



QUICK ONION CHUTNEY

Ingredients:

- 25g butter
- 2 onions – sliced
- 1 clove garlic
- 1 tablespoon of brown sugar (light brown/demerara)
- 1 ½ tablespoon red wine vinegar
- 2 tablespoon red wine

Method:

1. In a small saucepan melt butter and add onions and garlic
2. Gently cook for 20 minutes until onions are golden
3. Add the sugar, vinegar and wine
4. Cook for further 10-15 minutes until mixture is sticky and coloured
5. Keep warm until needed

