



Onion Marmalade

Prior to refrigeration, vinegar helped preserve foods. This tasty recipe not only lasts long, but is also versatile. Great as a relish over toast or with crackers, add to sandwiches, top meats, or even add to stews.



Prep: 15 min **Cook:** 40-60min **Total:** 55min - 1hr 15min **Yield:** 2 cups

Ingredients

4 large yellow onions (thinly sliced)
1 cup sugar
2 cups apple cider vinegar
1/2 cup red wine vinegar
1T Salt
1t freshly ground pepper
1/4t ground cloves

Directions

- Combine all ingredients in a heavy bottomed sauce pan on medium heat.
- Bring to a boil, then reduce heat to the lowest setting.
- Cook 45-60 minutes stirring occasionally.
- Continue to cook until onions are tender and the marmalade is thick.