

# Caramelized Onion and Roasted Garlic Jam

Recipe adapted from the Pretty Prudent Blog



Makes about 32 ounces of jam based on the size of your onions and garlic.

## **Ingredients:**

2 heads garlic  
1 tea vegetable oil  
3 red onions, chopped  
1/4 cup butter  
1/2 cup lemon juice  
3/4 cup apple cider vinegar  
1/4 cup balsamic vinegar  
1 1/2 teaspoons ground mustard  
1 teaspoon salt  
3/4 teaspoons white pepper  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
6 cups sugar  
3 tbs powdered pectin

## **Instructions:**

**Note:** Modifications to the original directions made to accommodate a typical stovetop set-up. If you have a Ball Jam-maker, see the original blog post for more specific directions.

Peel and slice your onions into very thin strips.

Cut the tops of the garlic heads. Brush with oil, wrap in tin foil, and roast in the oven for 35-45 minutes at 400.

Heat the butter on medium high heat in a non-stick pan over the stove. Adjust to low heat and add the onions. Cook for 20-40 minutes until onions caramelize.

Remove the garlic from the oven and squeeze the pulp from the heads into a med sized pot.

Add the caramelized onions to the pot.

Add balsamic vinegar, apple cider vinegar, lemon juice, ground mustard, salt, white pepper, ginger, and cloves and stir over med heat.

Mix in sugar until liquefied and bring to a low rolling boil for 3 minutes.

Add pectin and boil for another minute.

When your jelly is done, skim the foam off the top, put in jars and preserve by either placing in the fridge to cool or water bath process for 10 minutes.

If you plan to eat within a couple of weeks, the fridge is fine, but if you plan to give as gifts or keep for a while, water bath processing is recommended. You can also portion out and freeze part of it if you won't eat all of it right away.

Link: <http://www.prettyprudent.com/2013/08/entertaining-food/jammin-with-jaime-caramelized-onion-and-roasted-garlic-jam/>

If you have questions about this version of the recipe, please feel free to contact us at Jimmy Beans Wool and ask for Kristen. She is our resident jam expert who modified this recipe to make it for holiday gifts!!