

# Cooper-Garrod Bacon Jam

- 1 lb. bacon, cut into 1/2" pieces
- 1 onion, chopped
- 2 shallots, chopped
- 1 garlic clove, chopped
- 1/2 tsp. ground mustard
- 1/2 tsp. chipotle chili powder
- 1/2 c. brandy
- 1/2 c. maple syrup
- 1/4 c. balsamic vinegar
- 1 Tbsp. Worcestershire sauce

In a Dutch oven over moderate heat, cook bacon 15-20 minutes until crispy. Remove to paper towels. Pour off all but 1 Tbsp. grease; add onion, shallots, and garlic. Stir and cook until softened, 5-8 minutes. Add mustard and chipotle powder; stir 1 minute before adding brandy and maple syrup. Bring to a boil, scraping up browned bits. Return bacon to pan, add balsamic and Worcestershire. Reduce heat to low and simmer 10 minutes, stirring some, until syrupy and thick. Cool 10 minutes before pulsing in food processor until chunky. Makes about 2 cups. Serve atop crostini; can spread with creamy blue cheese before adding Bacon Jam.

*Accompany with Cooper-Garrod Syrah*