

the CANYON VILLA

A LUXURIOUS AND INTIMATE INN

RED ONION MARMALADE

We serve this tasty marmalade at our signature "Sunday Suppers" to rave reviews. It is a crowd pleaser with our guests and highly requested. Serve with roast chicken, pork or on toast with goat cheese.

INGREDIENTS:

¼	cup	Olive Oil
2	pounds	Red Onion – peeled, sliced thinly (approximately 4 cups)
½	tsp.	Crushed Red Pepper
1	cup	Dark Brown Sugar
¾	cup	Apple Cider Vinegar
½	cup	Balsamic Vinegar
½	cup	Dry Sherry
4	Tbs.	Dijon Mustard
2	Tbs.	Whole Grain Mustard
1	Tbs.	Fresh Ginger – peeled, finely grated with Microplane
½	cup	Golden Raisins
1	tsp.	Kosher Salt
½	tsp.	Ground Black Pepper

PREPARATION:

Heat oil in heavy large pot over medium-low heat. Add onions and crushed red pepper. Cover and cook until onions are tender, stirring occasionally, about 15 minutes. Add brown sugar, vinegars, Sherry, mustards and ginger. Cook uncovered until onions are very tender and mixture is thick, stirring frequently, about 20 minutes. Add raisins and cook until mixture is very thick and dark, stirring frequently, about 20 minutes.

Season to taste with salt and pepper. Cool completely. Cover and refrigerate.

YIELD: 4 Cups

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