

# Onion Chutney

## Makes 3-4 Jars

### INGREDIENTS

3 tbsp vegetable oil  
1.5kg onions, peeled  
300g mascavado sugar  
2 cloves garlic, crushed  
200ml wine vinegar  
3tbsp balsamic vinegar  
1/2tsp salt



You will need:

- 3 tbsp vegetable oil
- 1.5kg onions
- 300g muscovado sugar
- 2 cloves garlic, crushed
- 200ml wine vinegar
- 3tbsp balsamic vinegar
- 1/2tsp salt

Finely slice and gently fry the onions on a low heat for 10 mins or until soft but not browned. Stir in 3tbsp brown sugar, turn up the heat and cook for another 3-4 mins until the onions are browned and caramelised. Add the crushed garlic and cook for 1 min.

Add the remaining sugar with the vinegar and salt. Simmer gently for approximately 20 minutes or until the liquid has reduced and the chutney has thickened.

Spoon into clean sterilised jars and seal.

### METHOD

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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush  
We cannot wait to see your creations!



a group of individual inns