



# Recipe card



NAME OF DISH

**Maple Bacon Jam**

CATEGORY

Salad

PREP TIME

10 minutes

COOK TIME

30 minutes

## INGREDIENTS

- 1 pound bacon, diced
- 1 large onion, finely chopped
- 3 cloves garlic, minced
- 1/2 cup regular Pocono Mountain Original Maple Syrup
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 1/2 cup brewed coffee
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

## *Directions*

1. In a large skillet, cook the bacon over medium heat until crispy. Remove the bacon with a slotted spoon and drain on paper towels. Reserve 2 tablespoons of the bacon fat in the skillet.
2. Add the onion to the skillet and cook over medium heat until soft and translucent, about 10 minutes.
3. Add the garlic and cook for an additional 1-2 minutes.
4. Stir in the maple syrup, brown sugar, apple cider vinegar, and brewed coffee. Bring to a boil.
5. Reduce the heat and simmer for about 10-15 minutes, until the mixture thickens.
6. Stir in the cooked bacon and balsamic vinegar. Continue to simmer for another 10 minutes.
7. Season with salt and pepper to taste.
8. Allow the jam to cool before transferring it to a jar. Store in the refrigerator for up to two weeks.



**POCONO MOUNTAIN**  
MAPLE

*notes*

### **Our twist on this recipe!**

Try and swap our Original Syrup for our Bourbon Barrel Aged Syrup for an extra burst of flavor!

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