



Jammin' Onion Jam

INGREDIENTS

3-4 onions*, thinly sliced (approx. 5 cups)

2 cups or about 1/2 bottle red wine

1/2 c red wine vinegar

3/4 c honey

1 t salt

2 T olive oil

* You can use yellow onions or red, and even mix the two.

INSTRUCTIONS

1. In a large pan, sauté add onions in oil with salt for about 8-10 minutes until they sweat.
2. Add the wine. Cook over low heat until the onions cook down and absorb the wine. This could take anywhere from 1 – 1.5hr
3. Once the wine is almost completely absorbed, add the vinegar and let cook until most of the liquid is absorbed, another hour or so.
4. Add the honey, bringing it to a rolling boil for a few minutes. Then turn down the flame to low and let it all get nice and cozy together. In order to get it jammy, this will need to cook down for another 1-2 hours depending. Stir every now and then.
5. Once only a small amount of liquid is left bring it back up to a rolling boil for 5 minutes. The onions will get soft and the liquid turns thicker and more jam-like. The liquid should part when you run a spatula through it.
6. Let cool and store in a glass jar or tight container. These will last for a couple of months.

Serving suggestions:

- Pair it with cheese. The earthy, robust yet sweet flavor of the jam makes it a perfect complement.
- A top grilled or roasted chicken or pork
- A top a cheeseburger
- Try it in a lettuce salad with warm potatoes