



Bacon Jam Hot Dogs

Ingredients Needed for a Bacon Jam Hot Dogs

- 1 package of Aunt Millie's Hearth Whole Grain Wheat Hot Dog Buns
- 1 package of all-beef hot dogs
- ¼ cup white onion, diced
- 1 jar candied jalapeño slices
- 1 cup finely shredded Monterey jack cheese
- 4 tablespoons Bacon Jam



Bacon Jam

- 1 pound bacon, finely diced
- 1 small white onion, finely diced
- 2 cloves of garlic, minced
- ½ teaspoon red pepper flakes
- 3 tablespoons maple syrup
- ⅓ cup dark brown sugar, packed
- ½ cup strong brewed coffee, cooled
- ⅓ cup apple cider vinegar

Candied Jalapeños

- 1 cup pickled jalapenos, drained from liquid
- 1 cup granulated sugar
- 1 cup water
- 3 tablespoons apple cider vinegar
- 1 teaspoon red pepper flakes

Directions | Yield: 4 servings of Bacon Jam Hot Dogs

1. Heat a medium saucepan over medium heat; add water, apple cider vinegar, red pepper flakes, and sugar. Cook for 3-5 minutes or until sugar is dissolved.

2. Into a clean jar, add pickled jalapeños and sugar water mixture. Seal the jar and store it in the refrigerator for at least one hour.
3. Heat a skillet to medium heat and cook bacon, stirring frequently, until the fat is rendered, and the bacon is browned throughout.
4. Place bacon on paper towels and pat out the remaining grease. Reserve one tablespoon of bacon fat and discard the remaining fat from the skillet.
5. Add diced onions to the same skillet the bacon was cooked in and cook until translucent. Add minced garlic and red pepper flakes. Cook until fragrant, for about 30 seconds.
6. Stir in coffee, vinegar, brown sugar, and maple syrup. Bring mixture to a boil while stirring consistently, scraping off browned portions from the skillet. Once brought to a boil, add bacon to the mix and stir to combine thoroughly.
7. Reduce heat to a low simmer and cook uncovered for 1½ hours, stirring regularly, until the mixture becomes syrup.
8. Once desired consistency is reached, remove from heat, and allow to cool, stirring occasionally.
9. While your bacon jam is cooling, cook your hot dogs according to package directions, and lightly toast your hot dog buns.
10. Once the buns are toasted, spread yellow mustard on the inside of the bun and top with a cooked hot dog.
11. Top hot dog with 1 tablespoon of Bacon Jam (or more), a sprinkle of diced onions, shredded Monterey jack cheese, and 2-4 candied jalapeños.
12. Devour immediately and enjoy your Bacon Jam Hot Dogs!

Submitted by Dr. Tailgate

