



# MAPLE BACON ONION JAM

Makes approximately 12 oz.

Shareable Link:

<https://whiterosemanor.com/recipe-maple-bacon-onion-jam>

## INGREDIENTS

1 Lb. Bacon, thick cut (thin will work)  
2 Onions, large and sweet (I use 1 purple/1 white), chopped  
0.33 (1/3) C. Coffee, strong (instant will work)  
0.5 (1/2) C. Brown sugar, light, packed  
1 Tbs. Balsamic vinegar  
0.25 (1/4) tsp. Maple Extract (optional)

## INSTRUCTIONS

Chop onions. Pre-measure all ingredients.

With heat off and into a large sauté' pan, cut cold, uncooked Bacon across the grain into 1/2-inch pieces.

In sauté' pan, cook Bacon until soft-cooked, but done. Spoon cooked Bacon into bowl for later (no need to drain). Reserve 2 Tbs. of Bacon drippings in pan.

Add Onions to Bacon drippings and cook until onions are translucent.

Add Brown sugar, Maple Extract, and Coffee to cooked Onions. Mix well, then add cooked Bacon. Mix thoroughly.

Cook Bacon-Onion mixture until sugar begins to caramelize.

Add Balsamic vinegar to Bacon-Onion mixture cooking until liquid is mostly absorbed.

Serving Tip

*Serve hot as appetizer with crackers and cheese or on hamburgers--hot off the grill. Store in an air-tight container in the refrigerator for up to 3 weeks. Only reheat amount needed.*

Our recipes can be found in our Blog on our website.

Wonderfully yours,

*Alice*

WhiteRoseManor.com



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