



Tomato and Bacon Jam

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

My mom got a jar of this homemade tomato bacon jam from her best friend who is a Southern girl at heart It is a sweet and smoky flavor that youll never forget Delicious on a grilled cheese sandwich or on scrambled eggs

Ingredients

- - ½ pound smoked bacon - 2 pounds ripe tomatoes
- chopped - 1 yellow sweet onion
- finely diced - 1 cup white sugar - 2 ½ tablespoons apple cider vinegar - 1 ½ teaspoons salt - ¼ teaspoon black pepper - 1 dash hot pepper sauce (such as Tabasco) (Optional)

Instructions

1. Cook bacon in a large skillet over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels. Crumble bacon when cool. Stir tomatoes
5. sweet onion
6. sugar
7. apple cider vinegar
8. salt
9. black pepper
10. and hot sauce together in a saucepan and bring to a boil
11. stirring constantly to dissolve sugar. Stir in crumbled bacon and cook over medium heat
12. stirring often
13. until the spread is very thick
14. about 1 hour. Adjust salt and black pepper. Cool and spoon into a clean 1-pint glass jar with a lid; store in the refrigerator for 1 week or frozen for 2 months. If freezing
15. put spread into small jars and let jars thaw in refrigerator overnight before using.