



Spicy Jalapeno Bacon Jam Recipe

The Best Smelling Kitchen in Town

I love the smell of bacon cooking. It makes my whole house feel cozy. When you add the onions and jalapenos, it gets even better. Doesn't that smell amazing? It reminds me of a big family breakfast.

This jam is a little story in a jar. It has salty, sweet, and spicy all at once. I think food is best when it has a few different flavors. It makes every bite interesting.

A Little Story About Bacon Jam

I first made this for my grandson. He thought jam was only for toast. His

eyes got so wide when he tried it on a burger. I still laugh at that.

Now he puts it on everything. He even eats it with a spoon! This is why I cook. I love sharing new tastes with the people I love. What's the strangest place you've ever put jam?

Why We Caramelize the Onions

This part takes a little patience. You cook the onions low and slow. They become soft, sweet, and golden brown. This sweetness balances the spicy jalapenos.

This step matters. It turns a sharp onion into something rich and gentle. Good things often take time. This is true for food and for life. *Fun fact*: The slow cooking makes the natural sugars in the onion come out!

Making It Your Own

This recipe is a great friend. It welcomes small changes. Do you like more heat? Leave some jalapeno seeds in. Prefer it less sweet? Use a little less maple syrup.

Trust your own taste. Your kitchen, your rules. Cooking should be fun, not scary. What is one ingredient you love to add to recipes?

Where to Put Your Jam

Of course, it's wonderful on crackers with cheese. But let's think bigger. Try a spoonful on a grilled chicken breast. Or mix it into your morning scrambled eggs.

This is why it matters. A simple condiment can make a plain meal special. It's like a little secret weapon in your fridge. It makes cooking



easier on busy days.



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Ingredients:

Ingredient	Amount	Notes
Thick-cut bacon	1 pound	Diced
Yellow onion	1 large (about 1 1/2 cups)	Finely diced
Jalapeno peppers	3 medium (about 1 cup)	Seeded and diced
Garlic	2 teaspoons	Minced
Light brown sugar	1/2 cup (100 g)	Packed
Apple cider vinegar	1/3 cup (80 g)	
Maple syrup	1/4 cup (79 g)	
Chili powder	1 teaspoon	



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A Jar of Sweet Heat: My Spicy Jalapeno Bacon Jam

Oh, this recipe brings back such a memory. My grandson Leo tried it for the first time last summer. His eyes got so wide. He said, Grandma, this is magic on a cracker! I still laugh at that. It's true, though. This jam is a little bit of sweet, a little bit of heat, and a whole lot of wonderful. It might sound fancy, but it's just good, simple cooking. Let's make some kitchen magic together.

See also [Easy Homemade Refrigerator Dill Pickles](#)

Step 1: Let's start with the bacon. Put your diced bacon in a pan over medium heat. You want to cook it until it's nice and crispy. The sizzle is such a happy sound. While it cooks, get a plate and put a paper towel on it. This will soak up the extra grease. (My hard-learned tip: use kitchen scissors to snip the bacon right into the pan! It's so much easier than chopping on a board.)

Step 2: When the bacon is crispy, move it to your paper towel plate. Now, look at all that lovely bacon grease in the pan. You only need about a quarter cup left in there. Carefully pour the rest out. Then, add your onions and jalapenos. Turn the heat down to medium-low. You'll cook these until the onions are soft and golden. This takes about 15 to 20 minutes. Stir them often so they don't stick. Doesn't that smell amazing?

Step 3: Time to bring it all together! Stir in the garlic, brown sugar, apple cider vinegar, maple syrup, and chili powder. Now, add your crispy bacon back into the pan. Let the whole mixture bubble gently for about 10 minutes. You'll see it get thick and shiny, just like jam. **What's**

your favorite thing to spread jam on? Share below! Let it cool a bit before you taste it. The flavors get even friendlier as it sits.

Cook Time: 30-35 minutes

Total Time: 45 minutes

Yield: About 1 1/2 cups

Category: Condiment, Appetizer

Three Tasty Twists on Our Jam

Once you know the basic recipe, you can play with it. That's the fun part of cooking. I love trying little changes. It makes the recipe feel new again. Here are three ideas I've tried right here in my own kitchen. They are all so simple and delicious.

Apple & Sage: Add one finely chopped apple with the onions. Throw in a teaspoon of dried sage. It tastes like a cozy fall day.

Extra Smoky: Use a smoky chili powder instead of the regular kind. A little dash of liquid smoke works wonders too. It reminds me of an old-fashioned barbecue.

See also Sweet and Tangy Amish Pickles

Sweet & Peach-y: Swap the maple syrup for peach preserves. It makes the jam extra fruity and sweet. Perfect for a summer gathering.

