



A Recipe from the

Bacon Marmalade

courtesy of Southern Living Bourbon and Bacon

Servings: 2 cups

INGREDIENTS

4 slices hickory-smoked bacon, chopped
5 1/2 cups thin sweet onion strips
1/2 cup sugar
1/4 cup apple cider vinegar
2 tablespoons bourbon
pinch of dried crushed red pepper
1 1/2 teaspoons fresh thyme, chopped
1/4 teaspoon salt

PREPARATION

Cook bacon in a large skillet over medium-high heat 6 to 8 minutes or until crisp; remove bacon, and drain on paper towels, reserving 2 tablespoons drippings in skillet.

Add onions to skillet; cook, stirring often, over medium heat 15 minutes or until onions are caramel colored.

Add sugar, stirring to dissolve.

Stir in vinegar and next 4 ingredients.

Cook 5 minutes or until liquid is consistency of syrup.

Add bacon; cook, stirring occasionally, 15 minutes or until thickened and consistency of thin marmalade.