

Clean Plate Charlie ELIMINATING LEFTOVERS SINCE 2009 CHARLIE

Rok:Brgr's Bacon Jam Pushes the Possibilities of Pork

By Helen Volt Tue., May 29 2012 at 6:27 AM 1 Comment

A salty, sweet bacon jam spread may be the reason Rok:Brgr captured the fan favorite award May 11 at the Riverwalk Burger Battle...



Bacon jam makes everything better, but especially a burger.

Owner Marc Falsetto says he was inspired to add bacon jam to Rok:Brgr's offerings after a trip to Chicago, where he saw savory jams and marmalades trending in gastropubs.

Executive chef Robbys Martinez took Falsetto's vision to the stove and developed a recipe including Maker's Mark bourbon, Nueske's bacon, maple syrup, and espresso.

More jams and marmalades are slated for the kitchen's repertoire. A balsamic-red onion marmalade is in the works, says Falsetto.

Rok:Brgr's Maple-Bourbon Bacon Jam

- 1 pound Nueske's bacon, thick-cut
3 white onions, chopped
2 cloves garlic, minced
1/2 cup brown sugar
1/2 cup espresso
1/4 cup balsamic vinegar
1/4 cup Maple syrup, aged in bourbon casks
1/4 cup Maker's Mark bourbon
1 teaspoon smoked paprika
1 teaspoon cumin
Sea salt and fresh cracked black pepper, to taste

In a cast-iron skillet, cook the bacon down on medium to high heat until it's lightly browned and starting to crisp.

Add the brown sugar, espresso, vinegar, maple syrup, bourbon, and spices. Simmer it for three hours, and then let it cool.

Location Info



208 SW Second St., Fort Lauderdale, FL Category: Restaurant

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