Which one would you try first? Comment below!

How to Serve Your Homemade Jam

Oh, the possibilities are endless. This jam is such a friendly little condiment. It makes simple foods feel special. I always keep a jar in my fridge. You never know when you'll need a quick, tasty bite.

I love it spread on a thick piece of toast. It's also incredible on a burger with sharp cheddar cheese. Or, just spoon it over a block of cream cheese. Serve that with crackers for an easy snack. For a drink, a cold glass of apple cider is perfect. If you're feeling fancy, a dark beer pairs beautifully. **Which would you choose tonight?**



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Keeping Your Jam Happy: Storing and Reheating Tips

This jam is a wonderful make-ahead friend. Let it cool completely after cooking. Then put it in a clean jar. It will keep in your fridge for about two weeks.

You can also freeze it for up to three months. I use small containers for this. That way, I only thaw what I need. It is perfect for a quick snack with cheese and crackers.

I once gave a jar to my neighbor, Frank. He put it in the freezer right away. He said it tasted just as good months later. Batch cooking like this saves you time on busy days.

If the jam is cold from the fridge, warm it slightly. A little heat makes it spreadable again. It brings back all those sweet and spicy flavors. **Have you ever tried storing it this way? Share below!**

Little Fixes for Big Flavor

Is your jam too runny? Let it simmer a bit longer. The extra time helps the liquid cook down. You will see it thicken into a perfect spread.

Is it too spicy for you? Remember to remove the seeds from the jalapenos. The seeds hold most of the heat. I learned this the hard way with a very spicy batch!

Are the onions not sweet enough? Cook them low and slow. Rushing this step makes them crunchy, not caramelized. This patience gives the

jam its deep, sweet flavor.

Getting the texture right builds your cooking confidence. And controlling the spice means everyone can enjoy it. **Which of these problems have you run into before?**

See also [Bacon Lettuce Tomato Dip Delight](#)

Your Quick Jam Questions Answered

Q: Is this jam gluten-free? A: Yes, all the ingredients are naturally gluten-free. It is safe for friends who avoid gluten.

Q: Can I make it ahead? A: Absolutely. The flavors get even better after a day in the fridge.

Q: What if I do not have maple syrup? A: You can use an equal amount of honey instead. It will still be delicious.

Q: Can I double the recipe? A: Of course. Just use a bigger pot so everything fits comfortably.

Q: Any special serving tips? A: Try it on a burger or with cream cheese on a cracker. *Fun fact: The vinegar helps preserve the jam!*
Which tip will you try first?

Share Your Kitchen Creations

I hope you love making this spicy bacon jam. It always makes my kitchen smell wonderful. I would love to see what you create with it.

Did you put it on a sandwich? Or maybe you served it to guests? Please share your photos and stories with me. **Have you tried this recipe?**



Tag us on Pinterest!

Happy cooking! —Elowen Thorn.

You need to try !

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Author: Elowen Thorn



Cooking Method: [Stovetop](#)



Cuisine: [American](#)



Courses: [Condiment](#) [Appetizer](#)



Difficulty: **Beginner**



Prep time: **10 minutes**



Cook time: **35 minutes**

Rest time:

Total time: **45 minutes**



Servings: **12 servings**



Calories:**178 kcal**

Best Season: **Summer**

Description

A sweet, spicy, and savory spread perfect for burgers, sandwiches, or as

a gourmet appetizer topping.

Ingredients

- 1 pound thick-cut bacon, diced
- 1 large yellow onion, finely diced (about 1 1/2 cups)
- 3 medium jalapeno peppers, seeded and diced (about 1 cup)
- 2 teaspoons garlic, minced
- 1/2 cup (100 g) light brown sugar, packed
- 1/3 cup (80 g) apple cider vinegar
- 1/4 cup (79 g) maple syrup
- 1 teaspoon chili powder

Instructions

1. In a medium skillet over medium heat, cook bacon until crispy. While the bacon is cooking, line a plate with a paper towel. Once the bacon is done, place onto the lined plate. Set aside.
2. Leave about 1/4 cup of bacon grease in the pan, carefully removing the rest. To the pan, add the onion and jalapenos. Reduce the heat to medium-low. Cook until the onions are caramelized, 15-20 minutes, stirring often.
3. Mix in the garlic, brown sugar, apple cider vinegar, maple syrup, chili powder, and bacon. Allow the mixture to simmer for 7-10 minutes, or until it thickens to the consistency of jam.
4. Serve warm or cold. You may want to warm slightly if it has been refrigerated.

Notes

This jam can be stored in an airtight container in the refrigerator for up to 2 weeks.

Keywords: Bacon Jam, Jalapeno, Condiment, Spread