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by Joyce

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