

REX'S



## Christmas Recipes

# Bacon Jam/Glaze For Roast Vegetables

This glaze will elevate any old roast vegetables to the next level. Bacon, sugar and spices, what more could one need! The basic idea of any bacon jam/glaze is to make sure you cook the bacon till really crispy and add everything else in at the end to bring it all together. This can be made ahead of time however it will need to be microwaved before distributing among the vegetables as it will be quite firm once cool. This recipe will make a decent amount approximately 10 servings so feel free to half the recipe or even better only use half and save the rest for Boxing Day!

### Method

In a large cold pan put in the bacon and then turn it on to a low heat, this help render out the fat. The idea here is to shallow fry the bacon until nicely browned and crispy so feel to add more oil/fat to help with this.

As the bacon has rendered out most of its fat turn the heat to medium and stir often till its browned and crispy.

Once crispy, add in the juice, zest and vinegar and ensure you scrape off all the bits that may have stuck to the bottom of the pan, this part is called deglazing and is where all the flavour lies.

Add in the sugar and spices and simmer till it becomes like a syrup. If it ever gets too thick feel free to add some water and incorporate till it comes back to a syrupy texture.

To serve I like to generously pour it over all the roast vegetables and lightly toss through glazing them equally.

### Ingredients

- 300g streaky or middle bacon, diced
- 50ml extra oil/fat if needed
- 100g brown sugar
- Zest and juice of 1 orange
- 60ml balsamic or red wine vinegar
- ½ tsp ground nutmeg
- ½ tsp ground cinnamon



Spruce up those roast vegetables with a delicious bacon glaze!

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# SHOPPING LIST

## Ingredients in store

- Oil
- Orange
- Streaky/Middle Bacon

## Extras outside of store

- Nutmeg
- Vinegar
- Cinnamon
- Brown Sugar