



Bacon Tomato Jam

Camine Pappas / Condiment / March 2019

Makes 1 ½ C of Jam

INGREDIENTS:

1/3 lb. bacon, cut into 2 inch pieces
1 pint cherry tomatoes washed and quartered
¼ C apple cider vinegar
1 T good aged balsamic vinegar
¼ C packed light brown sugar
1 t kosher salt
A few extra T of water if needed

METHOD:

In a medium sized saucepan cook the bacon until almost crisp. Remove and drain the fat. Remove pan from heat. Add the rest of the ingredients except the extra water, and stir on medium high until bubbling, then lower to medium low. Let simmer, just bubbling but NOT a violent boil, and cook for about 40 minutes, stirring often. At the end add a little water to keep it from burning.

Remove jam from pan and put in a heat safe bowl. Let cool for about 30 minutes. Place it in a small food chopper and pulse until small chunks. Do NOT puree, just reduce the size of the pieces.



Serve over meat, potatoes, eggs, hamburgers, chicken...enjoy!

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