



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Onion**

### Onion Bacon Jam

**Ingredients:**

1 lb bacon, cut into one-inch pieces  
2 large yellow onions, diced  
2 cups dark brown sugar  
2-12 oz dark ale beer  
¼- ½ cup balsamic vinegar

**Directions:**

In a heavy bottomed pan cook bacon pieces until almost crisp. Transfer the bacon to a plate, set aside. Pour out most of the bacon grease except for a couple tablespoons worth. Add the diced onions to the pan, sautéing for about 10 minutes. Pour in half a beer, scraping up any brown bits stuck to the bottom of the pan. Allow the onions to caramelize.

Crush the bacon and return it to the onions. Stir in the brown sugar and remaining beer. Continue to cook over low-medium heat for about 15 minutes. The alcohol will evaporate during this time frame. Allow the mixture to cool. Stir in a quarter cup balsamic vinegar. If it's too sweet for your taste, add a little more vinegar.