

Tomato, Onion and Bacon Jam

Chef Jenn Magrey

Ledyard Farmers Market

1/2-pound bacon, chopped small – **Broad Brook Farm**

1 large or 2 medium onions – Small Dice – **Smith Acre Farm**

2 medium cloves garlic, minced –

1/4 cup **Honey** – **Use Local when possible!**

1/4 cup balsamic vinegar

2 cups fresh ripe diced tomatoes – skins and seeds are fine – **LoPresti Farm**

2 tablespoons brown sugar

1/2 teaspoon freshly ground black pepper

½ teaspoon salt

1/4 teaspoon Habanero Sauce – **Turkey Wood Farm** – or favorite hot sauce

Cook bacon in a medium -bottomed saucepan over medium heat until it begins to brown, about 5 minutes.

Add onions and garlic and cook, stirring, until softened, about 5 to 7 minutes. If there is a lot, drain excess bacon grease from pan.

Stir in remaining ingredients and reduce heat to low. Simmer uncovered, stirring occasionally, until reduced and thickened to a jam-like consistency, about 1 hour.

Transfer to a blender or use an immersion hand blender and pulse to combine, leaving some chunks.

Serve on crackers, breads, in sandwiches, grilled or roasted meats, hot, cold or as a dip with cream cheese or sour cream. So versatile and delicious!

Keeps in Fridge up to 2 weeks covered.