**Cheesy Curried Bacon Muffins with Caramelized Onion Jam**

**Muffins:**

1 cup milk

1 egg

¼ cup oil

2 cups flour

1 cup Mozzarella

2 tsp curry powder

1 ½ Tbsp baking powder

1 tsp salt and ¼ tsp pepper

1 tsp 6-pepper blend (if you want it spicy) 4 oz cooked, chopped bacon

**Caramelized Onion Jam:**

2 T butter

2 cups chopped onion

1 t salt

¼ t pepper

¼ cup red wine

¼ cup balsamic vinegar

¼ cup brown sugar

**INSTRUCTIONS For Muffins:**

1. Preheat oven to 400
2. Cook bacon until crispy and rendered. Dry on a paper towel.
3. Mix flour, mozzarella, baking powder, crumbled bacon, curry powder, 6-pepper blend (if using it), salt, and pepper in a large bowl with a spoon.
4. In a separate bowl, whisk, eggs, milk, and oil together.
5. Stir wet mixture into dry mixture until just mixed. Make sure not to over mix or the muffins will turn out weird.
6. STOP AND GRAB CHEF TO MAKE SURE YOU DO THE NEXT FEW STEPS CORRECTLY
7. Fill muffin pans 1/2 way with muffin batter.
8. Place a tablespoon of onion jam in the middle of each muffin
9. Fill the pans the rest of the way with muffin batter.
10. Bake for 15-20 minutes.

**INSTRUCTIONS FOR JAM:**

1. Melt butter over medium heat in a medium pan
2. Add onions, salt, and pepper, and cook until soft and they begin to darken; about 10 minutes
3. Deglaze with red wine, and reduce the liquid by half.
4. Stir in vinegar and sugar.
5. Cook on medium heat until the mixture reduces and becomes thick and sticky.