

earth•garden

AUSTRALIA'S QUARTERLY JOURNAL FOR THE GOOD LIFE



ONION JAM

'The easiest thing in the world, all it takes is time.

Fantastic with fresh white cheese or grilled meat or veg in a sandwich.

8 large red onions

150g butter or good olive oil or combo

$\frac{3}{4}$ cup brown sugar

100ml balsamic

Salt and pepper

1. Peel and slice onions finely.

2. Combine all ingredients in baking pan. Cover.

3. Cook in moderate oven 2 hours, remove lid and cook for two hours more, stirring occasionally. It is ready when completely soft.

4. Cool and keep in a clean refrigerated jar up to 4 weeks.'

Recipe courtesy of Gary Thomas, Spade to Blade, Earth Garden #160.