

Bacon Jam Brownie

Servings: 24 to 36

INGREDIENT

- 1 tray Chef's Line™ chocolate melting cake batter

PREPARATION

For best results, use a mini muffin pan. Nonstick Silpat works well. Spray muffin pan with Optimax®. Sprinkle about 1 tsp bacon jam into each cup. Scoop or pipe chocolate melting cake batter on top of each – ¾ full. Bake in a 350° convection oven for 12 to 15 minutes. Tops will just start to crack. Cool for 15 minutes before removing from pan. Best served warm with butter pecan ice cream.

Bacon Jam

INGREDIENTS

- 2 lb Patuxent Farms® applewood smoked bacon, diced
- ½ c Rycoff-Sexton International™ sherry vinegar
- 1 c turbinado sugar

PREPARATION

Render the bacon in a heavy-bottom pan. Careful not to scorch. Once the bacon is crisp, add the sherry vinegar and turbinado sugar. Stir to dissolve sugar and allow to coat all of the bacon. Quickly remove bacon from the rendered fat. Allow to cool but do not refrigerate. Pulse the bacon jam in a food processor. Store in a sealed container.

