

## **Red onion marmalade**

Makes approximately one jar

4 red onions peeled and cut into half then into small, thin half moon slices.

Olive oil for frying

35 ml red wine vinegar

2 heaped tablespoons of redcurrant jelly

1 large glass of red wine

100 g brown sugar

4 sprigs of thyme (remove the leaves from the stalks)

2 bay leaves

### **Method**

Fry the onions in a frying pan with a splash of olive oil until they go golden brown in colour. Turn the heat down slightly and add the red wine vinegar, redcurrant jelly, red wine, sugar, thyme and bay leaves.

Continue to boil until the onions have a rich sheen and are deep red in colour, there should only be a small amount of liquid left. Remove from the heat and taste.

At this stage, depending upon the size of the onions you may need to add a little more sugar or vinegar, if so return to the stove. Once you are happy with the flavour, season with a little salt and pepper and put to one side. Remember, any left over marmalade can be stored for up to a week if kept in the fridge in an airtight container (it's very nice on a ham sandwich!)