

Bacon Tomato Jam on Dukka Biscuits

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BACON TOMATO JAM:

- 1 pound thick-sliced bacon, diced
- 2 pounds tomatoes, ripe, seeded & diced
- 1 medium white onion, peeled, diced
- 1/2 cup sugar
- 1/2 cup dark brown sugar, packed
- 3 tablespoons cider vinegar
- 2 tablespoons garlic, minced
- 1/4 teaspoon red pepper flakes
- 2 tablespoons Italian parsley, chopped
- Salt and freshly ground black pepper to taste

DUKKA BISCUITS:

- 2 cups all-purpose flour
- 2 tablespoons baking powder
- 3/4 teaspoon kosher salt
- 4 ounces unsalted butter, chilled, cut into 1/2" dice
- 3/4 cup buttermilk
- 1/4 cup dukka

More buttermilk for brushing on top of the biscuits

DUKKA SPICE MIX (makes about twice what you'll need):

- 1/3 cup almonds or hazelnuts
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon coarse salt
- 1/2 tablespoon coriander seeds
- 1/2 tablespoon cumin seeds
- 1/4 cup sesame seeds

Servings: 10

NOTES: The Dukka mixture can be made up in advance, and will keep for about a month in a sealed plastic bag or jar. The recipe for Dukka makes more than you'll need for this recipe.

1. BACON-TOMATO JAM: Cook the bacon in a large saute pan until crisp. Transfer to a paper-towel lined plate and discard drippings.
2. Add tomatoes, onions, sugars, vinegar, garlic, pepper flakes and bacon, and bring mixture to a boil, stirring often. Simmer, stirring occasionally, until thick and jam-like consistency, about 1 1/4 to 1 1/2 hours. Stir in the parsley and season with salt and pepper to taste. This can be made a day or two ahead. Reheat before serving.
3. BISCUITS: Preheat oven to 350° and position a rack in the center.
4. Pulse flour, baking powder and salt in a food processor until combined. Pulse in the chopped-up chilled butter. Add buttermilk and continue pulsing ONLY until the dough barely comes together.
5. Transfer dough to a work surface and pat and roll out to 1 inch depth. Use a floured 2-inch round cutter and cut out as many biscuits as you can.
6. Dip the bottoms into Dukka mixture and transfer the biscuits to a parchment lined baking sheet. Gently gather the remaining dough scraps and press them into a 1-inch deep round. Cut out more biscuits, dip them in Dukka and transfer to baking sheet.
7. Brush the tops with buttermilk and sprinkle with additional Dukka.
8. Bake biscuits until golden brown, about 15-20 minutes. Remove from the oven and let cool on a rack. Split and spread each biscuit (cut side up) with bacon-tomato jam. This assumes each person will eat two biscuit halves.
9. DUKKA: Preheat the oven to 350°.
10. Spread the nuts on a baking sheet and toast for about 8 minutes, until golden. Coarsely chop the nuts.
11. In a skillet, toast the seeds over moderate heat until fragrant, about 2 minutes. Transfer to a food processor and pulse until chopped along with the chopped nuts and pulse until coarsely ground. Transfer the dukka to a bowl, add salt and pepper, and allow to cool. Store in a plastic bag or sealed jar. Will keep for about a month.

Per Serving (excluding unknown items): 548 Calories; 32g Fat (52.6% calories from fat); 18g Protein; 47g Carbohydrate; 2g Dietary Fiber; 64mg Cholesterol; 1192mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 5 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>