

# TOMATO & BACON JAM



Moderate



80 minutes



Condiment



10 Servings

## INGREDIENTS

350g bacon diced  
1 medium onion diced  
4 cloves garlic minced  
4-500g fresh tomatoes  
2 tablespoons apple cider/wine vinegar  
¼ cup brown sugar  
½ teaspoon sea salt  
½ teaspoon black pepper



## COOKING STEPS

Heat a large pan over a medium heat and add the bacon and onions.

Cook while stirring frequently until the onions are softened and bacon starts to become crispy and golden brown, approximately 15 minutes.

Add in the remaining ingredients and stir to combine. Lower the heat and allow the mixture to simmer for about 45 minutes until reduced and thickened. While the mixture is cooking, stir it occasionally and mash the tomatoes down as they soften to help them combine with the other ingredients.

The tomato bacon jam can be served warm or room temperature or it can be cooled and stored in an airtight container in the refrigerator for use later.

This is a very versatile condiment, goes well with burgers, sandwiches, chicken, cheese...