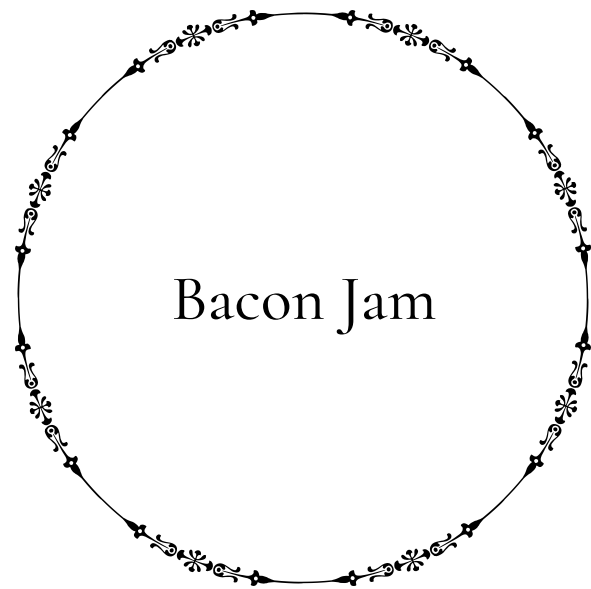




Makes: 2 cups

Prep Time: 5 minutes

Total Time: 30 minutes



- 1 1/2 pounds bacon chopped
- 3 medium or 2 large sweet yellow onions rough chopped
- 2 large cloves garlic, minced
- 1 tsp salt
- 1/4 cup brown sugar
- 1/3 cup maple syrup
- 1/3 cup red wine vinegar
- 1/3 cup strong black coffee
- 1/2 cup water
- 1 pinch red pepper flakes
- 1 tablespoon balsamic vinegar
- 2 teaspoons extra virgin olive oil

Place bacon in a large, skillet and cook over medium heat until bacon is crispy and the rendered fat is foaming, about 10 minutes. Remove bacon and fat from skillet. Once bacon is cool, chop into small pieces.

Return two tablespoons of bacon fat to skillet. Sauté onions, garlic and 1 teaspoon salt in the bacon fat until soft and translucent, 7 to 10 minutes. Stir brown sugar, maple syrup, red wine vinegar, coffee and water into onion mixture, and cook for a few minutes. Add chopped cooked bacon to onion mixture. Add pinch of red pepper flakes and cook until thickened about 10 minutes. Add balsamic vinegar, stirring well. Drizzle with olive oil and stir until shiny.

Recipe from Jan D'Atri