



## Caramelised Onion Chutney

### Ingredients

- 1.5kg Onions
- 3 tbsp Olive oil
- 280g Dark brown sugar
- 200ml Sarson's Malt Vinegar
- 3 Garlic cloves, crushed
- 2 tsp Wholegrain mustard
- ½ tsp Salt
- ¼ tsp Paprika

### Method

Peel and slice onions very thinly. Gently heat the oil in large pan with a lid and soften the onions with the lid on. Stir occasionally to stop them from browning.

Stir in 3tbsp of sugar and turn up heat so that the onions caramelize. They will go a rich brown colour, but don't let them burn. Add the rest of sugar, 200ml Sarson's Malt Vinegar and the remaining ingredients.

Simmer for 15 mins until the mixture becomes thick.

Spoon into sterilised jars (about 3 x 250ml jars), and leave mature for a couple of weeks.