fat has been removed, put the oven back on a medium-high heat and add to the chopped onion and beaten garlic. Reduce the heat to medium and continue cooking slowly and low, stirring occasionally. You will want to continue cooking onions down until they are quite transparent and soft. While this was happening, I made the glorious cooking fluids. In a large bowl measure and add to the glass of brown sugar. Pour a cup and a half of strong coffee. Then the glass of vinegar. Measure and add in 1/2 cup of pure maple syrup. This is the real pure maple syrup, so don't please any of these artificial things! Season with a teaspoon of black pepper. And that's it! Mix well to mix the maple syrup and brown sugar well. And then just pour it over the onion and garlic and mix it well. Then I just brought the mixture to a firm boil for about 2-4 minutes before adding to the bacon. Then I reduced the heat to low to simmer, with the lid and the sauce was thick and the onions began to melt. It takes up to an hour and a half for all this to happen. But my house, full of smell, I can only describe as a bacon barbecue smell, which I hope the sky will smell. When everything is said and done and the liquid is reduced, that's what it should look like. Great! I could stop here and eat it with a spoon. But instead, I added everything to my food processor, put the lid on tightly and pulsed it until it looked sweet. You can keep moving for a smoother consistency, but I like the texture. That's why I stopped here. After it cooled, I stored it in jars in the refrigerator. Sometimes I sneak it in and get a spoon at night. But that's our secret, K? My favorite way to eat bacon jam (except from the spoon) is to heat up a little and spread on toast whole grains with a fried egg (medium). Oh, to die! Really, my life changes forever! A big Thank You to Rebecca for sharing this recipe with all of us here at Tasty Kitchen. With over a million recipes on TK alone, Rebecca has even more amazing things on her Foodie blog with the family. So be sure to stop by her TK recipe box and her website to check everything I promise you won't be disappointed. This jam also makes for an excellent gift, so go on and share the love! Also check out these versions of bacon jam, such as Jam Beer AamroquodquoBaconquod by Jackie Dodd or spicy Try (as Philia's Bacon! You can also check out Cookingnau's blog on TK blog, where he makes the amazing onion and marmalade of other collaborators in the backyard of his daughter-in-law. All these are on my list to try as well! See the post on Rebecca's website! Print Leave a comment write a comment Description Salty, sweet, meaty and pure umami (or Oh noom!), it will make you rethink breakfast. Smoky with bacon flavor, coffee tint and maple syrup, this oil transforms toast or sandwiches with very little effort. Ingredients 3 pounds Bacon4 all large yellow onions, Peeled and thinly sliced2 cloves Garlic, Crushed and peeled1/2 cup Cider Vinegar1 cup Packaged light brown sugar1-1/2 cup Very strong boiled Black coffee1/2 pure maple syrup1 teaspoon Freshly ground black pepper preparation Instructions Cut bacon slices into 1-inch strips. Add bacon to a Dutch oven over medium-high heat. Cook the bacon, stirring frequently, until the bacon is melted. Use a slotted spoon to transfer the bacon to a paper towel. Drain all the melted spoons of bacon dripping into the airtight jar with a tightly fitting lid. (Keep dripping bacon in the fridge. Place the Dutch oven back on a medium-high heat and add the onion and garlic. Mix well and reduce the heat to medium. Continue cooking for about 8 minutes or until the onions are translucent. Add the remaining ingredients, mix well and release the heat again, this time to low. Bring to the boil, stirring frequently and boiling firmly for 2 minutes. After 2 minutes, whisk the browned bacon into the onion and liquid. Bathed open, stirring occasionally to make sure things are not sticking, adding 1/4 cup of water if it seems to dry. When the onion has melted soft and the liquid is thick and syrupy, remove the Dutch oven from the heat and leave to stand for 5 minutes. Transfer the contents of the Dutch oven to the working bowl of a food processor fitted with a blade. Place the lid in place and pulse several times or until the bacon jam becomes a spray consistency. Scrape into a jar (or jars) or container with a thick mounting cover. Store in a refrigerator for up to one month. Cold, room temperature or warming can be served.

it's nice for her mother-in-law to help her create her blog and start.) We love her recipes; they are not only tried and true, but also look magnificent. Look at her blog and you'll be a fan. Too.

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