

## **Onion Jam**

1 Tbsp. butter  
2 large or 3 medium yellow onions, thinly sliced  
1 sprig thyme  
2 Tbsp. brown sugar  
1/3 cup red wine  
1/3 cup balsamic vinegar

Heat the butter over medium heat and then add the onions and thyme. Cook the onions, stirring occasionally, until golden brown, about 15 minutes. Add the sugar and a little salt, and continue to cook for an additional 10-15 minutes until deeply golden brown. Stir in the red wine and balsamic vinegar. Continue cooking until the liquid has been absorbed and the mixture has thickened, about 10-15 minutes. Season to taste with salt and pepper if necessary.