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# Onion-Bacon Jam

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Preparation Time: 20 minutes

Start to Finish Time: 20 minutes

**4 slices thick-cut bacon, chopped**

**olive oil**

**2 onions, chopped**

**1 teaspoon chopped thyme**

**3 tablespoons bourbon**

**salt**

**pepper**

**2 tablespoons brown sugar**

**1/3 cup cider vinegar**

**1 teaspoon Worcestershire sauce**

**1/4 cup water**

In a Dutch oven over medium heat, cook the bacon with olive oil until crisp, 5 to 7 minutes. Remove to paper towels. Pour out all but two tablespoons of the fat.

Add the onions and cook over low heat, stirring, until caramelized, 20 to 25 minutes.

Add the thyme and bourbon. Simmer for 1 minute. Season with salt and pepper. Stir in the bacon, brown sugar, cider vinegar, Worcestershire and water. Simmer for two more minutes.

Yield: 4 to 6 servings

## Condiments, Sauces

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*Per Serving (excluding unknown items): 271 Calories; trace Fat (1.7% calories from fat); 3g Protein; 42g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 66mg Sodium. Exchanges: 3 1/2 Vegetable; 1 1/2 Other Carbohydrates.*