

Buy Fresh. Buy Ohio.



OhioProud.org

Maple Bacon Jam

*Adapted from a recipe published in
The Endless Meal.*

4-H Camp Whitewood

Windsor, Ohio

www.4hcampwhitewood.com

1-800-967-CAMP

Ingredients:

1 pound thick cut bacon

1/3 cup strong brewed coffee

2 large sweet onions, chopped

1 T. balsamic vinegar

1/2 cup maple syrup

Directions:

~Fry bacon in large frying pan. Drain on paper towels. Break into small pieces. Reserve 1 T. of the bacon drippings in the pan. Discard the rest.

~Add onions to pan and cook for 8-10 minutes, then reduce to low heat.

~Add maple syrup, stir, and cook until onions have caramelized, about 15 minutes.

~Add coffee, 1/2 cup of water and bacon. Continue to cook, stirring frequently, until mixture is thick and jam-like, about 30 minutes.

~Remove from heat and stir in balsamic vinegar. Add salt and pepper to taste, if needed.

~Serve at room temperature, over cream cheese, with crackers. Makes about 2 cups.