Bacon Jalapeño Jam

Make-ahead · Spicy · Makes about 2 cups

Ken's note: TBD

Sweet, salty, smoky, and a little hot. Spoon it over cream cheese on crackers or crusty bread, or put it on burgers and sandwiches. It keeps in the refrigerator for a month.

Ingredients

- 1 lb bacon, halved lengthwise and thinly sliced crosswise
- 1 onion, finely chopped
- 3 jalapeños, seeded and finely chopped
- 4 garlic cloves, minced
- ⅓ cup maple syrup
- ¼ cup cider vinegar
- Black pepper
- Salt

Method

1. Cook the bacon in a large skillet over medium heat, stirring often, until crisp, 10–15 minutes. Strain ¼ cup of the fat through a fine sieve into a bowl, and drain the bacon on paper towels.
2. Return the reserved fat to the skillet and cook the onion over medium heat, stirring often, until soft and deep brown, 6–8 minutes. Add the jalapeños and garlic and cook until the jalapeños are soft, about 4 minutes.
3. Scrape the onion mixture into a saucepan. Add the bacon, maple syrup, vinegar, a pinch of pepper, and ¼ cup water. Bring to a boil, then reduce to medium and simmer, stirring often, until thick and jammy, about 10 minutes. Taste before adding salt; the bacon is salty. Cool completely.
4. Pack into a clean jar and refrigerate for up to a month. Let it stand 30 minutes at room temperature before serving.