

FOX ON THE RUN – John Devine

Bacon Jam

3 large purple onions
1 lb bacon
Blob of butter
1 clove garlic

½ cup brown sugar
1 cup cider vinegar
Salt & pepper

Chop bacon and place in large pot over medium high heat. Remove the bacon with a slotted spoon once it's golden. Drain it on a plate lined with paper towel. Spoon most of the bacon fat into a heat-safe container with a tight-fitting lid and once the drippings have cooled, store it in the fridge.

After most of the bacon fat has been removed, place the Dutch oven back over medium-high heat and add a blob of butter, the chopped onions and smashed garlic. Reduce the heat to medium and continue to cook, stirring occasionally, until the onions are translucent and soft. Add approximately 1 cup apple cider vinegar and ½ cup brown sugar and simmer until it renders down. Place everything into food processor and process until smooth. Add salt & pepper to taste. Store jam in jars in the fridge. Try it on toast with a fried egg on top. Or spread on bread, hot dogs or hamburgers. Enjoy!