

## **BACON JAM WITH PEAR HONEY**

1 lb thick-cut bacon  
1/2 c onion, finely diced  
1 garlic clove, minced  
1/2 t allspice  
1/2 t cayenne  
1/4 t ground ginger  
2 t dijon mustard  
1 t worcestershire  
1 jar **Emily G's Pear Honey Jam**  
1 t cornstarch  
1 T cold water

Slice bacon in very thin strips. In a large skillet over medium heat cook bacon for 10 minutes. Add onion and garlic and cook for 5 more minutes. Add spices and stir then add jam, dijon, and worcestershire. Return to a simmer for 5 minutes. Mix cornstarch with water and add to the skillet. Mix thoroughly and bring to a boil for 1 minute. Remove from heat and cool.

Refrigerate for up to 5 days. Bring to room temp before serving

Serving Ideas: Cheese and crackers, pork chops, sandwiches, and more.

