

Onion Marmalade

- makes quite a few pots -

2 kg onions

700g brown sugar – Demerara/cassonade

400 ml dry white wine

400 ml clear vinegar (not wine or malt)

2 cloves of garlic

4 cloves

Peel and slice the onions in very thin round circles. Peel and finely chop the garlic.

Put all the ingredients into a big pot, and simmer it for at least 4 hours, until there is virtually no liquid left. Stir often (every half hour or so).

Put the marmalade into warm clean jars, fill to the brim, put the lid on tightly then turn upside down. Once cool, turn the right way up, and you will have produced a vacuum. Wait at least 4 days until eating it, but they will stay good for another 6 months or so. Keep in the fridge once open, but otherwise, in the cupboard is fine for several months.

Bon Appétit!

La Belle Demeure, Dordogne