



## **Cranberry Apple Onion Balsamic Jam**

### **Ingredients:**

- 1 large onion
- 1 tart crisp apple (Granny Smith is perfect)
- 3 Tbsp. Lemon Fused Olive Oil
- 1 cup granulated sugar
- $\frac{3}{4}$  cup Cranberry Pear White Balsamic Vinegar
- 1 cup cranberries, fresh or frozen (no need to thaw first)

Slice the onion into rounds. Peel and thinly slice the apple.

In a frying pan, warm the olive oil over medium heat and sauté the onion and apple until soft, 5 – 7 minutes. Sprinkle with the sugar and continue to cook, stirring to coat the onion and apple well with the sugar. Add the Cranberry Pear White Balsamic and use it to deglaze the pan, scraping up any bits of onion or apple that may have stuck to the pan. Add the cranberries, bring to a gentle boil, then turn down the heat and allow to simmer for about 20 minutes, covered, until the cranberries have split and are soft and the sauce has thickened. If it appears really watery (which can happen if frozen cranberries were extra juicy when they went in the freezer), stir constantly for a few minutes with the lid off to encourage some of the juice to evaporate. Once thick, remove from the heat and let cool to room temperature.

This caramelized, robust jam is great with pork or chicken, or with blue cheese or goat cheese on top of crostini. It will keep in the fridge in an airtight container for up to 1 week.

Author: Emily Lycopoulus: *The Olive Oil & Vinegar Lover's Cookbook*

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