



Red Onion Relish

Ingredients

- 1.25kg sliced red onions
- 1/2 cup red wine
- 1/2 cup red wine vinegar
- 1/4 cup balsamic vinegar
- 1/2 cup brown sugar
- 1/2 cup white sugar

Method

Add wine and vinegars to the onion in a heavy based pot and boil vigorously to reduce the liquid by half. Add the sugars and simmer for approximately 30-60 minutes or until glossy and sticky. Store in sterilised jars.

Makes approximately 3 jars.

The key to a great Red Onion Relish is the reduction of the wine and vinegars prior to adding the sugars. The quantity below makes three jars and it can very easily be doubled.