

BACON JAM



Go to MOODWINE.COM for serving suggestions like these: portobello mushroom, beef slider, and poblano mushroom—all with bacon jam!

Ingredients

- 1½ pounds sliced bacon, cut crosswise into 1-inch pieces
- 2 medium yellow onions, diced small
- 3 garlic cloves, minced small
- ½ cup cider vinegar
- ½ cup packed dark-brown sugar
- ¼ cup pure maple syrup
- ¾ cup espresso (strong brewed coffee works too)

Method

In large saucepan, cook bacon over medium-high, stirring occasionally, until fat is rendered and bacon is lightly browned. Transfer bacon to paper towels to drain. Pour off all but 1 tablespoon fat from skillet; add onions and garlic, and cook until onions are translucent. Add vinegar, brown sugar, maple syrup, and coffee and bring to a boil, stirring and scraping up browned bits. While sauce is cooking, mince bacon into very small pieces and add to sauce. Continue to cook on a low simmer uncovered (stirring occasionally) 3½ to 4 hours, or until it has reduced down to a thick syrup, it will get thicker as it cools. Refrigerate in airtight containers, up to 4 weeks. Makes approximately 3 cups.



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WINE PAIRING

2011 BIEN NACIDO SYRAH

Santa Barbara County, California, is home to Bien Nacido, a vineyard that produces some of California's finest grapes. Foxen and others buy fruit from them annually.

This, however, is the vineyard's own wine made from their own grapes, making it an exceptional value that's nearly impossible to find. First it fills your nose with earthy French barnyard the likes of which are seldom experienced in a California red. On the palate, blackberries combine with black pepper and savory notes to deliver a punch that even the fussiest Syrah lover will want to drown in.

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