

Onion Marmalade Sweet, Savory, Sticky

Ingredients:

4 lbs onions (sliced thin)

3 slices bacon (thick cut)

2 cup/225g sugar

1 cup/125g dark brown sugar

2 cup red wine

1 cup balsamic vinegar

2 tsp. salt

2 Tbsp. extra virgin olive oil

Directions:

1. Place a large, non-reactive pan over medium-low heat. Add the bacon. The goal and render the fat. Once the bacon has crisped, remove.
2. Turn up the heat to high to medium-high, add the onions, salt and olive oil. Stir to make sure the onions are coated with the oil and bacon fat. Cook covered with a tight lid for about 20 minutes. Continue to cook stirring every 5 to 10 minutes until the onions begin to turn golden brown.
3. Add the sugar, brown sugar, red wine, and balsamic vinegar. Cook over medium heat until vicious. To test if it's the right consistency, dribble a bit of the reduction on a plate and it still liquid, but slowly slips down the plate after it cools briefly. I also look to for doneness by dragging a spoon against the bottom of the pot. If it leaves a long valley, then it's done. **WARNING:** Do not walk away from this once it begins to get close. There is enough sugar in this that it can burn and create sugar concrete on the bottom of your pan.
4. Remove from heat and let cool before storing. Place in a glass or heat resistant container. Cover and refrigerate. This is both acidic and high in sugar, so it's excellent for long term storage. It keeps in the fridge well for at least 2 months. Some of the fat may become solid at the top after cooling. I simply scrape it off and dispose of it. Additionally, if the marmalade becomes too thick after cooling, simply reheat in the microwave for 30 seconds and I find it spreads very easily.