

# TIM FARMER'S COUNTRY KITCHEN

## ONION JAM

2 yellow sweet onions, cut in rings  
then sliced in half

Olive oil

1/4 cup brown sugar

1/4 cup balsamic vinegar

1 cup water

Juice from cowboy candy (optional)

Cook onions in olive oil until soft and golden. Stir in rest of ingredients and reduce liquid by half. Pour into half pint jar and place in fridge. Eat within 1-2 weeks.

