


# RECIPES. BEING PART OF YOUR PERFECT DISH.



Caramelised  
Rosanna Onion Relish  
by GBC Victoria Glass...

**This sweet, sticky caramelised onion relish recipe will no doubt become a store-cupboard staple. Use it to top burgers or hotdogs or serve with cheese and crackers. A jar makes a lovely homemade Christmas gift too!**

## Ingredients...

4 Rosanna onions, peeled and finely sliced into half-moons  
A generous knob of butter  
A splash of oil  
1 tsp. salt  
Ground black pepper  
2 tbsp. light brown muscovado sugar  
2 tbsp. red wine vinegar

## Method...

1. Add the butter and oil to a pan over a low heat, add the onions and cook slowly until very soft
2. Increase the heat slightly and continue to cook, stirring, until the onions are golden
3. Add the salt and pepper, then the sugar and stir until dissolved. Add the red wine vinegar and leave to simmer, stirring occasionally. When ready, the relish should be thick and sticky
4. Use straight away or store in sterilised jars in a cool place

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Lodge Farm, Boxted Road, Great Horkelesley, Colchester, Essex CO6 4AP  
T: +44 (0)1206 273101 F: +44 (0)1206 273102



**Rosanna  
Onions®**