

Bacon Onion Jam

Ingredients

- 3 or 4 medium onions, red or sweet, or a combo
- $\frac{3}{4}$ of a pound bacon
- 1/4 cup of balsamic vinegar
- 3 tablespoons brown sugar
- Salt and pepper to taste

Instructions

Dice the bacon and onions.

Heat a cast iron Dutch oven over medium heat.

Add bacon to the pan and cook until most of the fat is rendered and the bits are brown and crunchy.

Pour off all but 1 tablespoon of the bacon grease (save the rest!). Add onions, vinegar, sugar, and a couple tablespoons of water. Give it a good stir.

Lower the heat slightly, cover and let cook for about 20 minutes undisturbed.

After 20 minutes, give it a good stir. If it seems dry, add a little more water.

Partially cover and let cook for another 60 minutes, checking every 15 minutes or so. If it gets too dried out, just add a little water, 1 tablespoon at a time.

You want most of the liquid to cook out, creating a nice jammy texture.

Once it's at the level of "jamminess" you want, let it cool then spoon it into a jar.

Store in the fridge for up to a week.

Note: Save the bacon grease! It's yummy to use when cooking breakfast things like eggs and potatoes. You can also use it to make doggie treats. Let the grease cool, then strain it through a fine mesh into a glass jar. Store in fridge. You'll probably end up with about 1/4 cup of grease.