

Onion Jam with Formosa Oolong Tea

TOTAL COOKING TIME: 50 minutes

2 lg onions, thinly sliced
1 T olive oil
1/4 C brown sugar
1/4 C balsamic vinegar

1/2 C brewed Formosa Oolong tea (strong)
1 † fresh thyme, chopped
1/2 † salt
1/4 † black pepper

PREPARE THE ONIONS: Heat the olive oil in a large skillet over medium heat. Add the sliced onions and cook, stirring occasionally, until they are soft and caramelized, about 15-20 minutes.

ADD THE SUGAR AND VINEGAR: Sprinkle the brown sugar over the onions and stir to combine. Cook for another 5 minutes until the sugar has dissolved and started to caramelize. Add the balsamic vinegar and stir well.

INFUSE WITH TEA: Pour in the brewed Formosa Oolong tea and add the chopped thyme, salt, and black pepper. Stir to combine.

SIMMER: Reduce the heat to low and let the mixture simmer, stirring occasionally, until it thickens to a jam-like consistency, about 20-25 minutes.

COOL AND STORE: Remove from heat and let the onion jam cool. Transfer to a jar and store in the refrigerator. It can be served warm or cold.