



Red Onion Chutney

Ingredients

2 Kg Red Onions (unprepared weight)
3 Tbsp Olive Oil
40g Butter
350g Soft Dark Brown Sugar
2 tsp Salt
2 tsp Chilli Flakes
200ml Red Wine Vinegar
200ml Balsamic Vinegar

Method

- Prepare the onions by removing the skin, cutting in half and slice thinly.
- Place the olive oil and butter in a large pan and melt on a low heat.
- Add the prepared onions and cook on a low heat until soft but not browned.
- Add a few tablespoons of the sugar and mix until the onions are soft and the sugar is melted.
- Next add the remaining sugar, salt, chilli flakes, red wine vinegar and balsamic vinegar.
- Stir until the sugar has melted and simmer for 2 hours.
- The chutney is ready when you run the spatula through the middle of the pan and you can see a trail where the spatula has been.
- Preheat the oven to 150 degrees centigrade (130 fan) or Gas mark 2.
- Place the jars facedown on a baking tray with the lids and place in the preheated oven for 30 minutes.
- Using a jam funnel fill the sterilised jars.
- Place the lids on the jars and label.
- Leave in a cool dark place for a couple of weeks or more for the flavour to develop before eating.