



Sweet Onion Jam

Yield: 2 pints
Slow cooker

4 slices	thick cut bacon
4 pounds	sweet onions (Walla Walla Sweets, Maui Onions or Vidalias), peeled, halved and thinly sliced
2 tsp	kosher salt
2 tbsp	extra virgin olive oil
1 cup	brown sugar
3/4 cup	balsamic vinegar

1. Place two large sauté pans over medium low heat. Add the bacon (two slices for each pan), and cook until crisp without draining fat. Remove bacon. Save for a BLT later in the day.
2. Divide the sliced sweet onions and salt between the two pans, and sauté over medium heat while stirring frequently. Add up to one-tablespoon extra virgin olive oil to each pan if the onions start to look dry. Cook until the onions become translucent and begin to caramelize around the edges.
3. Transfer onions to the slow cooker, and stir in brown sugar and balsamic vinegar.
4. Slow cook on the “low” setting, stirring at least every half an hour. Cook until the jam is a rich, deep brown and smells delicious. A wooden spoon pulled across the bottom of the pot should leave a trail. With most slow cookers, this took three and a half hours.
5. Remove from heat and let cool. Store in glass jars in the refrigerator up to a month, or can and store in the pantry for up to a year.

Note: Four pounds of onions sounds like a lot, but they cook down significantly. If you don't have a slow cooker this jam may be made in a dutch oven on the stovetop over very low heat. And please, ask Santa for a slow cooker next year.