

## ***Balsamic Onion Marmalade***

Author: Food & Wine Magazine, May '08.

***Carolyn T's  
Cookbook***

**Servings: 8**



*Description: Luscious, silky flavor, sweet and a little tart at the same time*

1. In a large pot (large enough to barely hold all the onions) heat the oil until it starts to shimmer. Add the onions and cook over moderate heat until softened, about 20 minutes. Do not let them burn or brown.
2. Season the onions with the ground cloves, salt and pepper. Add the brown sugar and cook over moderately low heat until the skillet is dry, about 10 minutes. Add the balsamic vinegar and orange zest and continue to cook over low heat, stirring occasionally, until the marmalade is very thick, 30 minutes. Transfer the marmalade to a bowl, cover and refrigerate. Reheat, if you prefer it hot, just before serving, or serve cold, or at room temperature.

**4 whole onions, peeled, sliced**  
**1 tablespoon vegetable oil**  
**1 pinch ground cloves**  
**1/4 cup dark brown sugar**  
**2/3 cup balsamic vinegar**  
**1 1/2 teaspoons orange zest**  
**salt and pepper to taste**

*Serving Ideas: The original recipe was an accompaniment to a pork rib roast.*

**Blog: Carolyn T's Blog:**  
**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 65 Calories;  
2g Fat (23.0% calories from fat); 1g Protein; 13g  
Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol;  
5mg Sodium. Exchanges: 0 Grain(Starch); 1  
Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.*  
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