

Tomato Bacon Jam

Yield: 1 Quart

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VooDoo Chef



Count	Weight	Volume	Ingredient
	¾ Pound		Bacon, Hormel Applwd Smkd 13-18
		2 Cups	Tomatoes, Roma Diced
		2 Cups	Onions, Yellow Diced
		1/3 Cup	Sugar in the Raw
		1 Tablespoon	Dust
		1 Tablespoon	Zing
		1/4 Cup	Water
		1/4 Cup	Vinegar, Red Wine
		1 Tablespoon	Cilantro, Chopped

How to:

1. In a medium saucepan over medium low heat, render the fat from the bacon. Remove the bacon to a paper towel lined plate.
2. Add the onions to the pan with the rendered bacon fat. Caramelize the onions cooking over medium low heat.
3. Add the tomatoes, sugar, VooDoo seasonings, water and vinegar.
4. Simmer to reduce (about 10 minutes).
5. Chop and return the bacon to the pan.
6. Add the herbs.