

## **Bourbon Bacon & Tomato Jam**

As a spread on grilled bread or simply on it's own with crackers, this Bourbon Bacon & Tomato Jam makes you mouth dance!

### Ingredients:

- ½ lb. bacon, cut into 1-inch pieces
- 1 c. finely chopped shallots
- 2 cloves garlic, minced
- ½ Tbsp freshly chopped ginger (or ½ tsp ground ginger)
- 1 tsp cumin
- ¼ tsp cinnamon
- 1/8 tsp ground cloves
- ½ c. bourbon (ie. Jim Beam)
- ¼ c. pure maple syrup
- 1/3 c. red wine or sherry vinegar
- 1 Tbsp Dijon or grainy mustard
- ½ Tbsp Worcestershire Sauce
- 1 c. cherry tomatoes, cut in half
- ¼ tsp red pepper flakes
- 2 Tbsp brown sugar

In large skillet, cook bacon until slightly crispy. Transfer bacon to paper towel-lined plate and set aside. Discard all but one Tablespoon bacon fat from skillet.

Heat skillet with reserved bacon fat over medium heat. Add finely chopped shallots and garlic and saute until garlic is fragrant, about 1-2 minutes. Add cherry tomatoes, ginger, cumin, cinnamon and ground cloves – stir to combine and let cook for another minute or so. Add in bourbon and maple syrup, stir to combine and bring to a low boil. Let mixture boil for 1-2

minutes and then add in maple syrup, red wine vinegar, grainy mustard, red pepper flakes and brown sugar – stir to combine and bring to a boil. Let contents of skillet simmer and boil for 2-4 minutes and then add in reserved bacon and stir to incorporate.

Reduce heat to low and let jam simmer and reduce until liquid is reduced by at least ½. Let jam cool for a few minutes and then pour into a food processor and pulse to desired consistency.

This jam is wonderful warm or chilled and makes a fabulous appetizer when placed on slightly charred sliced baguette topped with camembert or brie. It also makes a wonderful addition to any grilled cheese sandwich – simply spoon some Bourbon Bacon & Tomato Jam onto a slice of bread, top with Brie and a slice of cheddar cheese, add another slice of bread and grill the sandwich as you would any grilled cheese sandwich – MOUTHGASM!