



Recipes

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Sweet Onion and Sage Marmalade

Serves 6

Ingredients:

- 1.5 oz. (3tbsp) Unsalted Butter
- 24 oz. (6 cups) Sliced Sweet Onions (Mayan or similar)
- 1.25 oz. (1/4 cup) Sugar
- 12 oz. (1 1/2 cups) Pears Cider
- 0.1 oz. (5 tbsp) Fresh Sage , chiffonade
- 1/2 tsp. Salt

Directions:

1. Melt the butter in a medium-sized saucepan over medium heat. Add the sliced onion and sugar and sauté for 10 minutes until soft and golden.
2. Add the pear cider, sage and salt. Cover and cook for approximately 20 minutes or until liquid has reduced and thickened.