

Maple Bacon Onion Jam is the ultimate sweet, savory, smoky spread – and it's crazy versatile. Here are some delicious and creative ways to use it:

- **Burger Booster:** Spread it on top of a juicy burger with cheddar or blue cheese. Adds a rich, smoky kick!
- **Grilled Cheese Upgrade:** Layer it between slices of sharp cheddar and sourdough before grilling. It melts into magic.
- **Charcuterie Board Star:** Serve it in a ramekin with crackers, cheese (brie, goat, sharp cheddar), and cured meats.
- **Pizza Base or Drizzle:** Use instead of tomato sauce or as a finishing drizzle on a white pizza with arugula and goat cheese.
- **Glaze for Meats:** Brush it onto pork chops, chicken, or salmon near the end of grilling or roasting.
- **Sandwich Spread:** Slather it on toasted bread for deli sandwiches or paninis – turkey, ham, or roast beef especially.
- **Breakfast MVP:** Top scrambled eggs, mix into an omelette, or pair with hash browns for a next-level brunch.
- **Baked Brie Topping:** Warm it slightly and pour over a wheel of baked brie – serve with crostini or apple slices.
- **Stuffed Mushrooms or Jalapeños:** Mix with cream cheese and stuff small bites for appetizers.
- **Loaded Potatoes:** Dollop onto baked potatoes, mashed potatoes, or even sweet potato fries.

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