

# ***Boomer's Bomb'n Bac'n Jam***

## **Ingredients:**

1 pound bacon, preferably maple bacon

1/2 white onion, chopped

1/3 cup dark brown sugar

1/2 cup apple cider vinegar

1 bunch roughly chopped fresh thyme leaves



Cook the bacon (ideally in a cast iron pan), until medium tender. Remove from pan, drain half of the bacon fat from pan. Finely dice the white onion, add to the pan and cook with the bacon.

Add in the brown sugar, thyme and apple cider vinegar – simmer until the mixture has a jam like consistency. Chomp the bacon into bits, and add into the mixture. Remove from the heat and chill before serving!