



Ultimate Bacon Brioche, Bacon Jam & Bacon Wrapped Onion Rings

Serves 4

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- 4 brioche buns - halved, lightly toasted and warmed
 - 4 free-range eggs - fried
 - 8 slices Harrington Ultimate Shoulder Bacon - grilled
 - 1 recipe bacon jam - warmed
 - 4-8 bacon wrapped onion rings

Method

1. Liberally spoon and spread the bacon jam onto each bun base.
 2. Place one piece of grilled bacon onto each base, followed with the fried egg, another piece of bacon and the hot bacon wrapped onion.
 3. Finally top with the brioche top and serve.
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Bacon Jam

- 250g Harrington's Ultimate Middle Bacon - finely diced
- 2 tsp olive oil
- 25g butter
- 1 medium brown skin onions - peeled and diced
- 2 Tbsp brown sugar
- 2 Tbsp sherry or malt vinegar.
- 1 1/2 tsp dried thyme
- 1 tsp ground black pepper
- 1/4 cup water
- 2 tsp balsamic vinegar
- 2 tsp olive oil

Directions

1. Heat a large pot and add the bacon, olive oil and butter. Cook out until the bacon is rendered and beginning to crisp.
2. Add the diced onion and continue to cook for a further 5 minutes over a low heat.
3. Add the remaining ingredients and continue to cook over a low heat until for a further 15 minutes.
4. Serve warmed.

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Bacon Wrapped Onion Ring

- 12 rashers Harrington's Streaky Bacon
- 2 large brown skin onions peeled
- 3 Tbsp brown sugar
- 1/2 tsp smoked paprika
- 1 pinch cayenne pepper
- 1/4 tsp onion powder

Method

1. Preheat your oven to 200°C.
 2. Slice the onion into 1cm thick rings. Separate every other ring, so that each ring contains two rounds.
 3. Wrap the onion rings with the bacon and the onion rings are fully covered with the bacon.
 4. Place a wire cooling rack onto a baking parchment lined baking tray then lay the bacon wrapped onion rings onto the rack.
 5. Mix the remaining dry ingredients together and liberally sprinkle over the top of each bacon wrapped onion ring.
 6. Place into the oven and cook for 15-20 minutes.
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