

# Onion Marmalade

1lb	Sliced Onions
1/2oz	Butter
1 tblspn	Groundnut oil
3.5 fl oz	White wine
3.5 fl oz	Balsamic vinegar
4oz	Demerara sugar
	Salt and pepper



Vegetable chopping board  
Cooks knife  
Saucepan  
Metal spoon  
Sterilised jars



1. Slice the onions without any roots using the cooks knife
2. Place the saucepan on medium heat adding the butter and oil
3. Add the onions and cook without colour for 20-30 mins on a very low heat with the lid on the pan.
4. Add the liquids and the sugar. Bring to boil until the liquid has evaporated.
5. Remove from the heat and season. Leave to cool and store in sterilised jars in the fridge.