

RED ONION MARMALADE

Prep time: 10 minutes

Cook time: 1 hour

Total time: 1 hour 10 minutes

Yield: 250 ml



Ingredients

- 4 red onions, peeled and sliced into rings
- 25 ml olive oil
- 150 ml red wine vinegar
- 250 ml red wine
- 200g sugar
- 2 bay leaves
- 3 whole cloves
- 2 sticks cinnamon
- ½ a head of garlic
- ½ a handful of fresh thyme
- ½ a tsp Chinese five spice
- ½ a tsp ground coriander

Cooking Directions

1. Add the olive oil to a saucepan and fry the red onions until lightly coloured
2. Add the vinegar, red wine and sugar and bring to the boil.
3. Add the remaining ingredients and simmer until the wine and vinegar have evaporated and the marmalade has thickened. Approximately 1 hour.
4. Bottle in a sterilised jar and keep refrigerated.

<http://mygoldenpear.blogspot.co.uk/>