

# Elevate Your Grilled Cheese Game with This Bacon Jam Recipe

Who doesn't love a good grilled cheese sandwich? It's a classic comfort food that's easy to make and always hits the spot. But what if you could take this humble sandwich to the next level? That's where our ultimate bacon jam recipe comes in. Imagine sweet and savoury bacon jam slathered on crispy sourdough bread, melted together with gooey cheese... It's a game changer, trust us!

At Nutrafarms, we're all about making simple, delicious meals using the best quality ingredients. That's why we've created this recipe featuring our thick-cut farm bacon. The bacon adds a crunchy texture and a savoury, salty flavour that perfectly complements the rich sweetness of the bacon jam.

We're confident that once you've tried this recipe, you'll never settle for a plain grilled cheese again. The sweet and savoury flavors of the bacon jam perfectly balance the rich, melted cheese and crispy bread. We've broken down the recipe into two easy sections, so you can make the bacon jam and the sandwich separately:

## Ingredients for Bacon Jam:

- 1 package of Nutrafarms thick-cut bacon
- 1 onion, diced
- 1/4 cup of water
- 1 jalapeno pepper, diced
- 1/3 cup of brown sugar
- 1oz balsamic vinegar
- 2 tbsp butter

## Prep & Directions for Bacon Jam:

1. Preheat frying pan to medium-low, and cook the bacon for approximately 30 mins, or until the fat has rendered into the pan and the bacon begins to brown and crisp up.
2. Add the onion and jalapeno to the bacon, and cook for another 10 mins.
3. De-glaze pan with water and scrape all the delicious bacon flavour from the bottom of the pan with a wooden spoon.
4. Add the brown sugar and butter to the pan and cook for another 10 mins until the mixture has combined and thickened.
5. Remove the finished bacon jam to a bowl or mason jar to cool down as we begin to prepare our grilled cheese sandwiches.



## **Ingredients for Grilled Cheese with Bacon Jam:**

1. 4 slices of fresh sourdough bread
2. 1 cup of shredded Aged Cheddar Cheese
3. 1 cup of shredded Marble Cheese
4. 1 cup of shredded Mozzarella
5. 4 tbsp Bacon Jam
6. 1/4 cup butter

## **Prep & Directions for Grilled Cheese with Bacon Jam:**

Heat a large skillet over medium-low heat.

1. Place a knob of butter into the pan and then add 2 slices of sourdough bread.
2. Spread 2 tbsp bacon jam on top of each slice of bread.
3. Cook for approximately 5 mins while we prepare our other ingredients.
4. Mix all of the cheeses together in a bowl, and place a large handful of cheese on top of each slice of bread.
5. Cook for another 5 minutes or until the cheese has melted, and with a spatula carefully flip one slice of bread over on top of the other, creating a sandwich.
6. Push down lightly with the spatula to press together, and cook until the cheese is fully melted and the bread is golden brown and crispy, approximately 2-3 mins on each side.
7. Serve hot and enjoy!



**Final Thoughts: Grilled Cheese With**

# Bacon Jam

This Grilled Cheese with Bacon Jam recipe is the perfect combination of sweet and savoury flavors. The Nutrafarm's thick-cut bacon adds a crunchy texture and savoury, salty flavour that makes this sandwich irresistible. Next time you're craving a grilled cheese sandwich, make it even better with this delicious bacon jam recipe using Nutrafarm's thick-cut farm bacon!