



Onion Bacon Jam & Homemade Ketchup

INGREDIENTS:

ONION BACON JAM

- 2 large white onions
- 1 lb smoked bacon
- ¼ cup brown sugar
- 2 tablespoons apple cider vinegar

HOMEMADE KETCHUP

- One 6 Ounce Can Tomato Paste
- ½ Cup Corn Syrup
- ½ Cup White Vinegar
- ¼ Cup Water
- 1 TBLS Sugar
- 1 tsp Salt
- 1/4 tsp Onion Powder
- 1/8 tsp Garlic Powder

DIRECTIONS:

ONION BACON JAM

1. Start out by cutting onions into small dice along with bacon.
2. Add bacon to pan and render fat for about 5 mins.
3. Add onions, brown sugar and a dash of salt and cook slow and low for about 1 ½ hours.
4. After jam forms add apple cider vinegar and cook for about 10 more mins and enjoy!

HOMEMADE KETCHUP

Combine well in a bowl. Refrigerate unused ketchup.