

## BBQ Bacon Jam



### Ingredients

- 500g bacon, rind removed
- 1 large red onion, finely chopped
- 4 cloves garlic, crushed
- 1/2 small red chilli, seeds removed, finely chopped (or more to taste)
- 1/2 cup brown sugar
- 1/4 cup balsamic vinegar
- 1/2 tsp smoked paprika
- 1/2 cup maple syrup
- 1/2 cup bourbon (OR use strong brewed coffee)

### Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – In a large BBQ safe skillet, cook the bacon rashers over direct heat until cooked and brown. Transfer the bacon to a tray lined with a paper towel. Remove all of the oil from the skillet except for one tablespoon.

Step 3 - Add the onions to the skillet and cook for 5 minutes until soft, then add the garlic and chilli and cook for one minute. Meanwhile, finely chop the bacon.

Step 4 – Add all of the remaining ingredients to the pan and move the pan to indirect heat (use the trivet and convection tray on a Weber Q). Bring the mixture to a low simmer and cook with the BBQ lid down for approximately 15 minutes, stirring regularly, until the jam thickens. Allow the mixture to cool before serving.

