

Roasted Red Pepper & Caramelized Balsamic Onion “Jam”

Ingredients

1 large yellow onion thinly sliced (about one cup, packed)
1 jar Delizia roasted red peppers drained, and finely chopped
2 tablespoons Aged Fig Balsamic
2 tablespoons + 2 tablespoons UP Certified Extra Virgin Olive Oil
1 tablespoon (+/- to taste) Cayenne (Fused) Agrumato Olive Oil
1 teaspoon fresh thyme leaves
1 teaspoon sea salt or kosher salt - to taste
Fresh ground pepper to taste

Instructions

In a heavy bottomed sauté pan (cast iron if available) heat 2 tablespoons of Ultra Premium Extra Virgin Olive Oil over medium heat. Add the onion and season with salt. Slowly cook down the onions gently until they slowly become caramelized. This will take about 20 minutes with constant stirring. The goal here is to coax out the sweet, complex flavor of golden caramelized onions without actually burning them, as charring them will create bitterness.

During the last five minutes of cooking, add the chopped peppers, balsamic, ground black pepper, and thyme - increase heat to medium and continue stirring and cooking to reduce the balsamic. Add the still hot mixture to the bowl of a food processor or blender along with one tablespoon (if desired) of Cayenne (Fused) Olive Oil, and one tablespoon of UP Certified Extra Virgin Olive Oil. Process to desired consistency - I like a smooth paste. Adjust seasoning with additional salt and pepper if desired.

Spoon into a jar and allow to cool. Serve with vegetable crudités, crackers, pork, chicken, sausages, roasted potatoes, fries, eggs, or as a replacement for Sriracha or ketchup.

Can be stored in a sealed jar, chilled, for up to a week.
Makes about 1 cup of savory onion-pepper "jam"