

Recipe from FormerChef.com

Fig, Caramelized Onion and Bacon Jam

10 oz of bacon, thick sliced
2 large onions, sliced thin
2 teaspoons roasted garlic
1 teaspoon smoked paprika
2 teaspoons coriander seeds, crushed
2 cups stewed figs
1/3 cup white balsamic (or any mild sweet white wine vinegar)
1/4 cup sugar
2/3 cup strong brewed coffee

1. Fry bacon carefully until brown on both sides but NOT too crisp.
2. Add the sliced onions in the bacon fat and cook until caramelized.
3. When the onions are done, add the coarse chopped bacon back in and then add in the roasted garlic, smoked paprika and crushed coriander seeds. Cook for 2-4 minutes. Remove from heat. Let cool slightly, about 10 minutes.
4. Put the onion/bacon mix into food processor and give it 2-4 pulses, just to chop slightly. Return the mix to the pan.
Note; If you don't have a food processor, you can rough chop it on a cutting board.
5. Add the well stewed figs, the vinegar, the sugar and the coffee.
6. Bring to a low simmer, cover and cook until thick, about half an hour. The jam will thicken more on cooling.
7. Cool completely in the refrigerator. Store in small air tight containers in the refrigerator. Take out a small amount and allow to come to room temp before using for best flavor.

Yields about 3 cups.

Please note; the jam cannot be processed using water bath method because it contains meat.