## Onion Rosemary Marmalade

### Ingredients
- 12 Brown Onions
- ½ cup Vegetable oil
- 3 tsp. Salt
- 3 tsp. ground pepper
- 4 Cloves garlic
- 6 Bay leaves
- 6TBS. chopped Rosemary
- 1 cup Brown sugar, firmly packed
- 1 cup Red wine Vinegar

### Equipment:
- Chopping board & nonslip mat
- Knives
- Wooden spoon
- Large deep frying pan or preserving pan
- Measuring cups and spoons

### Method:
1. Collect all ingredients and equipment
2. Peel and halve all onions
3. Slice onions thinly
4. Pick and chop rosemary
5. Heat pan with the oil over medium heat
6. Add the onion. Stir to coat with oil. Cover and Cook until soft, 30 mins
7. Add the rosemary and chopped garlic. Increase heat to medium.
8. Cook a further 10 mins until golden
9. Add the sugar, bay leaves and the vinegar.
10. Stir until combined and the sugar is dissolved
11. Bring to the boil then reduce to a simmer. Continue cooking for a further 30-40 mins stirring occasionally till ensure onion does not stick to the pan
12. When cooked onion mix will be tick and golden
13. Carefully spoon into sterilised jars

### To Sterilise Jars:
1. ¾ fill a large pot with water. Place on the stove on high heat to come to the boil
2. Carefully plunge the washed jars into the boiling water, boil 10 mins
3. Carefully remove jars from the water and drain on a clean teatowel