



Maple Bacon Jam

Is there anything better than pancakes or waffles with maple syrup? Well, how about "Maple Bacon Jam"?

This year, our recipe offers you a new twist on some old favourites.

Try it on burgers too!





Maple Bacon Jam

INGREDIENTS

- * 3/4 lb bacon (375 gram) cut crosswise 1-inch strips
- * 1 Medium yellow onion diced
- * 1 Large clove garlic diced
- * 1/2 cup strong coffee
- * 1/4 cup cider vinegar
- * 2 TBSP maple syrup (the darker, the better)
- * 1/4 cup dark brown sugar



DIRECTIONS

1. Cook bacon on medium heat (about 20 min)
2. Using slotted spoon, transfer bacon to paper towels
3. Leave 1 TBSP bacon dripping in pan
4. Add onion & garlic, cook until transparent (~6 min)
5. Add coffee, vinegar, maple syrup and brown sugar
6. Simmer for 30-60 min until syrupy
7. Cool and chop with food processor
8. Jar and refrigerate

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