

onion jam

Image Pending - next time I make some
(If I remember to before eating it all)

ingredients:

500 g brown onions
1 tbs olive oil or vegetable oil
1 tbs butter
salt
2 tbs brown or raw sugar
2 tbs balsamic vinegar
½ cup cold water

step one: Peel and slice onions into rings and break the rings apart. Rings are not required to be uniform, however, they should not be too thick.

step two: Heat oil and butter in a large frying pan over medium heat and add the onion rings. Cook, stirring and turning the onions occasionally, for 15 to 20 minutes or until golden. (Tongs are good for turning the onions in the pan.)

step three: Add sugar and continue to cook while stirring for another for 3 - 5 minutes.

step four: Add the vinegar and the cold water and bring to the boil without adjusting the heat.

step five: Reduce heat to low and simmer uncovered for approx. 5 minutes or until the 'jam' has become thick.

helpful hints:

- This recipe makes approx. 1 - 1¼ cups of onion jam.
- It can be cooked when needed and served hot, or make earlier and served cold.
- If placing into jars, ensure you sterilise the jars first to prevent the growth of mould.
- Add a couple of sprigs of thyme when cooking the onion if desired - I like it without the thyme.
- This is my favourite accompaniment to my Chilli Beef Burgers.
- I have never made enough to keep leftovers for another day, all of it gets eaten every time.

Enjoy!