Slow Cooker Bacon Jam

By Martha Stewart

Ingredients

- 1 ½ pounds sliced bacon, cut crosswise into 1-inch pieces
- 2 medium yellow onions, diced small
- 3 garlic cloves, smashed and peeled
- ½ cup cider vinegar
- ½ cup packed dark-brown sugar
- ¼ cup pure maple syrup
- ¾ cup brewed coffee

Directions

1. **Cook bacon:**

   In a large skillet, cook bacon over medium-high, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes. With a slotted spoon, transfer bacon to paper towels to drain.

2. **Pour off fat, then add onions and garlic:**

   Pour off all but 1 tablespoon fat from skillet (reserve for another use); add onions and garlic, and cook until onions are translucent, about 6 minutes.

3. **Add remaining ingredients and bring to a boil:**

   Add vinegar, brown sugar, maple syrup, and coffee and bring to a boil, stirring and scraping up browned bits from skillet with a wooden spoon, about 2 minutes. Add bacon and stir to combine.

4. **Transfer to a slow-cooker; cook:**

   Transfer mixture to a 6-quart slow cooker and cook on high, uncovered, until liquid is syrupy, 3 1/2 to 4 hours.

5. **Pulse in a food processor to desired consistency:**

   Transfer to a food processor; pulse until coarsely chopped. Let cool, then refrigerate in airtight containers, up to 4 weeks.

Storage

Bacon jam can be refrigerated in airtight containers for up to 4 weeks or frozen for up to 6 months. If freezing, be sure to leave at least 1/2 inch of headspace at the top of each container as contents will expand during the freezing process.

Using Bacon Jam

There are so many ways to put our Slow-Cooker Bacon Jam to use, including:

- Slather it on a burger with crumbled blue cheese and sliced red onion
- Dollop it onto pizza
- Spread it inside of a grilled cheese sandwich
- Add it to a charcuterie board
- Thin it with olive oil and vinegar and use it to dress a warm spinach salad
- Use it in place of bacon on a BLT sandwich
- Spoon onto toasted baguette with gorgonzola to serve as a party-ready appetizer