



Globally Inspired Flavor Solutions®

Use this flavorful tomato jam as a spread, pizza topping or condiment for burgers.

Tuscan Tomato and Bacon Jam

Yield: 6 to 8 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/8 of recipe)
Bacon, cut into 2" lengths	8 oz	Calories 110 Fat 6g Saturated Fat 2g Cholesterol 15mg Sodium 590mg Carbohydrate 10g Fiber 0g Sugars 9g Protein 4g
SupHerb Farms Fresh Frozen Onion Yellow Roasted 3/8"	¼ cup	
Salt and Pepper	To Taste	
SupHerb Farms Fusions® Tuscan Tomato	¼ cup	
Dark Brown Sugar	3 tbsp	
Chicken Stock	3 cups	
Honey	1 tbsp	
Butter	1 tbsp	

PREPARATION

1. Heat large Dutch oven over medium-high heat. Stir in bacon and reduce heat to medium; cook for about 8 minutes or until fat has rendered.
2. Add SupHerb Farms Fresh Frozen Onion Yellow Roasted 3/8", salt and pepper. Cook for 5 minutes; stir in SupHerb Farms Fusions® Tuscan Tomato and brown sugar. Increase heat to high and pour in 1 cup of chicken stock; cook, stirring often, until almost all of the liquid has evaporated. Repeat with remaining stock.
3. In a food processor, blend tomato bacon jam and honey until almost smooth; return to Dutch oven and stir in butter. Let cool completely.