

# BACON JAM WITH WHISKEY

## ingredients:

- 1-1/2 pounds bacon, chopped
- 8 shallots, chopped
- 1 large sweet onion, chopped
- 2 garlic cloves, minced
- 1 teaspoon chili powder
- 1/2 teaspoon paprika
- Red pepper flakes to taste
- 1/2 cup whiskey
- 1/2 cup maple syrup
- 1/4 cup balsamic vinegar
- 1/2 cup packed brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

## directions:

1. In a large pan, cook bacon over medium heat until crisp. Drain. Discard all but 2 tablespoons drippings.
2. Add shallots and onion to the drippings; cook over medium heat until caramelized, stirring occasionally.
3. Stir in garlic. Add seasonings. Remove from heat; stir in whiskey and maple syrup. Increase heat to high; bring to a boil and cook 3 minutes, stirring constantly. Add vinegar and brown sugar; cook another 3 minutes, continuing to stir constantly.
4. Add crumbled bacon; reduce heat to low, and cook 12 minutes, stirring every few minutes. Allow jam to cool slightly. Pulse half of the jam in a food processor until smooth; stir puree into remaining jam.

