
Bacon Marmalade

The Essential Southern Living Cookbook

Preparation Time: 25 minutes

Start to Finish Time: 55 minutes

Try this recipe on toast with a triple-cream cheese or tossed with iceberg lettuce and blue cheese.

1/2 package (16 ounce) thick hickory-smoked bacon slices, diced

1 cup sorghum syrup

1 1/2 cups cider vinegar

1/2 cup chicken broth

1 bay leaf

Kosher salt (to taste)

black pepper (to taste)

Cook the bacon in a skillet over medium-high heat, stirring often, just until dark golden brown, about 4 minutes. Drain the bacon on paper towels. Wipe the skillet clean.

Return the bacon to the skillet. Add the sorghum. Cook, stirring constantly, for 1 minute.

Add the vinegar. Cook, stirring often, until the liquid is reduced by half, about 8 minutes. Add the broth and bay leaf. Cook until slightly thickened, about 5 minutes. Remove the bay leaf. Add salt and black pepper to taste. Cool for 30 minutes.

Yield: 1 1/4 cups

Sandwiches

Per Serving (excluding unknown items): 1027 Calories; 1g Fat (0.6% calories from fat); 2g Protein; 269g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 412mg Sodium. Exchanges: 0 Lean Meat; 18 Other Carbohydrates.