

# everything HOSPITALITY



## WHISKEY BACON JAM

The ultimate addition to crackers or toast at your next holiday party, this savory jam is the perfect mix of bacon, caramelized onions and your favorite Whiskey all rolled into one. This has quickly become one of our absolute favorites when hosting a party!

## RECIPE:

1-1/2 Pounds Thick-sliced Bacon Strips, finely chopped  
8 Shallots, finely chopped  
1 Large Sweet Onion, finely chopped  
2 Garlic Cloves, minced  
1 tsp Chili Powder  
1/2 tsp Paprika  
1/4 tsp Kosher Salt  
1/4 tsp Pepper  
1/2 Cup Whiskey  
1/2 Cup Maple Syrup  
1/4 Cup Balsamic Vinegar  
1/2 Cup packed Brown Sugar  
Assorted Crackers

## INSTRUCTIONS:

### *how to make Whiskey Bacon Jam*

1. In a large skillet, cook Bacon over medium heat until crisp. Drain on paper towels. Discard all but 2 tablespoons drippings. Add Shallots and Onion to the drippings; cook over medium heat until caramelized, stirring occasionally.
2. Stir in Garlic; cook 30 seconds. Add seasonings. Remove from heat; stir in Whiskey and Maple Syrup. Increase heat to high; bring to a boil and cook 3 minutes, stirring constantly. Add Vinegar and Brown Sugar; cook another 3 minutes, continuing to stir constantly.
3. Add crumbled Bacon; reduce heat to low and cook 12 minutes, stirring every few minutes. Allow the Jam to cool slightly. Pulse half the Jam in a food processor until smooth; stir puree into the remaining Jam. Serve with assorted crackers.