



Posted on 17 February 2013
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Balsamic Onion Jam



Ingredients

2 brown onions finely sliced into rings
2 tablesppons of oil
2 tablespoons Balsamic vinegar
2 tablespoons honey or brown sugar

Preparation

- 1 Saute the onions in a shallow pan with the oil, till they are soft, be careful not to brown them, stirring all the time
- 2 Add the Balsamic & Honey or Brown Sugar.
- 3 Turn heat down and simmer until the onions have cooked through and the mixture resembles a 'jam' like consistency.
- 4 Will keep for up to 3 weeks covered in the fridge
- 5 This 'jam' is really lovely served with cheese or pate and cold meats.

Cooks Note
