

Onion Confit from France

Serves 4-6

- 1/4 c. olive oil
- 2 lbs. onions, thinly sliced
- 1/2 c. sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 c. dry red wine
- 6 Tbsp. balsamic vinegar
- 2 Tbsp. grenadine

Heat olive oil in heavy, large saucepan over medium heat. Add sliced onions, sugar, salt, and pepper. Cover and cook, stirring occasionally, until onions are very soft, about 30 min. Add wine, balsamic, and grenadine. Simmer uncovered, stirring often, until mixture thickens and onions are very tender, about 20-30 min. more. Season to taste with salt and pepper before cooling. Lovely atop baguette toasts as an appetizer. Also nice as an accompaniment to roast poultry, beef, or pork.

Accompany with Cooper-Garrod Merlot