

## Red Onion Marmalade

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One of those little accompaniments with a bizarre name that became trendy in the early part of the new millennium. Still, just because a thing is trendy it doesn't mean that it isn't worthy of some attention, does it? I think the name is fun and it works well with baked or grilled cheeses, particularly goat's cheeses.

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### Planning

serves:	4
prep time:	10 mins
cooking time:	1 hr

### Ingredients

350g red onions, peeled,  
halved & finely sliced  
25g butter  
1 tbs thyme leaves, picked  
225ml dry red wine  
50ml red wine vinegar  
salt & pepper

### Method

Melt the butter in a medium-sized saucepan, stir in the onions and the thyme and let them soften for about 10 minutes. Now add the wine and vinegar, bring it to a gentle simmer and add a little salt and black pepper. Reduce the heat to low and let it cook gently, uncovered, for 50 minutes to 1 hour or until the liquid has evaporated. You are aiming for a jam-like consistency.

This works warm or cold, depending upon what it is accompanying.