

Onion Chutney

170 ml.

30 ml. Olive oil
1 large Red Onion
1 large Yellow Onion
125 ml. Balsamic Vinegar
10 ml. Sugar
Salt & Fresh Ground Black Pepper

- Cut the onions fine julienne.
- Heat the oil in a heavy bottom pot.
- Add the onion and cook with little stirring until the onion is caramelized.
- Add the vinegar and simmer until the mixture is thickened.
- Stir in the sugar, salt and pepper.
- Chill