



BACON WITH BARBECUE SAUCE

INGREDIENTS:

1 kg raw Sokolow bacon
100 g sugar
200 g butter
100 ml strong coffee
salt and pepper

BARBECUE SAUCE:

1 cup ketchup
1/2 cup cherry jam
2 tablespoons soy sauce
1 tablespoon chilli sauce
150 ml strong coffee
2 tablespoons sugar brown

PREPARATION:

1. Cut bacon into pieces 3-4 cm long. Sprinkle with salt and pepper. Pour oil and mix. Smoke at a low temperature (covered) until the bacon has browned and acquired a wonderful smoky aroma (2-3 hours).
2. Move ketchup into a cast iron pot. Add cherry jam, soy sauce, chilli sauce, coffee, and brown sugar. Mix the ingredients and simmer on the grill until the sauce is reduced and has a smoky flavour.
3. Transfer the browned bacon to a cast iron pot. Sprinkle whole with sugar. Put a small piece of butter on each piece of meat. Add coffee to the ingredients. Braise on the grill (covered) for 2 hours. Serve with barbecue sauce.