

ONION JAM

3 kg onions, sliced
50–70 ml olive oil
250 ml balsamic vinegar
700 gm brown sugar
bunch of thyme, with leaves stripped
salt
pepper

Heat oil in saucepan and add onions, cook slowly until they are almost transparent.

Add the balsamic and sugar and cook, stirring occasionally, for 15 minutes.

Add thyme, salt and pepper and continue cooking until the liquid is almost all reduced.

Store in sterilized glass jars. (They can be sterilized very easily by running them through a dishwasher cycle.)

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