



Bacon Jam with Apple Pie Potstickers

Apple Pie Potstickers served with a sweet and savory bacon jam made with shallot, onion, apple cider vinegar and maple syrup.

Yield: 2 servings



Ingredients:

6 Each - **Apple Potstickers [5633851]**, Prepared According To Package Directions

1 Cup - Bacon, Chopped

1 Tbsp - Bacon Fat, Reserved

¾ Cup - Onion, Diced

¼ Cup - Shallots, Diced

2 Tsp - Garlic, Pureed

¼ Cup - Apple Cider Vinegar

¼ Cup - Maple Syrup

¼ Cup - Brown Sugar

Directions:

1. In a pan over medium heat add chopped bacon and cook until brown and crispy.
2. Remove bacon from pan and reserve 1 Tbsp of bacon fat.
3. Add bacon fat to pan over medium heat.
4. Add onion and shallots to the pan and saute until brown.
5. Add garlic and cook until fragrant.
6. Add apple cider vinegar, brown sugar, and maple syrup then reduce until it thickens.
7. Remove from heat then add the bacon back into the pan and mix until well combined.

