



*Aunt Nellie's*<sup>®</sup>

## RED CABBAGE-ONION-BACON JAM

**SERVES:** Makes about 2 cups (approx. 2 tablespoons per serving)

**PREP TIME:** 20 MINUTES

**COOK TIME:** 25 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sweet & Sour Red Cabbage
- 1/4 pound bacon (thick cut or regular)
- 1 large yellow onion (about 8 ounces)
- 2 tablespoons granulated or brown sugar
- 2 tablespoons white balsamic or white wine vinegar
- 1 to 2 tablespoons fresh thyme or 1 teaspoon dried thyme
- 1/2 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper (or to taste)
- Green onion or parsley (optional)

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### INSTRUCTIONS

1. Drain cabbage; reserve liquid.
2. Cut bacon into pieces (about 1/4 inch). Cook in large skillet over medium to medium-low heat until browned and crisp. Transfer bacon to paper towel-lined plate; reserve. Measure 2 tablespoons drippings and return to skillet. Discard remaining drippings.
3. Meanwhile, cut onion lengthwise into quarters. Cut crosswise into very thin slices (about 1/8 inch thick).
4. Heat bacon drippings over medium-low heat until hot. Add onion slices; reduce heat to low and cook 5 minutes or until onions begin to soften, stirring occasionally.

5. Stir in sugar, vinegar, thyme, peppers, bacon and 1/2 cup reserved liquid. Add cabbage and continue cooking over medium-low to low heat 15 minutes or until liquid is absorbed and mixture is very soft and thick, stirring occasionally. Sprinkle with thinly sliced green onion or chopped parsley before serving, if desired.
  6. Serve warm or at room temperature as topping for burgers or crostini, as sandwich spread, condiment for meats or tossed with pasta.
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