

# DAVID LEBOVITZ

## Red Onion Marmalade

One good-sized jar, about 1 1/2 cups

In lieu of the raisins, feel free to use another fruit, such as diced dried apricots or figs, dried currants, or dried cranberries. While the marmalade is a-okay when freshly made, it gets better if allowed to sit for at least 24 hours to give the ingredients some time to meld together.

2 tablespoons vegetable oil

1 pound (450g) red onions, peeled and thinly sliced

Pinch of salt

3/4 cup (185ml) red wine (or white wine — see post for other alternatives)

1/2 cup (80g) raisins, coarsely chopped

1/4 cup (60ml) red wine (or cider) vinegar

1/4 cup (50g) granulated sugar

2 tablespoons honey

optional: A few red chile flakes or a pinch of cayenne pepper

1. Heat the oil in a medium skillet over moderate heat. Add the onions and salt and cook, stirring occasionally, until the onions are completely wilted and translucent, about 8 to 10 minutes.
2. Add the wine, raisins, vinegar, sugar, honey, and chile flakes or cayenne if using. Continue to cook, stirring frequently, until most of the liquid has been absorbed and is thick and syrupy, and the onions are starting to caramelize. (You may need to reduce the heat or add a little more wine or vinegar if the pan starts to dry out before they caramelize.)
3. Scrape the marmalade into a jar. Let come to room temperature before serving.

The marmalade will keep for at least two months in the refrigerator.