

Red Onion Marmalade

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2 large red onions, thinly sliced
1/4 cup olive oil
3 tablespoons cider vinegar
2 tablespoons brown sugar
1 teaspoon peeled ginger, grated
salt

In a skillet, cook red onions in olive oil over low heat, covered, until golden, about 30 minutes.

Stir in the vinegar, brown sugar and ginger.

Season with salt.

Cook until thick, about 20 more minutes.

Per Serving (excluding unknown items): 673 Calories; 55g Fat (70.4% calories from fat); 4g Protein; 48g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 17mg Sodium. Exchanges: 5 Vegetable; 11 Fat; 1 1/2 Other Carbohydrates.