
Bacon and Sweet Onion Jam

The Essential Southern Living Cookbook

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 15 minutes

4 thick applewood bacon slices, uncooked and chopped

1 tablespoon butter

2 medium sweet onions, chopped

4 large shallots, chopped

1/2 cup balsamic vinegar

3 tablespoons light brown sugar

2 1/2 teaspoons Kosher salt

2 tablespoons chopped fresh chives

2 teaspoons chopped fresh thyme

Cook the bacon in a medium skillet over medium-low heat, stirring occasionally, until crisp, 8 to 10 minutes. Remove the bacon. Drain on paper towels, reserving the drippings.

Add the butter to the drippings. Stir until melted. Increase the heat to medium. Add the onions. Cook until tender, 10 to 12 minutes. Add the shallots, vinegar, sugar and salt. Cook, stirring constantly, until the sugar is dissolved. Reduce the heat to low. Cook, stirring occasionally, for 20 to 25 minutes or until the onions are very tender and brown. Remove from the heat. Stir in the chives, thyme and bacon. Cool completely.

Yield: 1 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 338 Calories; 12g Fat (29.4% calories from fat); 4g Protein; 61g Carbohydrate; 4g Dietary Fiber; 31mg Cholesterol; 4841mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Vegetable; 1/2 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.