



Slow Cooker LOP Bacon & Onion Spread



Makes 2 ½ cups
Prep Time: 10 minutes
Cook Time: 3 hours 30 minutes
Total Time: 3 hours 40 minutes

Ingredients

1 1/2 lb (750 g) sliced **LOP Homemade Bacon**, chopped
2 onions, diced
3 shallots, diced
3 cloves garlic, minced
1/2 cup (125 mL) apple cider vinegar
1/4 cup (60 mL) maple syrup
2 tbsp. (30 mL) packed brown sugar
1 tsp (5 mL) freshly ground pepper
1/4 cup (60 mL) bourbon or whisky
1/2 cup (125 mL) water

Method

Heat large skillet set over medium heat. Add half the **LOP Homemade Bacon**. Cook, stirring occasionally, for 8 to 10 minutes or until golden and crisp, draining excess fat as needed. Reserve. Repeat with remaining bacon and reserve 1 tbsp. (15 mL) fat. Set bacon aside.

Wipe out skillet with paper towel. Heat reserved bacon fat over medium heat. Add onions, shallots and garlic. Cook, stirring occasionally, for 8 minutes, or until vegetables are tender. Add vinegar, maple syrup, brown sugar and pepper to pan. Bring to boil, scraping up browned bits.

Transfer mixture to slow cooker along with bourbon and water. Cook uncovered, on high, stirring occasionally for 3 to 4 hours, or until mixture is syrupy.

Transfer half the mixture to a food processor; pulse until smooth. Fold in remaining half. Cool. Store refrigerated in an airtight container for up to 5 days. Bring to room temperature for 30 minutes before serving.

Cook's Tips:

Simple ingredients meld together to create this addictive savoury spread. Spread on your favourite burgers, grilled cheese or brie topped crostini to liven them up and add fantastic flavour.

Good Appetite!!!!