



Onion Marmalade

Ingredients:

2kg onions finely sliced.
4 tablespoons of sunflower oil or a light oil with no taste
100g dark brown sugar
150g white sugar
350ml distilled white vinegar (*with an acidity level of at least 5%*)
1½ teaspoons salt
½ teaspoon ground black pepper.

Method:

In a big pan mix half the batch of onions (1kg) and cook slowly with 2 tbs of oil, 1 tablespoon of sugar until they are collapsed and about a third of their original quantity then increase the heat and cook until browned. Watch they don't burn.

Put to one side in a bowl and then repeat for the rest of the onions.

Return the first batch to the pan and reduce **all** the onions down until all the moisture has evaporated, you can then brown them.

Simmer in the vinegar and the rest of the sugar to caramelize them. I don't use too much oil either and only use sunflower oil as it lets the flavour of the onions come through..

Add all the remaining ingredients into the pan with the onions and simmer until the contents of the pan are syrupy.

When cold pot up and store in 12 oz jars. This makes about 4-5 jars.

Put a best before date of a year and a once opened store in the fridge and use within four weeks on opening the jar.