

MAPLE BACON CRANBERRY SAUCE

Hmm... Another one I am not quite totally sure where from whence it came. I know I have been working on Thanksgiving Cakes so I have been buying cranberry sauce. I also remember talking to a lady in front of me at the Weis when I was in line to check out. We got to talking about supply chain shortages and she mentioned cranberry sauce. I asked if she had ever made it from scratch. She said no and we chatted a while longer. Now that I think about it, I may have had the thought for this right when I was leaving the cash register.

Anyways... this is dirt easy. IF it weren't for the bacon crumbles, this would be one of my quickest recipes BUT as per the name, they are required. I do know, however, that if I have a hankering for even plain cranberry sauce, it is definitely worth making it fresh over buying the cans, apart from the shelf stable storage!

INGREDIENTS

<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
1	12 oz. Bag	Fresh Cranberries
1	1 lb. Pack	Regular ol' Regular Cut Bacon
1	Cup	Distilled Water
1	Cup	REAL Maple Syrup
AR	----	LVO

I have bought different sized packs, but I think 12 oz. is the perfect fit for a single batch. The recipe on the bags says 3 cups of cranberries and a 12 oz bag yields two a little over 3 cup portions. But guess what? Cranberries keep really well, so buy as much as you need and freeze any leftovers

Still on the Kunzler kick. Maybe I'll have to check out Bacon Freak again soon

Do you really need distilled water? Probably not. BUT if your tap water is a little funky, it is a good idea

Syrup.... OK, I really don't know much, if anything, about syrup, but I think you need the real stuff for this. The "store brand" stuff I got was pretty good, but maybe a little more on the expensive side. As with all things, use what you like!

SPECIAL TOOLS

- NONE!!!

PREPARATION

BACON CRUMBLES - MORNING OF THE DAY BEFORE

- 1) Reposition two racks in your oven to the center-most positions
- 2) Heat oven to 200 deg. F
- 3) Break out two ½ sheet pans and two ½ sheet cooling racks and place one rack in each pan
- 4) Split the bacon between the two pans
- 5) Place the bacon in the oven and set a timer for 60 minutes
- 6) At 60 minutes, pull the bacon and flip over the short axis (i.e. end-to-end)
- 7) Put the bacon back in the oven, but swap the pans between the oven racks that they were on
- 8) Set a timer for 60 minutes
- 9) At 60 minutes, pull the bacon. At this point, it may be cooked to your liking, so if it is, don't go any farther, but I generally go to at least 3 hours
- 10) If you decide to go on, flip the bacon over the short axis (i.e. end-to-end).
If not, skip to step 14
- 11) Put the bacon back in the oven, but swap the pans between the oven racks that they were on
- 12) Set a timer for 60 minutes
- 13) At 60 minutes, pull the bacon
- 14) CAREFULLY (it will be fragile) remove the bacon to paper towels and put the cooling rack / sheet pan back in the oven
- 15) CAREFULLY (it will be fragile) pat excess grease from the bacon
- 16) Slice the bacon into very thin strips along the short axis.
- 17) Slice into very small pieces along the long axis
- 18) Continue to cut at various angles until you get the size crumble you are looking for
- 19) Put in a Tupperware container, label with the date, and put in the fridge until you need bacon crumbles
- 20) Pull the pan from the oven and let cool until handleable
- 21) Pour the bacon fat into a small jar through a fine mesh strainer. Use a silicon spatula to scrape all of the fat down towards the jar
- 22) Cover the jar, label with the date, and put in the fridge until you need bacon fat

THE SAUCE - DAY BEFORE

- 1) Rinse the cranberries
- 2) Add 1 cup of distilled water to a 4 qt stainless steel pot
- 3) LIGHTLY grease a measuring cup with LVO [i]
- 4) Measure out 1 cup of maple syrup and add to the pot
- 5) Bring the water and syrup to a boil
- 6) Once it reaches a boil, add the cranberries and bacon crumbles
- 7) Stir with a wood spoon
- 8) Heat until it reaches a boil again, stirring occasionally
- 9) Set timer for 10 minutes and continue to stir occasionally with the wood spoon
- 10) Remove from heat and let cool to room temperature
- 11) Put in Tupperware container and chill in fridge

WHEN YOU ARE READY

- 1) Pull from the fridge and portion out into ½ cup ramekins [ii]
- 2) Enjoy!!!

CLOSING THOUGHTS

This is another one that I am really happy about. Dirt simple to make and tastes REALLY good. In the interest of full disclosure, I may not wait until fully cooled! I did get to thinking though, 1 lb of bacon for 5 – 6 servings? Well, yes, but keep in mind most of the fat was rendered out during the bacon crumble process (see pic's below) and it is only about 3 pieces of bacon per serving. And... it is REALLY, REALLY good.

I do have one thing that I might want to try in the future....Habaneros! I think a little bit of heat would work really well here, and I think it has to be Habaneros. I just think the flavors will mesh. Now... Off to the stor to get some habaneros!

NOTES

- i. This theoretically helps when trying to measure and pour out sticky things like syrup or honey. Ya know? I think it does help!
- ii. Should make about 5 servings

PICTURES







