

CRANBERRY BACON JAM

SERVINGS: 8-10



PREP TIME: 5 MINUTES



COOK TIME: 30 MINUTES



Ingredients:

- 1 pound bacon, thick sliced
- 1 cup fresh cranberries
- 1 medium red onion, diced
- 1/2 cup Fiery Sweet Mesquite Honey
- 1/4 cup red wine vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper

Directions:

1. Using a skillet, fry bacon as instructed. Let bacon cool, crumble into small pieces then set aside in a bowl.
2. Scrape bacon grease from skillet, leaving 1 tablespoon. Add onion to skillet and cook for 5 minutes over medium heat. Reduce the heat to medium-low. Cook until the onions are caramelized, 10 to 15 minutes, stirring often.
3. Mix in the red wine vinegar, cranberries, Fiery Sweet Mesquite Honey, salt and pepper and pieces of cooked bacon.
4. Simmer for 10 to 12 minutes, or until the cranberries have broken down and the mixture has thickened. It should be the consistency of jam.
5. Serve warm or cold, but you may want to warm slightly if it has been refrigerated.



Notes:

Serve on crostini with brie or goat cheese.

Cranberry bacon jam is also great on hamburgers, PB&J sandwiches, charcuterie boards, and roasted Brussels sprouts.

Makes approximately 3 cups.