



ONION JAM

*This jam is perfect on your cheese platter for Christmas or any time of the year!
It keeps well without refrigeration.*

2 tablespoons olive oil
1kg brown onions
1kg white sugar
75g mustard seeds
400ml red wine vinegar
300ml sweet chilli sauce



1. Peel onions, cut in half and slice thinly.
2. Heat the olive oil in a wide, deep pan and then cook the onions until softened and lightly golden (10-15 minutes).
3. Add the sugar and stir until dissolved.
4. Add the mustard seeds, vinegar and sweet chilli sauce.
5. Boil until reduced and thickened, about 30 minutes. Take care with the thickening jam as it has a tendency to 'plop'.
6. Spoon hot jam into hot sterilised jars; seal immediately.

Store in a cool, dark place for at least 1 week to allow the flavours to develop.

Makes 1500ml.