

: Leena's Caramelized Onion Jam

: A delicious sweet and savory jam that is perfect with cheese, burgers, soups, whatever you like! This recipe was inspired by [this one](#) on the blog Market Life. This recipe has been tested for pH and is safe to water bath can.

1. 4 tablespoons olive oil
2. 6 onions, large diced** 8 cups large diced onions (1lb notes)
3. 2/3 cup sugar
4. 1/3 cup balsamic vinegar (not the aged sweet stuff)
5. 1/2 cup brandy
6. 1/3 cup honey
7. 7 sprigs fresh rosemary, stems removed
8. 1 teaspoon salt
9. 1/2 teaspoon ground pepper

1. Heat oil in a large skillet, add onions and cook until soft and translucent on medium high heat.
2. Once softened, lower heat to medium or medium low, and continue to cook onions until brown and caramelized. This will take a while.
3. Add remaining ingredients and simmer on low stirring occasionally until the jam reaches the gel point. To test jam, place a small plate in the freezer for at least 10 minutes. When jam starts to get thick, remove from heat and spoon a bit onto the frozen plate, and place back in freezer for 2 minutes. If the jam barely moves and looks like a proper jam, it is done. If the jam pools juice and looks loose, place pot back on stove until thicker and test again.
4. Pour hot jam into clean hot quarter pint jars and boil in a water bath for 10 min (15 minutes for half pint jars). Let cool and store in a dark place. Refrigerate any excess. Yields 5 quarter pints

And if you want to reward yourself for working so hard canning with a baby, I highly suggest you cook up some burgers, top them with cheese and bacon, a bit of this jam, and some sour cream. Thank me later.

To see how I tested the pH of this jam, check out [this post](#).

~LTG!

** <http://www.culinarylore.com/measurements:onion-sizes-and-amounts-chopped>

SOURCE: <http://www.leena eats.com/blog/recipes/leena-cooks/leena-cooks-and-cans-caramelized-onion-jam-with-a-no-napping-2-month-old/>