Savory Onion Marmalade
From – Moosewood Restaurant Low-Fat Favorites

4 cups thinly sliced onions (about 3 large onions)
1 to 3 Tbsp water
6 garlic cloves, minced or pressed
½ tsp salt
dash of ground black pepper (or more to taste)
½ tsp dried thyme
1 tsp balsamic vinegar (optional)
1 tsp dry red wine (optional)

• In a well-seasoned cast-iron or nonstick skillet, combine the onions, 1 Tbsp of the water, garlic, salt, pepper, thyme and vinegar and/or red wine, if using.
• Cover and cook on medium-low heat for 30 to 45 minutes, stirring often and adding water as needed, until the onions are dark brown, sweet and richly flavored.
• Chill well before serving.

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