

Onion Jam

<i>40g</i>	<i>butter</i>
<i>4 med (600g)</i>	<i>brown onions, sliced thinly</i>
<i>1/3 C (75g)</i>	<i>packed brown sugar</i>
<i>1t</i>	<i>salt</i>
<i>3/4 C (180ml)</i>	<i>dry white wine</i>
<i>1/4 C (60ml)</i>	<i>white wine vinegar</i>
<i>1/3 C (80ml)</i>	<i>sherry</i>

Heat butter

Add onions

Cook covered, stirring occasionally about 25 minutes or until very soft.

Stir in sugar, salt, wine, vinegar and sherry.

Simmer uncovered, stirring occasionally about 30 minutes or until thick.

Spoon into a hot, sterilised jar.