

Spatula

MAGAZINE
by Yuppiechef™

How to make onion marmalade

Renée Nesbitt, for [Spatula magazine](#).



I often used to utter the words, ‘You know what would be great with this? ... onion marmalade,’ until one day I asked myself how difficult it could be to make my own. As it turns out, it’s one of the easiest recipes out there ([download print-friendly version](#)).

Not only does onion marmalade add the prettiest purple splash of colour and texture to any dish, but it's also absolutely delicious on gourmet hot dogs, hamburgers, steak or as an accompaniment to a cheese platter.

Ingredients (to fill a 200ml jar):

2 large red onions (about 550g), thinly sliced
120g brown sugar
125ml red wine vinegar
50ml (about 3 tbsp) balsamic vinegar
Salt and freshly ground black pepper

Method:

1. In a large saucepan, combine the red onions and 2 tablespoons of the brown sugar. Cook over moderate heat for about 25 minutes or until the onions begin to caramelize.
2. Add the vinegar and the rest of the brown sugar, stirring often until most of the liquid has evaporated (about 15 minutes).
3. Season to taste with salt and pepper and put in [sterilised jars](#). Keeps for three months in the fridge.

See? Easy!