

Onion Jam

Jacob · 29/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

32

Description

This onion jam is a family favorite Expect a few wrinkled noses maybe at the title but the result is worth the effort This recipe may not be the best for beginner cooks since there are a couple of potentially tricky steps Serve a cup of jam over a bar of cream cheese with crackers or as a spread for meat sandwiches Store covered in the refrigerator for up to two weeks

Ingredients

- - ¼ cup vegetable oil - ½ cup white sugar - 4 cups onion
- coarsely chopped - ¼ teaspoon salt - ground black pepper to taste - ½ cup red wine vinegar

Instructions

1. Heat vegetable oil in a heavy skillet over medium heat. Stir sugar into oil with a wooden spoon
2. stirring constantly
3. until mixture is a light caramel color
4. about 10 minutes. Mixture will be very hot. Stir onion
5. salt
6. and black pepper into sugar mixture. Onions will immediately start to caramelize. Stir frequently over medium heat until sugar has dissolved and onions are browned
7. about 15 minutes. Pour red wine vinegar into onion mixture; simmer until mixture reaches a jam consistency
8. about 30 minutes. Let cool to serve.